

SPECIALTY FLOUR



100% EMPLOYEE OWNED



FINELY-GROUND

Durum

FLOUR

PERFECT FOR MAKING SOFT & SHAPEABLE PASTA



U NET WT 48 OZ (3 LBS) 1.36kg

Ideal for Italian bread, pasta, and crispy pizza crusts.



Durum Flour

Ground from extra-hard wheat, our Durum Flour is high in protein, finely textured, and perfect for making pasta. Its strong but pliable texture makes it great for shaping spaghetti, orecchiette, lasagna, ravioli, and other filled shells. We love the distinct flavor and pretty pale yellow hue.

How To Bake With It

- In addition to pasta and pizza, you can use Durum Flour in recipes that call for whole wheat to give your bakes rich golden color and mild flavor.
- Visit KingArthurBaking.com to try Durum Flour in our Grilled Asiago Rounds or Olive and Onion Fougasse.

OUR RECIPE FOR

Ultra-Thin Crust Pizza

1 ½ cups (180g) King Arthur
Unbleached All-Purpose Flour
1 ½ cups (186g) King Arthur
Durum Flour
1 teaspoon salt
1 teaspoon instant yeast
¼ cup (50g) olive oil
1-1 ¼ cups (227g-283g) water,
lukewarm

- Combine dry ingredients, oil, and 1 cup of water in large bowl. Mix and knead to make soft, smooth dough.
- Cover and let rise 1-1 ½ hours, until puffy looking. Toward end of rise time, preheat oven with baking stone or steel inside to 450°F.
- Divide dough in half. Place each piece on lightly oiled 12" pizza pan or lightly greased parchment.
- Using your hands, press into thin, flat 12" circles. If dough shrinks or snaps back, cover and let rest for 10 minutes, then continue pressing.
- Spread lightly with sauce and toppings of your choice, taking care not to overload thin crust. Bake 12-15 minutes, or until hot and bubbly.

Yield: two 12" ultra-thin pizza crusts

Nutrition Facts

45 servings per container

Serving size 1/4 cup (30g)

Amount per serving

Calories **110**

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 22g 8%

Dietary Fiber 1g 4%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 4g

Vitamin D 0mcg 0%

Calcium 11mg 0%

Iron 1mg 6%

Potassium 57mg 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.
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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)
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