

SPECIALTY FLOUR



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.

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 ¾ cups (448g) King Arthur Semolina Flour
2 tablespoons (25g) sugar
2 teaspoons instant yeast
1 ½ teaspoons salt
¼ cup (28g) nonfat dry milk
4 tablespoons (57g) butter, room temperature
¾ cup, plus 2 tablespoons (170g) water, very warm
1 large egg

Topping

¼ 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 ½" x 4 ½" 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	% Daily Value*
Calories 100	
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.

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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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