

# Chipá

(Guarani Cheese Bread)

## Ingredients

3 1/2 cups tapioca (cassava starch), plus more for dusting

- 1 egg

- a pinch of salt

- 1 1/4 cup shredded Parmesan or another hard cheese

- 1 cup shredded semi-hard cheese (e.g. cheddar, Monterey Jack, etc.)

- 1/2 cup Tbsp milk

## Directions

Preheat oven to 400°F. Using a little bit of the butter, grease two baking sheets or cover with parchment paper. Put the rest of the butter in a large mixing bowl and mash to soften. Add the rest of the ingredients and mix well, using your fingers if necessary.

Using your hands, roll the dough into equal size balls.

Bake until golden, about 15 to 25 minutes, depending on the size of your chipá.