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 base for any pasta recipe, from linguine to lasagna. We’ve included instructions and a recipe for handmade pasta.
OUR RECIPE FOR
PERFECT PASTA

3 cups King Arthur Pasta Flour Blend
4 large eggs
2 to 4 tablespoons water
1/2 cup flour (for dusting)

Place Pasta Flour Blend in a food processor, bread machine or bowl. Mix in eggs all at once. Knead, adding only enough water to form a smooth dough. Form dough into a rectangle, about 1” thick, wrap well and rest for 30 minutes.

After 30 minutes, flour both sides of the dough and run through a pasta machine on the thickest setting. Repeat the process, flouing as necessary and gradually reducing the setting until desired thickness is reached. To do this by hand simply use a rolling pin and roll to desired thickness, keeping both sides of the dough well floured. Cut into shapes and toss with flour to prevent sticking. Hang in individual strands or arrange in small nests and allow to dry.

To cook: Boil 4 quarts of water with 1 tablespoon salt. Add pasta and cook for 2 to 4 minutes, until pasta is still slightly firm. Fresh pasta cooks very quickly, so keep an eye on it. Drain and toss with a bit of oil or sauce.

INGREDIENTS: King Arthur Unbleached Flour (wheat flour, malted barley flour), Durum Wheat Flour, Semolina Flour.
CONTAINS: Wheat.

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

Store cool and dry.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.