

SPECIALTY FLOUR



100% EMPLOYEE OWNED



FINELY-GROUND

Durum

FLOUR

PERFECT FOR MAKING PASTA THAT'S SOFT & SHAPEABLE



NET WT 48 OZ (3 LBS) 1.36kg



Ideal for Italian breads.
Perfect for delicate pasta & crispy pizza crusts.



Durum Flour

Ground from extra-hard wheat, our Durum Flour is high in gluten-forming protein, finely textured, and perfect for making pasta. Its strong but pliable texture makes it great for shaping spaghetti, orecchiette, lasagna, ravioli, and other filled shells. Even with its hardness, it still yields a wonderfully al dente-cooked dish. We love the distinct flavor and the pretty pale yellow hue.

How To Bake With It

- In addition to pasta and pizza, you can use Durum Flour in recipes that call for whole wheat to give them rich golden color and mild flavor.
- Visit KingArthurBaking.com to try it in our Grilled Asiago Rounds or Olive & Onion Fougasse.

OUR RECIPE FOR Ultra-Thin Crust Pizza

1 ½ cups (180g) King Arthur
Unbleached All-Purpose Flour
1 ½ cups (186g) King Arthur
Durum Flour
1 teaspoon salt
1 teaspoon instant yeast
¼ cup (50g) olive oil
1-1 ¼ cups (227g-283g) water,
lukewarm

- Combine ingredients in large bowl. Mix and knead to make soft, smooth dough, adding extra water as needed.
- Cover and let rise 1-1 ½ hours, until puffy looking. Toward end of rise time, preheat oven with baking stone or steel inside to 450°F.
- Divide dough in half. Place each piece on lightly oiled 12" pizza pan or lightly greased parchment.
- Using your hands, press into thin, flat 12" circles. If dough shrinks or snaps back, cover and let rest for 10 minutes, then continue pressing.
- Spread lightly with sauce and toppings of your choice, taking care not to overload thin crust. Bake 12-15 minutes, or until hot and bubbly.

Yield: two 12" ultra-thin pizza crusts

Nutrition Facts

45 servings per container	
Serving size	1/4 cup (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 1g	
Includes 0g Added Sugars	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 11mg	0%
Iron 1mg	6%
Potassium 57mg	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

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.



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HOTLINE**

WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

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.



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BEST IF USED BY: