**SkillsUSA Commercial Baking 2025**





# Savory Galette

**Yield: 4 ea**

|  |  |  |  |  |  |  |
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| **Ingredient Name** |  | **Weights and Measures** | | | |  |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  |
| Galette Dough (AN) | 2 | 6.42 |  |  | 1090 |  |
| Savory Galette Filling (AN) | ≈2 | 12.9 |  |  | ≈1273 |  |
| Egg, Whole (1) each |  |  |  |  |  |  |
| **Total Formula Weight** |  |  |  |  |  |  |

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| Mise en Place:  Gather ingredients and equipment. |
| Scale:  Scale all ingredients. |
| **Option A:**  Using the prepared and chilled galette dough, roll it ⅛" (3 mm) thick.  Cut four (4) 8" (203 mm) round circles from dough; if needed, re-roll the excess dough. |
| **Option B:**  Divide the prepared and chilled galette dough into four (4) approximate 270 g (9 oz) pieces. Roll out each piece so that it is ⅛" (3 mm) thick and 8" (203 mm) round circles from the one piece of dough. Do this four (4) times. |
| Place an appropriate amount of the prepared savory filling among the four (4) tarts, leaving between 1-1½” (25 - 38mm) of dough, clean for a border.  You will have extra filling left over, just place in a container on your rack.  Place zucchini slices on top in a decorative manner. You may have leftover zucchini slices. |
| Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold. |
| Make an egg wash by whisking an egg with a small amount of water. Egg wash each galette. |
| Bake at 400°F (200°C), in a deck oven, for approximately 25 to 30 minutes. Rotate the pan if necessary for an even bake. |
| Display all four (4) of the Galettes. |

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 **Formula Worksheet #6C**



**Savory Galette**

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| **Process and Procedures**  **(Representation Only)** | **Tools and Equipment (\*= Items Supplied by Contestant)** |  |
|  | \*Bowl Stainless (1, 2, 3, and 4qt) |  |
| \*Brush (Silicone) |  |
| \*Dough Cutter/Bench Knife |  |
| \*Knife, Chef (8-10") (200-250 mm) |  |
| \*Knife, Paring |  |
| \*Oven Mitts/Pads |  |
| \*Rolling Pin/French Pin/Dowell |  |
| \*Scale |  |
| \*Spatula, Offset |  |
| \*Spoon, Chef |  |
| \*Wire Whip/Whisk |  |
| Deck Oven |  |
| Parchment Paper |  |
| Sheetpan(s) |  |