

Specialty Flour

NEW!

100% EMPLOYEE-OWNED



NEAPOLITAN-STYLE

'00' Pizza FLOUR

FOR CHEWY, CRISP CRUST FROM YOUR HOME OVEN



Ⓢ NET WT 48OZ (3LBS) 1.36kg



Perfect for Neapolitan-style pizza.

'00' Pizza Flour

Our Pizza Flour is 100% American grown and milled to precise '00' standards: perfect for baking pizza at home. It makes an easy-to-shape dough that yields a crisp yet chewy crust. Your new go-to for pizza night!

How To Bake With It

- After the first rise, dough can be stored up to 48 hours (covered) in your refrigerator so you can bake at your convenience; simply let it come to room temperature, then shape and bake!
- For the crispiest crust, top your pizza with cheese once the edges of the crust begin to brown (about two-thirds of the way through baking).
- Each bag makes approximately ten 12" pizzas.

OUR RECIPE FOR

Neapolitan-Style Pizza Crust

2 cups (232g) King Arthur '00' Pizza Flour

1/8 teaspoon active dry yeast or instant yeast

1/2 teaspoon sugar

1 1/4 teaspoons salt

3/4 cup (170g) lukewarm water (105°F to 115°F)

- Stir the ingredients together to make a cohesive, rough dough. Cover and allow the dough to rise at room temperature overnight, or at least 12 hours and up to 24 hours.
- Divide the dough in half, shape each half into a ball, and place each into a lightly greased bowl. Cover and let rise for 45 minutes to an hour, while your oven preheats.
- Place a baking stone on a rack in the center of the oven; preheat the oven to 500°F.
- Transfer one dough ball to a well-floured work surface, sprinkle the top with flour, and use your fingertips to gently depress the interior of the round (leaving a thicker edge). Stretch the dough into a 10" to 12" circle.
- Move the dough to a piece of parchment, trimming any excess parchment around the edge.
- Sauce the dough, sprinkle with cheese, then add your toppings. Transfer the pizza on its parchment to the hot stone using a peel or overturned baking sheet.
- Bake the pizza until bubbly and charred on the edges, 8 to 12 minutes. Remove from the oven and top with grated Parmesan, if desired.
- Repeat with the remaining dough and toppings.

Yield: two 12" pizzas.



BEST IF USED BY:

Nutrition Facts

45 servings per container
Serving size 1/3 cup (30g)

Amount per serving

Calories 100

% Daily Value*

Total Fat 0.5g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 21g 8%

Dietary Fiber 4g 14%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 3g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 1.1mg 6%

Potassium 110mg 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: Hard Red Wheat Flour, Soft Wheat Flour.

CONTAINS: Wheat.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
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Produced on equipment that also processes eggs, milk, soy, almond, and coconut.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



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We're committed to using the power of business as a force for social and environmental good.

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