**SkillsUSA Baking and Pastry Arts 2025**





# Savory Galette Filling

**Yield: 1273 grams**

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| **Ingredient Name** |  | **Weights and Measures** | | | |  |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  |
| Oil, Olive or Vegetable |  | 1.5 |  |  | 45 |  |
| Peppers, Red Bell (3 each) |  | 12 |  |  | 360 |  |
| Pepper, Yellow Bell (3 each) |  | 12 |  |  | 360 |  |
| Onion, Yellow Medium (1 each) |  | 4 |  |  | 125 |  |
| Salt, Kosher (1 tsp) |  | .17 |  |  | 4.8 |  |
| Red Pepper Flakes (1/2 tsp) |  | 0.8 |  |  | 0.03 |  |
| Pepper, Ground Black (1/4 tsp) |  | .02 |  |  | 0.7 |  |
| Oregano, Dried (1/4 tsp) |  | .01 |  |  | .25 |  |
| Vinegar, Red Wine |  | 0.50 |  |  | 15 |  |
| Garlic, Minced (3 tsp) |  | 0.25 |  |  | 5 |  |
| Zucchini, Med (2 each) |  | 12 |  |  | 360 |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| **Total Formula Weight** | 2 | 12.9 |  | 1 | 273 |  |

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| Mise en Place:  Gather ingredients and equipment. |
| Scale:  Scale all ingredients. |
| Julienne the peppers and onions. Mince the garlic. Slice the zucchini 1/8" (3mm) disks. |
| After finishing the knife cuts place a small amount of the peppers, onions, garlic and zucchini on a provided plate for evaluation.  Spread out the cuts so they are not in a pile.  Please write your contestant number on the plate and place on the display table. |
| Heat a large sauté over medium-high heat. Add oil and heat.  Sauté julienned peppers and onions, stirring occasionally for 15 to 17 minutes until they are lightly golden.  Add in the salt, red pepper flakes, black pepper and dried oregano.  Stir to coat the vegetables with the oil and seasonings. |
| Add the red wine vinegar and minced garlic. Cook for one (1) more minute. Taste and adjust seasoning. |
| Remove from the heat and place in a bain marie or bowl over an ice bath to cool. |
| Use as needed to fill the Galettes. |

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| **Process and Procedures**  **(Representation Only)** | **Tools and Equipment (\*= Items Supplied by Contestant)** |  |
| A group of sliced peppers  Description automatically generated | \*Container for Cooling |  |
| \*Container Liquid Measuring |  |
| \*Cutting Board or Mat |  |
| \*Ingredient Containers for Scaling |  |
| \*Knife, Chef (8-10") (200-250 mm) |  |
| \*Knife, Paring |  |
| \*Pan, Sauté (10-12") (250-300 mm) |  |
| \*Scale |  |
| \*Spatula, Rubber Heat Proof |  |
| \*Vegetable Peeler |  |
| Display Plate |  |
| Stove |  |

A pile of colorful peppers

Description automatically generated