Brazilian cheese balls with Turkey Lardinettes®

45 minutes

10 persons



Ingredients

- 100 g Turkey Lardinettes®
- 1.5 dl milk
- 7.5 cl corn oil or rapeseed oil
- 3 g salt
- 250 g tapioca flour
- 125 g grated Parmesan cheese
- 1 egg

Preparation

Mix the milk with the rapeseed oil and bring to the boil.
Add the salt and tapioca flour and mix well, away from the heat or in another bowl.
Add the egg and mix.

Sauté the Turkey Lardinettes® in a little fat.

Mix the cheese and the lardinettes® with the dough (using the hands).

Wipe the baking tray with some oil and sprinkle with tapioca flour.

Divide the dough into balls and bake in a preheated oven at 180°C. for 25 to 30 min.

More tasty recipes on Volys.be!

Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be