**SkillsUSA Baking and Pastry Arts 2025**





**Orange Supreme**

**Yield: See Below**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Ingredient Name** |  | **Weights and Measures** | | | |  |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  |
| Oranges (AN) |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| **Total Formula Weight** |  |  |  |  |  |  |

|  |
| --- |
| Clean work area and wash hands.  Prepare your mise-en-place, by assembling your equipment and supplies. |
| Using the oranges that were zested for the cookie, prepare your supremes. |
| Place four (4) Orange Supreme slices along with your scraps for evaluation on a provided plate.  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. |
| Use the balance of the supremes to garnish the Puff Pastry Dough Fruit Baskets. |

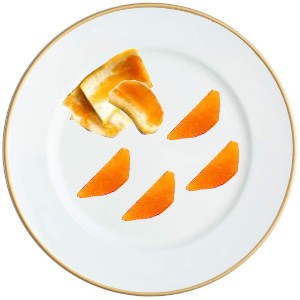
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**Orange Supreme**

|  |  |  |
| --- | --- | --- |
| **Process and Procedures**  **(Representation Only)** | **Tools and Equipment (\*= Items Supplied by Contestant)** |  |
|  | \*Cutting Board/Mat |  |
| \*Gloves, Food Service |  |
| \*Knife, Chef (8-10") (200-250 mm) |  |
| \*Knife, Paring |  |
| Display Plate |  |

**Yield: See Below**