

CONVERSATIONS IN THE NEIGHBORHOOD: LET'S TALK ABOUT FOOD

CONVERSATIONS IN THE NEIGHBORHOOD: *the Past*

Mariana Meriqui Rodrigues

Chipa Recipe

Ingredients (Serves 4-5)

- 2 eggs
- 400 g / 14 oz tapioca flour/manioc starch
- 100 g / 3.5 oz butter
- 15 g / 1 tbsp baking powder
- 500 g / 18 oz grated meia cura (half-aged) Minas cheese –

In the US, this can be replaced by white cheddar or any cheese with a bitter taste. If the cheese does not have a salty taste, add 10 g of salt.

- Milk

Directions

Place the eggs, margarine, baking powder, grated cheese, and starch in a container and mix well. Add small quantities of milk until the dough reaches the point where it doesn't stick to your hands.

Make horseshoe-shaped portions, each about 30 g.

Place the chipa dough in forms, greased with butter, and place in a preheated oven at about 180°C or 350°F. Bake for 15 to 20 minutes.



Mariana Meriqui Rodrigues's Food Memory of Chipa

The full name of this bread is Chipa Paraguaia, but at home we only called it Chipa. My grandparents were Guaranis from the border between Brazil and Paraguay. Although my grandparents are Brazilian, many of the homemade meals that we ate as a family were a mixture of the two cultures. I believe that this is representative of Brazil. This recipe reminds me of my childhood with my grandmother. Every week she prepared large quantities of Chipa. Nobody else knew how to do it like her, and the whole family wanted to receive their share of Chipa for the week. I remember her preparing it in the afternoon, kneading the dough, molding the bread, baking, and separating into packages that had each aunt or uncle's name. The overpowering smell of the cheese with the tapioca starch still baking is powerful in my memory. When I miss home, this is the memory that comforts me.