

SkillsUSA Baking and Pastry Arts 2024

Formula Worksheet #6A



Galette Dough



Yield: 1090 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Butter	1	0	100		454	
2	Flour, All Purpose	1	0	100		454	
3	Salt		0.42	3		12	
4	Water, Ice Cold		6.00	37.5		170	
Total Formula Weight		2	6.42	240.5		1090	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Sift flour into large stainless steel bowl.
4	Dice the butter into $\frac{3}{8}$ " (10 mm) pieces. Add diced butter to flour. Cut the butter into the flour until the desired consistency is reached.
5	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.
6	Cover dough with plastic wrap and chill well before using. Write your contestant number on plastic wrap.
7	Reserve for finished Galette formula.



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Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
 	*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	

