

SPECIALTY FLOUR

FRESH-LOCK SOFT SEAL ZIPPER

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.

FRESH-LOCK SOFT SEAL ZIPPER

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 1/3 cups (380g) King Arthur Semolina Flour
1/2 cup (69g) yellow cornmeal
2 tablespoons (25g) sugar
2 teaspoons instant yeast
1 1/2 teaspoons salt
1/3 cup (28g) nonfat dry milk
4 tablespoons (57g) butter
3/4 cup + 2 tablespoons (198g) water
1 large egg

Topping

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 1/2" x 4 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.

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

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

Certified



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



BEST IF USED BY: