

The Ancient Grain for Modern Life



KAMUT® Khorasan Wheat
Produced with passion, fairness
and respect for the earth.

The KAMUT® trademark ensures the high quality standard of pure, organically grown, ancient Khorasan Wheat. It's ideal for people with modern wheat sensitivity & suitable for a wide variety of delicious products.

Visit us online at www.KAMUT.com to learn more.



Kamut® is a trademark of Kamut International Ltd

OTG | RECIPES

KAMUT PAPPARDELLE

INGREDIENTS

- 1 ¾ cups **Kamut flour**
- 1 cup wheat flour, plus more for dusting
- 6 large eggs, at room temperature
- 4 TSP extra-virgin olive oil
- Pinch of salt

DIRECTIONS

Sift both flours together in a pile on work surface, make a well in the middle. Place the eggs, olive

oil and salt into the well; with a fork, break up the eggs, then gradually mix the flour with the wet ingredients until just combined. Flour surface and knead dough by hand for 4-5 min. or until smooth and elastic. Place the dough on a lightly floured surface and dust the top with flour. Roll out the dough until you can see your fingers through the bottom. Dust the top of the sheet of dough with flour and roll into a loose cylinder. Using a sharp knife, cut into ¾-inch-wide slices. Unwrap the pasta and place in salted, boiling water. Cook until al dente (about 4 min.).



KAMUT PAPPARDELLE WITH DUCK RAGU

INGREDIENTS

- 4-5 duck legs and thighs
- 1 TBSP rosemary, chopped
- 1 large onion, chopped
- 2 carrots, diced
- 2 celery stalks, chopped
- 1 small zucchini, diced
- 2 cloves garlic, crushed
- ½ cup red wine
- 2 cups chicken stock
- 1 large can tomatoes, chopped
- Kamut Pappardelle (see above)

DIRECTIONS

Pat dry duck and season with salt and pepper, place in hot pan and cook until brown on all sides and remove, about 10 to 12 minutes. Leave the duck fat in the pan, add the vegetables, rosemary and garlic cook until softened. Deglaze with wine,



tomatoes and chicken stock and bring to a boil. Add duck legs and thighs, cover and lower heat and simmer for one hour. Remove duck and allow to cool, remove the skin and pull meat off the bone, add back to sauce. Spoon over Kamut Pappardelle and enjoy.

