

# SkillsUSA Commercial Baking 2024

## Formula Worksheet #6C



# Savory Galette

Yield: 4 ea

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Galette Dough (AN)	2	6.42			1090	
2	Savory Galette Filling (AN)	≈2	12.9			≈1273	
3	Egg, Whole (1) each						
<b>Total Formula Weight</b>							

### Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	<b>Option A:</b> Using the prepared and chilled galette dough, roll it 1/8" (3 mm) thick. Cut four (4) 8" (203 mm) round circles from dough; if needed, re-roll the excess dough.
4	<b>Option B:</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 1/8" (3 mm) thick and 8" (203 mm) round circles from the one piece of dough. Do this four (4) times.
5	Place an appropriate amount of the prepared savory filling among the four (4) tarts, leaving between 1-1 1/2" (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.
6	Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.
7	Make an egg wash by whisking an egg with a small amount of water. Egg wash each galette.
8	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.
9	Display all four (4) of the Galettes.

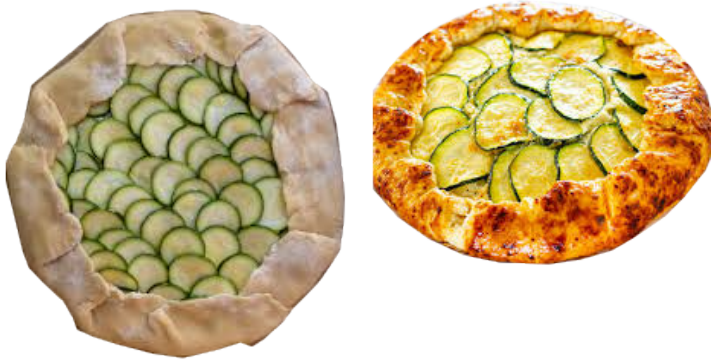
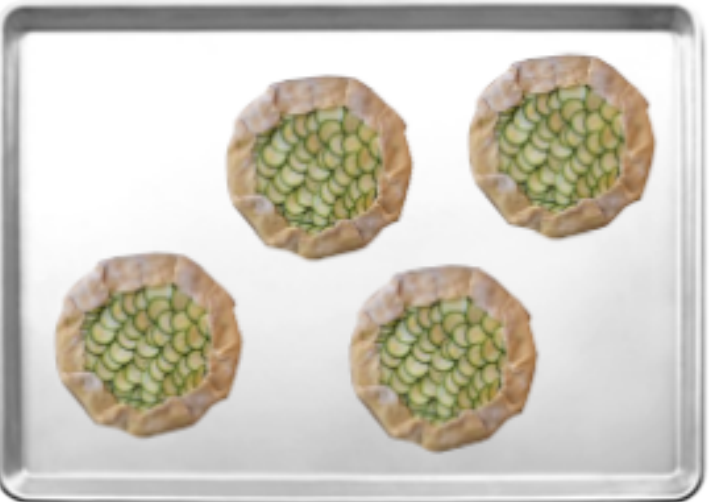
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Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	☑
	*Bowl Stainless (1, 2, 3, and 4qt)	
	*Brush (Silicone)	
	*Dough Cutter/Bench Knife	
	*Knife, Chef (8-10") (200-250 mm)	
	*Knife, Paring	
	*Oven Mitts/Pads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