



A New York Bakers Recipe

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Brazilian Tapioca Crepes (Beiju)

Yield: About six 8"/20 cm. cakes

Volume	Ingredient	Ounces	Grams	Baker's Percentage
2 cups	Tapioca flour	8.50	250	100%
4 cups + 2 Tbs.	Water	17.00	500	200%
	Choice of sweet or savory fillings			

1. In a mixing bowl, add the tapioca flour to the water, stirring gently to mix, and let soak for 2 hours.
2. Drain the flour-water mixture through a clean tea towel and allow the moistened tapioca flour to drain well, about 2 hours.

Note: Alternatively, combine half the tapioca with the water, soak for 45 minutes, add the remaining flour and drain well.

3. Preheat a dry nonstick 8"/20 cm skillet on low flame.
4. Transfer the drained tapioca (it should be moist at this point, not wet) into a sieve and use a spoon to press the tapioca through the sieve until you have completely covered the bottom of the skillet. Cook until the beiju solidifies, about 3 minutes.
5. Spread the beiju with a filling of your choice – anything from plain butter, to unsweetened coconut, peanut butter, guava jelly, even ham and cheese – and roll up to eat.