

SPECIALTY FLOUR

FRESH-LOCK SOFT SEAL ZIPPER

100% EMPLOYEE-OWNED



FINELY-GROUND

# Pasta Flour

B L E N D

OUR MOST VERSATILE FLOUR FOR ANY PASTA SHAPE



U NET WT 48 OZ (3 LBS) 1.36kg

Ideal for any pasta recipe, from linguine & fettuccine to lasagna.

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## Pasta Flour Blend

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 flour for any pasta recipe.

### How To Bake With It

- Substitute 1 cup of Pasta Flour Blend for 1 cup of the all-purpose flour in pizza dough or focaccia for rich color and slightly chewy texture.
- Visit [KingArthurBaking.com](http://KingArthurBaking.com) to try in recipes like our Three-Cheese Semolina Bread or Italian Bread 101.

## OUR RECIPE FOR Fresh Pasta

2 cups (276g) King Arthur Pasta  
Flour Blend  
3 large (149g) eggs  
1/2 teaspoon salt

- Combine flour, eggs, and salt in a food processor or mixer or by hand, and pulse/mix to make a smooth dough. Knead briefly, wrap airtight, and let rest for 30 minutes.
- Run through pasta machine on thickest setting. Repeat, flouring as necessary, and gradually reducing thickness to last setting. Cut at 12" intervals, then cut each piece into strands of desired thickness.
- To cook, drop pasta into 4 quarts salted boiling water, stir, and boil gently for 4 minutes.
- Drain in colander and refresh under cold running water to stop any further cooking.
- Continue to drain for 10 minutes or so, until thoroughly dried. Toss with the hot or cold sauce.

Yield: 15 ounces, about 5 to 7 servings.

## Nutrition Facts

about 45 servings per container	
<b>Serving size</b>	<b>4 tbsps (30g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>110</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 22g	<b>8%</b>
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 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.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

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

**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](http://KingArthurBaking.com/bakers-hotline)

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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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