



### **Ring Shaped Cheese Bread (Chipa Argolla)**

A popular, savory cheese bread sold by street vendors

- 1/4 cup unsalted butter
- 2 eggs, lightly beaten, divided
- 1/4 teaspoon salt
- 3 ounces grated parmesan cheese
- 1-ounce grated Monterey pepper cheese
- 1/2 teaspoon anise seeds
- 1/4 cup milk or almond milk
- 4 ounces cassava or tapioca flour
- 4 ounces fine corn meal
- 1/2 to 1-ounce cassava or tapioca flour

Preheat oven to 425 degrees F. Have parchment lined cookie or baking sheet.

**Prepare Dough:** In a mixing bowl, soften the butter. Whisk eggs in small bowl. Set aside 1-1/2 Tablespoon of egg in small cup. Add remaining egg to mixing bowl. Add salt, grated cheeses, and anise seeds. Mix for several minutes. Stir in milk. Slowly add the tapioca flour and cornmeal; mix until well combined and forms a soft dough, dough will clean the bowl sides. Cover; set aside for 5 minutes.

**Shape into Rings:** Dust a pastry mat with about ½ ounce tapioca flour. Lightly toss dough until it can be handled; divide in half, next divide each half into 4 equal sized balls. You will have 8 balls. Roll each ball into a 6-inch long rope. Bring ends together to form a circle; press edges to seal. Place about 3 inches apart on parchment covered cookie or baking sheet. Add 1/2 teaspoon water to reserved egg; brush lightly over the rolls. Place in refrigerator to chill about 20 minutes.

**Bake in Oven:** Remove from refrigerator; place on clean parchment paper on baking sheet; bake in preheated 425-degree F oven for 17 to 19 minutes or lightly golden brown. Remove from oven to cooling rack. Serve rolls warm. Yield: 8 small rolls

**Cook's Note:** You can use 4 ounces Paraguayan cheese in place of cheeses. For best results: make the rolls small and puffy looking. Do not overbake these rolls as the they will become hard. Best served warm from the oven.

**Recipe Inspired by:** Mike Benayoun; For More Information See: <https://www.196flavors.com/paraguay-chipa-argolla/>

**What are Chipas in Paraguay?** Chipas are savory, small breads sold by street vendors. They are part of the culinary heritage of Paraguay. During Holy Week before the Christian festivity of Easter, it is customary to prepare and deliver Chipas to family and friends as a gesture to generosity and friendship.

**About the Recipe:** Chipas, served in Paraguay, are popular small ring-shaped breads. They have a rich cheese flavor and are perfect to serve as a snack or even as a breakfast bread. They reminded me of a crusty, cornbread bagel. The crust is very crisp, and the inside is soft. These are different breads than the ones served in Argentina.