

Origin



South America

Prep Time



1 hour

Serves



5 people

Utensils



# Snack

## KIDS Cassava Cheesy Bread - Pan de Yuca (GF) (V)

Traditionally, the Colada Morada explained on the other side of this page, is served with Pan de Muertos (Bread of the Dead) or T'anta wawa (in an indigenous language). It is a filled sweet bread shaped in the form of a child. It is exclusively served on the Day of the Dead (in Ecuador) to accompany the warm or cold Colada Morada.

For this workshop, instead of Pan de Muertos, AMAZONIAN decided to prepare the typical popular Pan de Yuca (Cassava Cheesy Bread), which can be found in different regions of South America prepared with small variations. This recipe is a favourite for children and adults. It makes around 20 small golf sized ball rolls.

The little cheesy rolls are perfect for breakfast, lunch or dinner. You can eat them by themselves or with a smoothie or yogurt.

Remember this is gluten free and tasty!

**Cynthia and Federico** : Amazonian  
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(GF) = gluten free; (V) = vegetarian

## Cassava Cheesy Bread

### INGREDIENTS

- 400 g tapioca flour
- 800 g grated melting cheese (like Oaxaca cheese)
- 1 tsp of baking powder
- 50 g unsalted butter
- 1 big egg or 2 small eggs
- a pinch of salt
- 2-4 tbsp of water or milk, add more if the dough is dry
- baking paper



Warning : The recipe is only to be prepared under adult supervision

## Cassava Cheesy Bread

### INSTRUCTIONS

- 1 Place the baking paper on the flat oven tray
- 2 Grate cheese
- 3 In a bowl, mix sieved tapioca flour and grated cheese. Add baking powder and salt (to taste)
- 4 Add butter, 1 egg and water or milk
- 5 Knead until dough is not sticking to your hands.
- 6 With your hands, make little balls of approximately 45 grams each, place them on a tray and let them rest for 10 minutes
- 7 Pre-heat oven on 180°C, place the tray with the rolls in the oven. Bake for about 20 minutes until golden
- 8 Allow to cool a bit and enjoy with the warm or cold colada morada!



# Cheesy Bread

Find us @ Sabores Latinos Workshop



All croquetry and table sets available at:  
Casa Bonita Lifestyle

[casabonita.com.au](http://casabonita.com.au)

All ingredients and some utensils in these recipes available at:  
Casa Iberica Deli Fitzroy or Casa Iberica Deli Alphington:  
Staff are very friendly and knowledgeable

[casaibericadeli.com.au](http://casaibericadeli.com.au)