

SPECIALTY FLOUR



100% EMPLOYEE OWNED



FINELY-GROUND

# Pasta Flour

BLEND

OUR MOST VERSATILE FLOUR FOR ANY PASTA SHAPE



Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

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

## Pasta Flour Blend

Making fresh pasta from scratch isn't difficult, but with only a few ingredients, the flour makes all the difference. Our Pasta Flour 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 Pasta Flour Blend by volume for the all-purpose flour in your favorite pasta recipes, adding an extra tablespoon or two of water, if needed.
- Visit [KingArthurBaking.com](http://KingArthurBaking.com) for more recipes using Pasta Flour Blend like Fresh Herb Pasta, Homemade Cheese Ravioli, and Three-Cheese Semolina Bread.

## OUR RECIPE FOR Fresh Pasta

2 cups (290g) King Arthur  
Pasta Flour Blend  
3 large (149g) eggs  
½ teaspoon salt

- Combine flour, eggs, and salt in a large mixing bowl, food processor, or mixer, 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 reduce thickness to thinnest 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 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, enzyme), Durum Wheat Flour, Semolina Flour.

**CONTAINS:** Wheat.

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800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit:  
[KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

**DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.**



**WE'RE HERE TO HELP.**

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**BAKER'S  
HOTLINE**

**855-371-BAKE (2253)**  
[KingArthurBaking.com/Bakers-Hotline](http://KingArthurBaking.com/Bakers-Hotline)



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



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