



Enjoy the benefits of a pura vida lifestyle with cassava from Costa Rica

GLUTEN-FREE CASSAVA BREAD

essential
**COSTA
RICA**

Ingredients:

2 1/2 cassava flour
1 kilo of fresh cheese type mozzarella
1 teaspoon of baking powder
1 tablespoon butter

2 eggs
3 tablespoons of milk
1 pinch of salt

Preparation:

1. Mix the cassava flour with the cheese, the baking powder, and the pinch of salt in a blender, then add the butter and eggs and beat until you get a uniform dough. If the dough is too dry add the milk, form a ball with the dough and let it rest for 30 minutes
2. Preheat the oven to 400 g F, grease a baking sheet and form small balls with the dough of the size of a ping-pong ball. Bake for 15 to 20 minutes or until the bread is golden brown, remove from the oven leave to cool down, and enjoy.

