

Recipe for Chipá

Chipá is a type of starchy, cheesy bread eaten everywhere in Paraguay. It is sold in small stores, by vendors on street corners, and at soccer games. Many Paraguayans enjoy it as a snack with *tereré* (tea). Traditionally, a great deal of *chipá* is eaten during Holy Week and also shared with others. You may want to bake the *chipá* bread and serve it before or after your worship service during a time of fellowship, or serve it during the worship as you focus on the upcoming Assembly in Paraguay. If you are celebrating the Lord's Supper, consider using *chipá* as the communion bread. While there are many variations in *chipá* recipes, each contains starch, Paraguayan cheese, eggs, and milk.

1 kg (8-10 cups) tapioca or manioc starch /cassava flour (available in Asian food stores)
250 g (approx. 5) eggs
10 g (2 tsp) aniseed (optional)
200 cc (3/4-1 cup) milk
250 g (1 cup) butter or fat
500 g (2 cups) fresh, grated cheese (eg. mozzarella, feta, or mixture)
20 g (1 Tbsp) salt (less or none if cheese is salty)

In a large bowl, stir the tapioca starch to remove lumps. Make a hollow in the center and add the softened butter, eggs, aniseed, and salt. Knead mixture with hands, then gradually add the grated cheese and as much milk as needed to make a soft bread dough. Knead until smooth and dough holds together. Shape as desired into rings or small round rolls. Place on ungreased baking sheet and bake at 220°C (425°F) for 15 to 20 minutes or until golden brown.

Since *chipá* is best eaten fresh (oven warm if possible), you can form the *chipá* on baking sheets and leave the baking until the last minute. It is also possible to freeze the formed raw *chipá* and bake later.