

Cheese Filling

From Nelson's Kitchen
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This is a filling for pastel de queijo (cheese pastel). In this mixture of cheeses the mozzarella provides the melt and stretch, Gruyere gives most of the flavor and richness, and Parmesan adds saltiness and depth without making the filling too dry or too intense. The order in which you process the cheeses in the food processor matter: start with the drier Parmigiano Reggiano, then process the Gruyere, and finally the mozzarella.

Ingredients:

- 250 grams of low-moisture mozzarella
- 175 grams of Gruyere
- 75 grams of Parmigiano Reggiano

Procedure:

- Process the block cheeses
- Cut the Parmigiano Reggiano into slices and put in the bowl of a food processor. Process until it is grated.
 - Cut the Gruyere into thick slices, add to the bowl of the food processor and process until grated.
 - Cut the Mozzarella into thick slices, add to the bowl of the food processor and process until grated.