

— Norwich, Vermont —

PASTA FLOUR BLEND

*Make perfect, tender,
delicate pasta every
time with this strong,
flexible flour.*



Fresh pasta from scratch isn't difficult, but with only a few ingredients, the flour makes all the difference. Our pasta blend combines the strength of durum flour, the golden color of semolina, and the flexibility of all-purpose – making it the ideal base for any pasta recipe, from linguine to lasagna. We've included instructions and a recipe for handmade pasta.

THINK OUTSIDE THE PASTA BOX

NET WT 48 OZ (3 LBS) 1.36kg

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Nutrition Facts

about 45 servings per container

Serving size 4 tbsps (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 0g

Includes 0g Added Sugars 0%

Protein 4g

Vitamin D 0mcg 0%

Calcium 6mg 0%

Iron 1mg 6%

Potassium 44mg 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: King Arthur Unbleached Flour (wheat flour, malted barley flour), Durum Wheat Flour, Semolina Flour.

CONTAINS: Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.

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OUR RECIPE FOR PERFECT PASTA

3 cups King Arthur Pasta Flour Blend
4 large eggs
2 to 4 tablespoons water
1/2 cup flour (for dusting)

Place Pasta Flour Blend in a food processor, bread machine or bowl. Mix in eggs all at once. Knead, adding only enough water to form a smooth dough. Form dough into a rectangle, about 1" thick, wrap well and rest for 30 minutes.

After 30 minutes, flour both sides of the dough and run through a pasta machine on the thickest setting

Repeat the process, flouring as necessary and gradually reducing the setting until desired thickness is reached. To do this by hand simply use a rolling pin and roll to desired thickness, keeping both sides of the dough well floured. Cut into shapes and toss with flour to prevent sticking. Hang in individual strands or arrange in small nests and allow to dry.

To cook: Boil 4 quarts of water with 1 tablespoon salt. Add pasta and cook for 2 to 4 minutes, until pasta is still slightly firm. Fresh pasta cooks very quickly, so keep an eye on it. Drain and toss with a bit of oil or sauce.