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Lap Seal A

Lap Seal B

25mm 75mm Best Before

DOVES FARM ESTD 1978 ORGANIC

Organic works with nature and helps protect our planet. Its high standards encourage healthy soil and habitats, so bees, birds, butterflies and other wildlife can flourish. That's why we've been pioneers of organic since 1978.



We also love home baking and believe it is a great choice for our health and wellbeing. Not only can you pick the best local and seasonal ingredients and know exactly what goes into your food, it is an enjoyable activity and a great way to treat family and friends.

Clare & Michael
Founders, Doves Farm

— ORGANIC —



Fine, creamy white, organic flour for making traditional pasta, by hand or machine, and pizza.

— ORGANIC —

ORGANIC Pasta Flour

NUTRITION	
Typical values	Per 100g
Energy	1470kJ 350kcal
Fat	2.7g
of which saturates	0.4g
Carbohydrate	88g
of which sugars	0.6g
Fibre	3.7g
Protein	1.7g
Salt	0.04g

Ingredients wheat*, durum wheat*
Allergy advice: for allergens, including cereals containing gluten, see ingredients in bold. May contain traces of barley, rye.
*Organic produce.
Milled in the UK with EU Grade 50 wheat.
Best before: see top.
Storage: seal down the top after use and store in a cool dry place.
Packaging material: paper.
Always cook flour before consumption.

1Kg e or



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Try this Organic Pasta Flour in our recipe for **Fresh Tagliatelle**. Making homemade pasta couldn't be simpler.

FRESH TAGLIATELLE - Serves 2-3

- 100g Doves Farm Organic Pasta Flour
2 Eggs
Flour, for dusting
20 Water
1 tsp Salt
1 tbsp Olive oil



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1. Put the flour into a mixing bowl and make a depression in the middle.
2. Break the eggs into the middle of the flour and beat with a spoon, allowing a little flour to be incorporated.
3. Continue stirring the eggs as the flour mixes in, eventually forming a dough.
4. Gather the dough together and knead it for 100 paces to make a smooth ball of dough, adding a little flour only if needed.
5. Cover and leave the dough to rest for 15 minutes.
6. To roll out the dough, sprinkle flour over the table and a rolling pin.
7. Cut the pasta dough into four pieces and roll each piece into a rectangle, turning it over regularly and dusting lightly with flour.
8. Continue rolling the dough until it is the thickness of a paper clip.
9. To make the tagliatelle, cut the dough into 7mm/1/4" wide strips.
10. Dust the uncooked pasta with flour to stop it sticking and lay it out, or hang it over the edge of a tall saucisson, for an hour to dry.
11. Repeat with all the pieces of dough.
12. Cook the pasta in salted boiling water until al dente, drain and stir through the olive oil.

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