Biscoito de Polvilho *Brazilian Crispy Puffs*

Light, airy, and slightly savory—these melt-in-your-mouth puffs are perfect with coffee.

Country, Brazil
Servings: Makes about 20-30 cookies
Prep Time: 30 min.

Ingredients
2 C polvilho doce (sweet tapioca starch)
1 t kosher salt
1 C water
⅓ C olive oil
2 large eggs, room temperature

Optional: ½ C grated queijo minas (Brazilian cheese available in cities with a Brazilian or Latin American specialty store.) you can also use Parmesan.

Method
Preheat oven to 350°F and line a baking sheet with parchment.
Bring water, olive oil, and kosher salt to a gentle boil in a small saucepan.
Place tapioca starch in a mixing bowl and pour the hot liquid over it; stir until a rough dough forms and let cool slightly.
Beat eggs lightly in a separate bowl and add to the dough, mixing until smooth and glossy; fold in grated cheese if using.
Spoon or pipe small mounds onto the prepared baking sheet, leaving space between each.
Bake until puffed and lightly golden, then cool on a rack so they crisp fully.
Note:
Biscoito de polvilho is a traditional Brazilian snack, naturally gluten-free and commonly enjoyed with coffee or (check out my recipe) Caldo de Cana .
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