**Tart Dough**



**Yield: 556 g**

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| **Ingredient Name** |  | **Weights and Measures** | | | |  |  |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  |  |
| Unsalted Butter |  | 6 |  |  | 170 |  |  |
| Sugar |  | 3 |  |  | 85 |  |  |
| Vanilla Extract |  | .125 |  |  | 3.5 |  |  |
| Eggs |  | 1.5 |  |  | 42.5 |  |  |
| Cake Flour |  | 9 |  |  | 255 |  |  |
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|  |  |  |  |  |  |  |  |
| **Total Formula Weight** | 1 | 4.625 |  |  | 556 |  |  |

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| Mise en Place:  Gather ingredients and equipment. |
| Scaling:  Scale all the ingredients.  Perform (Complete) necessary temperature calculations. |
| Mixing: Cream Butter and Sugar with paddle attachment, scrape down bowl periodically until smooth and light in color. Combine vanilla, eggs and add them gradually until smooth after each addition. Turn off mixer and add all flour at once. Mix on low until just blended. |
| Storage: Wrap tightly and place in fridge until chilled. |
| Production :  Roll out dough to place in tart pan. Dock crust and bake at 350 degrees until golden. Blind bake with pie weights for first half of bake to keep from dough rising too much during bake.  Cool. Fill with Crème Patisserie and assemble tart with Orange Supreme. |
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| **Process and Procedures**  **(Representation Only)** | | **Tools and Equipment (\*= Items Supplied by Contestant)** |  |
|  |  | \*Bowl Scraper/Card Scraper |  |
| \*Brush (Silicone) |  |
| \*Dough Cutter/Bench Knife |  |
| \*Ingredient Containers for Scaling |  |
| \*Pie Weights |  |
| \*Oven Mitts/Pads |  |
| \*Scale |  |
| \*Silpat (Full Sheet) |  |
| \*Thermometer |  |
| Deck Oven |  |
| Mixer |  |
| Mixer Paddle Attachment |  |
| Mixing Bowl |  |
| Pan Liner(s)/Parchment Paper |  |
| Pan Spray |  |
| Tart Pan |  |
| Sheet Pan(s) |  |
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