

SPECIALTY FLOUR



100% EMPLOYEE OWNED



SOFT & MELLOW

# Italian-Style FLOUR

MAKES PIZZA & BREADS WITH A SOFT, DELICATE CRUMB & CRISP CRUST



Ⓢ NET WT 48 OZ (3 LBS) 1.36 kg

Ideal for crisp pizza crusts, flatbreads, focaccia & crackers.

## Italian-Style Flour

Soft and supple, our mellow flour is easy to pat, roll out, and shape. The secret? Our extra-fine, lower-protein flour. Perfect for making a thin crispy pizza crust, featherlight grissini, and the most tender, fluffy focaccia.

### How To Bake With It

- This finely ground, lower-protein flour can be blended with all-purpose flour to make tender scones or pie crusts, as well as many traditional Italian recipes.
- Visit [KingArthurBaking.com](http://KingArthurBaking.com) to try our Italian-Style Flour in recipes like pillowy Potato Gnocchi, tender, chewy Fastest Homemade Pizza Ever, or light and crispy Gourmet Soda Crackers.

OUR RECIPE FOR

## Herb & Olive Oil Focaccia

### Dough

- 4 ½-5 cups (477g-530g) King Arthur Italian-Style Flour
- 1 ¼ teaspoons salt
- 2 teaspoons instant yeast
- 2 tablespoons (25g) olive oil
- 1 ¼ cups (283g) water, lukewarm

### Topping

- 2-3 tablespoons (25g-35g) olive oil, divided
- 2 teaspoons herbes de Provence or Italian seasoning
- ¾ teaspoon flaky sea salt

- Starting with lesser amount of flour, mix dough ingredients together and knead until soft and slightly sticky, 5-6 minutes in a stand mixer or a bit longer by hand. Add more flour, a tablespoon at a time, if necessary.
- Coat dough with olive oil and place in lightly greased bowl. Cover and let rise 60-90 minutes, until puffy.
- Drizzle a sheet of parchment with 1 tablespoon olive oil. Scoop dough onto it and pat into 9" x 12" rectangle. Sprinkle with herbs or seasoning and salt. Cover and let rise 30-45 minutes, until puffy.
- Place baking stone on a rack placed in the middle of the oven and preheat to 425°F.
- Just before baking, use fingers to gently dimple dough every 2". Transfer focaccia on parchment to hot stone. Bake 18-22 minutes, until light golden brown on top.
- Turn onto rack and brush with remaining olive oil. Cool 10-15 minutes before cutting into 2" x 3 ½" rectangles.

Yield: one 9" x 13" focaccia

## Nutrition Facts

about 45 servings per container  
Serving size 1/4 cup (30g)

| Amount per serving            | % Daily Value* |
|-------------------------------|----------------|
| <b>Calories</b>               | <b>110</b>     |
| <b>Total Fat</b> 0g           | <b>0%</b>      |
| Saturated Fat 0g              | <b>0%</b>      |
| Trans Fat 0g                  |                |
| <b>Cholesterol</b> 0mg        | <b>0%</b>      |
| <b>Sodium</b> 0mg             | <b>0%</b>      |
| <b>Total Carbohydrate</b> 23g | <b>8%</b>      |
| Dietary Fiber 1g              | <b>4%</b>      |
| Total Sugars 0g               |                |
| Includes 0g Added Sugars      | <b>0%</b>      |
| <b>Protein</b> 2g             |                |
| Vitamin D 0mcg                | 0%             |
| Calcium 10mg                  | 0%             |
| Iron 0.4mg                    | 2%             |
| Potassium 40mg                | 0%             |

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** Soft Red Winter Wheat.

**CONTAINS:** Wheat.

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For information on allergens and cross-contact prevention, visit:  
[KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

**DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.**



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