

PÃO DE QUEIJO

PÃO DE QUEIJO	10.000 kg
Whole egg	4.000 kg
Grated cheese	4.000 kg
Vegetable oil	1.500 kg
Water	4.000 l
Total weight	23.500 kg

Mixing time:	3 – 5 minutes, medium speed
Swelling time:	10 – 15 minutes
Scaling weight:	0.025 kg – 0.040 kg
Baking temperature	210° C
Baking time:	20 – 25 minutes (depending on the scaling weight)

Instructions for use: After the swelling time, divide the dough into pieces and mould into small balls. The small balls can be cooled for baking later or baked immediately. There are almost no limits to the ideas of processing. Many different flavour variations can be made from the basic dough.



REÇETE SERVİSİ

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**STREET
FOOD***
*[baked]
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