**SkillsUSA Baking and Pastry Arts 2025**





# Galette Dough

**Yield: 1090 g**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Ingredient Name** |  | **Weights and Measures** | | | |  |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  |
| Butter | 1 | 0 | 100 |  | 454 |  |
| Flour, All Purpose | 1 | 0 | 100 |  | 454 |  |
| Salt |  | 0.42 | 3 |  | 12 |  |
| Water, Ice Cold |  | 6.00 | 37.5 |  | 170 |  |
| **Total Formula Weight** | 2 | 6.42 | 240.5 |  | 1090 |  |

|  |
| --- |
| Mise en Place:  Gather ingredients and equipment. |
| Scale:  Scale all ingredients. |
| Sift flour into large stainless steel bowl. |
| Dice the butter into ⅜" (10 mm) pieces. Add diced butter to flour. Cut the butter into the flour until the desired consistency is reached. |
| Dissolve the salt in the very cold water. Add all to flour mixture. Mix gently by hand until dough holds together. Do not over mix. |
| Cover dough with plastic wrap and chill well before using. Write your contestant number on plastic wrap. |
| Reserve for finished Galette formula. |

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# Galette Dough

|  |  |  |
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| **Process and Procedures**  **(Representation Only)** | **Tools and Equipment (\*= Items Supplied by Contestant)** |  |
|  | \*Bowl Scraper/Card Scraper |  |
| \*Bowl Stainless (1, 2, 3, and 4qt) |  |
| \*Container Liquid Measuring |  |
| \*Cutting Board or Mat |  |
| \*Dough Cutter/Knife/Pastry Blender |  |
| \*Ingredient Containers for Scaling |  |
| \*Knife, Chef (8-10") (200-250 mm) |  |
| \*Scale |  |
| Plastic Wrap |  |

A dough on a surface

Description automatically generated