

# SkillsUSA Baking and Pastry Arts 2024

Formula Worksheet #2B



## Orange Supreme



Yield: See Below

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Oranges (AN)						
2							
	<b>Total Formula Weight</b>						

### Method:

- 1 Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
- 2 Using the oranges that were zested for the cookie, prepare your supremes.
- 3 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.
- 4 Use the balance of the supremes to garnish the Puff Pastry Dough Fruit Baskets.

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# Orange Supreme

Yield: See Below

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Cutting Board/Mat	
	*Gloves, Food Service	
	*Knife, Chef (8-10") (200-250 mm)	
	*Knife, Paring	
	Display Plate	

