

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.

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OTG | RECIPES

KAMUT VALENTINE'S JAM COOKIES

INGREDIENTS

- 1 cup softened butter
- 2 cups sugar
- 2 large eggs
- 2 cups **Kamut flour**
- 2½ cups all-purpose flour, plus more for dusting
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ¼ cup buttermilk
- ⅔ cup jam, slightly warmed

DIRECTIONS

In a large bowl cream together butter and sugar until creamy. Add eggs, beating after each addition. Sift the two flours, baking powder and salt in a large bowl, gradually add to wet ingredients, alternating buttermilk and flour until soft dough is formed. Wrap



in plastic and place in fridge until firm about 1 hour or overnight. Preheat oven to 350° with racks in the centre. Line baking sheets with parchment paper or silpat mat. On lightly floured counter, roll chilled dough to desired thickness. Cut out shapes, brush

bottom heart lightly with jam (we used strawberry, raspberry, black cherry and orange marmalade.), place second heart with centre cut out on bottom heart. Fill cut out centre with more jam. Cook until golden, about 15 minutes.

CHEESY ROTINI

INGREDIENTS

- 1 454 g package of **Kamut Rotini**
- 2 cups half and half
- 3 eggs
- 1 TBSP dijon mustard
- ½ TSP sea salt
- Fresh ground pepper to taste
- 2½ cups cheese (cheddar, asiago, marble etc.)
- ¼ cup bread crumbs

DIRECTIONS

Cook Kamut Rotini until very al dente and drain. Whisk half and half, eggs, dijon, salt and pepper; stir in cheese. Mix with the pasta and pour into a buttered baking dish. Top with more cheese and bread crumbs. Bake at 350° until golden and set, about 30 minutes.

