

SPECIALTY FLOUR



100% EMPLOYEE OWNED

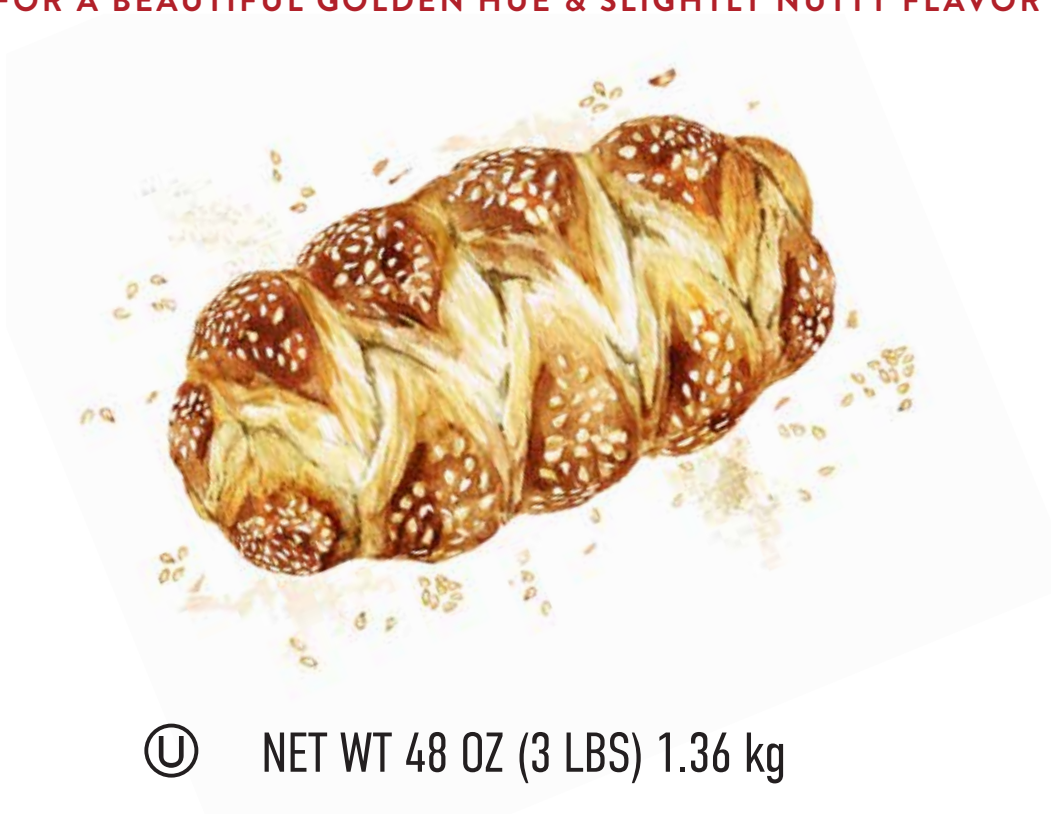


COARSE-GROUND

Semolina

FLOUR

FOR A BEAUTIFUL GOLDEN HUE & SLIGHTLY NUTTY FLAVOR



Ⓢ NET WT 48 OZ (3 LBS) 1.36 kg

Ideal for bread, perfect for pasta.

Semolina Flour

This soft yellow flour has it all: Good looks, flavor, and multi-purpose functionality. A coarse grind of high-protein durum wheat, it gives a nutty, sweet flavor and striking pale yellow color to pizzas, pastas, and breads, and makes an incredible braided semolina loaf.

How To Bake With It

- Semolina is our preferred flour for sprinkling under pizza crusts (it doesn't burn or get gritty like cornmeal can). Use it for part of the flour in English Muffins for a flavorful change up.
- Semolina gives great taste to Chewy Semolina Rye bread. Visit KingArthurBaking.com to try tender, golden loaves like our Sesame Semolina Lunettas recipe.

OUR RECIPE FOR

Semolina Sandwich Bread

Dough

2 $\frac{3}{4}$ cups (448g) King Arthur Semolina Flour
2 tablespoons (25g) sugar
2 teaspoons instant yeast
 $\frac{1}{2}$ teaspoons salt
 $\frac{1}{4}$ cup (28g) nonfat dry milk
4 tablespoons (57g) butter, room temperature
 $\frac{3}{4}$ cup, plus 2 tablespoons (170g) water, very warm
1 large egg

Topping

$\frac{1}{4}$ cup (35g) sesame seeds
1 tablespoon (14g) milk, for brushing crust

- Mix and knead dough ingredients — by hand, mixer, or bread machine — until smooth and elastic. Place in lightly greased bowl, covered, and let rest 1 hour, until quite puffy though not necessarily doubled in bulk.
- Gently deflate dough and shape into log. Grease 8 $\frac{1}{2}$ " x 4 $\frac{1}{2}$ " loaf pan and sprinkle heavily with sesame seeds. Place loaf in pan, brush with milk, and sprinkle with additional sesame seeds. Cover and let rise 45 minutes to 1 hour, or until crowned 1" above rim of pan.
- Bake in preheated 350°F oven 40 minutes, or until center registers 190°F on digital thermometer.
- Remove from oven and cool completely on rack before slicing.

Yield: 1 loaf

Nutrition Facts

about 49 servings per container	
Serving size	3 tbsps (28g)
Amount per serving	
Calories	100
% Daily Value*	
Total Fat 0g	0%
Saturated Fat	0g 0%
Trans Fat	0g
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber	1g 4%
Total Sugars	1g
Includes 0g Added Sugars	0%
Protein 4g	
Vitamin D	0mcg 0%
Calcium	5mg 0%
Iron	0mg 0%
Potassium	52mg 2%

*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: Durum Wheat.

CONTAINS: Wheat.

DISTRIBUTED BY

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

**BAKER'S
HOTLINE**

855-371-BAKE (2253)

KingArthurBaking.com/Bakers-Hotline

Certified



We're committed to using the power of business as a force for social and environmental good. Learn more at BCorp.com



400545



BEST IF USED BY: