



### **Cheese Bread Biscuits (Chipa')**

*Small cheese-flavored, gluten-free rolls popular in South America*

10.6 ounces tapioca flour (about 2-1/2 cups)

1/2 cup whole milk

1 egg

1/4 cup orange juice

1/3 cup unsalted butter, melted

1/2 Tablespoon salt

1 cup grated Parmigiano Reggiano

3 ounces Fontina cheese, very finely diced

If desired garnish: sprinkle with smoked ground paprika

**Prepare Dough:** In a mixing bowl, combine tapioca flour, milk, egg, orange juice, melted butter, and salt. Mix until dough forms. Add the cheeses; mix until batter forms into a thick dough that scrapes the sides of the bowl.

**Form into Balls:** Using a medium cookie scooper, form little balls about the size of golf balls. You will find that you can even roll the pieces of dough into puffy balls with your hands. Place balls on silicone baking mats on cookie sheets, leaving space between balls. Place in refrigerator to chill for about 20 to 30 minutes.

**Preheat Oven** to 400-degree F. Remove cheese balls from refrigerator.

**Bake Biscuits:** Bake in preheated oven for about 10 to 15 minutes or the biscuits puff with some cheese melting. Their tops remain white in color. Cool about 5 minutes; remove to cooling rack. Serve warm.

**To Serve:** Enhance the appearance of these biscuits; sprinkle with smoked paprika. Yield: about 29 small snack biscuits

**Cook's Note:**

After chilling in the refrigerator, the unbaked balls can be frozen. You can also use Argentinean cheeses for the rolls. We learned about these “you can’t eat just one” biscuits when we were at the World Expo in 2015. The small breads are made from cassava (yuca or tapioca) starch and medium hard and hard cheese.

**Recipes Inspired by:** Argentina, Tierra Negra Cooking Classes, [worldrecipes.expo2015.org](http://worldrecipes.expo2015.org).

**About the Recipe:** Tapioca flour is different from wheat flour and it creates an interesting, new texture as the biscuits bake. They have a lightly crisp exterior and a soft cheese flavored interior. The little rolls remind me of mini cheese sandwiches. So cute! The best part is they are also gluten free and perfect to serve for appetizers. The recipe combines South American cultures from the northeast of Argentina and Paraguay. Serve them with a cup of Mate/Drink for a real South American treat.