

SkillsUSA Baking and Pastry Arts 2024

Formula Worksheet #6B



Savory Galette Filling

Yield: ≈ 1273 g

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Oil, Olive or Vegetable		1.5			45	
2	Peppers, Red Bell (3 each)		≈ 12			≈ 360	
3	Peppers, Yellow Bell (3 Each)		≈ 12			≈ 360	
4	Onion, Yellow Medium (1 each)		≈ 4			≈ 125	
5	Salt, Kosher (1 tsp)		≈ 0.17			≈ 4.8	
6	Red Pepper Flakes (1/2 tsp)		≈ 0.8			≈ 0.03	
7	Pepper, Ground Black (1/4 tsp)		≈ 0.02			≈ 0.7	
8	Oregano, Dried (1/4 tsp)		≈ 0.01			≈ 0.25	
9	Vinegar, Red Wine		0.50			15	
10	Garlic, Minced (3 tsp) (≈ 3 cloves)		≈ 0.25			≈ 5	
11	Zucchini, Medium (2 each)		≈ 12			≈ 360	
Total Formula Weight		≈ 2	12.9		≈ 1	273	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients.
3	Julienne the peppers and onions. Mince the garlic. Slice the zucchini 1/8" (3mm) disks.
4	After finishing the knife cuts place a small amount of the peppers, onions, garlic and zucchini on a provided plate for evaluation. 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.
5	Heat a large sauté over medium-high heat. Add oil and heat. Sauté julienned peppers and onions, stirring occasionally for 15 to 17 minutes until they are lightly golden. Add in the salt, red pepper flakes, black pepper and dried oregano. Stir to coat the vegetables with the oil and seasonings.
6	Add the red wine vinegar and minced garlic. Cook for one (1) more minute. Taste and adjust seasoning.
7	Remove from the heat and place in a bain marie or bowl over an ice bath to cool.
8	Use as needed to fill the Galettes.




SkillsUSA Baking and Pastry Arts 2024

Formula Worksheet #6B



Savory Galette Filling

Yield: ≈ 1273 g

Process and Procedures (Representation Only)	Tools and Equipment (* = Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*Container for Cooling	
	*Container Liquid Measuring	
	*Cutting Board or Mat	
	*Ingredient Containers for Scaling	
	*Knife, Chef (8-10") (200-250 mm)	
	*Knife, Paring	
	*Pan, Sauté (10-12") (250-300 mm)	
	*Scale	
	*Spatula, Rubber Heat Proof	
	*Vegetable Peeler	
	Display Plate	
	Stove	

