

CHIPA BREAD

(Paraguay)

Traditional Bread shared at Easter

Preparation time: 10 minutes

Rest time: 20 minutes

Baking times: 20 minutes

1 lb. cassava (manioc) flour (gluten free)

½ cup butter

4 eggs, beaten

½ lb. Paraguayan cheese, grated (or a mix of mozzarella and parmesan)

1 teaspoon anise seeds

½ teaspoon salt

½ cup milk

Preheat oven to 420 degrees

Makes 16 chipas

1. In the bowl of a stand mixer, add the butter and the eggs. Mix for a couple minutes. Incorporate the grated cheese and anise seeds.
2. Dissolve the salt in the milk. Add to the mixture. Then add the cassava flour and continue mixing until well combined.
3. Divide the dough into quarters, then divide each quarter into 4 equal sized balls. Cover and chill in the refrigerator for 20 minutes.
4. Roll each ball into a rope of about 6 inches long and ½ inch thick. Bring ends together to form a circle and press to seal. Place 3 inches apart on baking sheets lined with parchment paper.
5. Bake chipas for 20-25 minutes until slightly golden.

Recipe of Mike Benayoun (online)