



Premium Cheeseball-Mix



Pão de Queijo! Fantastic for all kind of Parties and Finger food!
 Premium Cheeseball-Mix is a unique premix for the production of South American specialities.
 Cheese-Balls or Cheese-Sticks are easy and convenient to produce. The basic recipe can be individually combined with other ingredients such as spinach, ham, garlic etc..
 Be creative!



Recipe suggestion:

Cheese-Balls

Basic recipe

Premium Cheeseball-Mix	1,000 kg	_____
Eggs	0,400 kg	_____
Water, cold	0,400 l	_____
Vegetable oil	0,150 kg	_____
grated cheese*	0,600 kg	_____

Dough weight	2,550 kg	

Kneading time:

Approx. 5 min. slow and 1 min. fast speed.
 By end of mixing add approx. 0,600 kg grated cheese* and mix carefully under the dough.

Dough resting:

Approx. 5 min.

Preparation:

Dived the dough into portions of approx. 30g - 40g and mould them to round balls.

As a tasty alternative, decorate with **Premium Dècor-Oriental**, **Premium Dècor-Pepp**, **Premium Dècor-Sun** or **Premium Dècor-Mais**.

Baking process:

Bake at approx. 240 °C with a medium steam setting.

Baking time:

Total baking time approx. 16 - 18 min.

Alternative:

Deep-fry the Cheese-Balls.
 Frying fat temperature approx. 170 °C, deep-fry for approx. 8-12 min.