

## **Brazilian Cheese Puffs**

*These Brazilian Cheese Puffs taste amazing. We went to a Brazilian Steak House for dinner and they served us these little rolls and we could not get enough of them. Then I asked my friend, who is from Argentina originally, if she knew anything about them and she gave me this recipe. They are so quick and easy to make. I couldn't believe it. I serve them with everything from Lobster to pasta. Actually, I make up any excuse I can think of to make them. You will too.*

Servings

Ingredients

- 2 cups [tapioca flour](#) not negotiable
- 2 [eggs](#)
- 1 cup [milk](#) -
- 1/2 cup [melted butter or vegetable oil](#)
- 1 tsp [salt](#) -
- 2 tblsp [garlic, minced](#)
- 1 cup [cheese, shredded](#)
- 1 cup [parmesan cheese grated](#)
- [thyme or rosemary - optional to taste](#)

Instructions

1. Preheat oven to 400 degrees. Prepare mini muffin tin with cooking spray. Set aside. Place egg, milk, oil or butter, tapioca flour, garlic and salt in blender and blend until smooth. Add cheeses and quickly combine. Immediately pour batter into your prepared mini muffin tin. Fill each until about 3/4 full. Sprinkle a bit of parmesan cheese on top with a sprinkle of garlic salt. Bake for 15-20 minutes until golden. Remove from oven and cool for a few minutes before removing rolls from pan. Serve immediately.
2. For a crispier puff bake at 425 degrees for 15-20 minutes.