

Soft Roll Dough

Yield: 1373 g

	Ingredient Name	Weights and Measures					
		Lb	Oz	Bakers%	Kilos	Grams	✓
1	Water (temperature controlled)		15.00	57.13		424.5	
2	Shortening, All Purpose		2.35	9		66.5	
3	Nonfat Dry Milk Powder		1.40	5.3		39.5	
4	Flour, Bread	1	10.20	100		743	
5	Sugar, Granulated		2.35	9		66.5	
6	Yeast		0.70	2.7		20	
7	Salt		0.45	1.7		13	
8	Egg Wash (AN)						
15							
Total Formula Weight				184.83		1373	

Method: Please follow the 12 Steps of Yeast Dough Production

1. Clean work area and wash hands. Prepare your mise-en-place
2. Mixing Into the mixing bowl place the scaled water, fat, milk powder, flour, sugar, and yeast. Mix on low speed for one minute to incorporate ingredients. Add salt. Mix on medium speed for approximately eight minutes until dough is developed.
3. Fermentation Place the dough into an oiled/sprayed large Dough Container for Fermentation. Cover the dough with a couche, cloth or lid. Allow the dough to ferment until doubled.
4. Punching Punch the dough down. Recover and allow to rest 15 minutes, before scaling.
5. Scaling/Dividing Scale the dough as needed to prepare 1-18 oz braid and 8-2oz rolls.
6. Rounding Round up and or pre shape your scaled pieces.
7. Bench Resting Cover again and allow to rest until the gluten is relaxed, about 15 minutes.
8. Makeup/Shaping and Panning Roll- 8- Pieces at 2 oz each. Three Braid Loaf- 1 loaf at 18 oz. Brush the pieces with egg wash as needed.
9. Proofing Cover the shaped and panned pieces with a couche or cloth. Proof the shaped pieces until doubled.
10. Baking Bake at 375 degrees F until firm and brown. For Loaves about 30 minutes. REMEMBER TIME IS APPROXIMATE. For rolls about 12 to 15 minutes. REMEMBER TIME IS APPROXIMATE.
11. Cooling: Allow the product to cool. Remove loaves from pans.
12. Storing: Display 6 Rolls and 1 Braid.



Bakery Order Form

Customer Name: Mrs. Jane Smith	
Day Wanted: Friday	
Phone: 555-123-4567	
Date Wanted: April 5, 2024	
Time Wanted: 3:30 PM	
Cake Size: 8" Round Cake	
Cake Filling: Red Jelly	
Icing: Cake Iced in Buttercream Icing, All borders and decorations in Buttercream Icing, Customer does not want the sides combed.	
Colors: Yellow Roses, Green Leaves	
Flower Type: Spray of Roses (3 to 5)	
Inscription: Bon Voyage Katie	
Special Instructions:	
1.	Split each cake layer horizontally. Fill with the red jelly. Stack the cakes together so that the cake is 4 layers tall, and that there are three layers of filling.
2.	Scale no more than 2 lbs of Icing.
3.	Prepare your colors as described above for the borders, roses, leaves and inscription using the

	Butter Cream icing provided.
4.	Pipe a white border. One shell style, and one of your own choosing.
5.	Do not comb the sides- using an offset spatula, smooth them out (no bench scrapers or bowl scrapers).
6.	Customer would like your contestant number on the back side of your cake written in icing.

Sample of how 4 layers are to be stacked.

This is just an example!



Cake Decorating

Yield: 1 Decorated Cake

Ingredient Name	Weights and Measures					
	Lb	Oz	Bakers %	Kilos	Grams	✓
1 Cake Layers (supplied 8") 2 each						
3 Icing, Butter Cream		2			908	
4 Cake Board (1 each)						
5 Food Colors (AN)						
6 Red Jelly (AN)						
7						
Total Formula Weight						

Method:

1. Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2. Decorate and display the cake as instructed by the cake order form.

Decorated Cake (Representation Only)



Tools/Equipment

- *Bowl Stainless
- *Flower Nails
- *Knife, Serrated
- *Pastry Bags
- *Pastry Tips
- *Spatula, Assorted
- *Spatula, Rubber
- Cake Board
- *Cake Turntable

*=Items Supplied by Contestant

Chocolate Chip Cookie

Yield: 12 Cookies

Ingredient Name	Weights and Measures					
	Lb	Oz	Bakers%	Kilos	Grams	✓
1 Butter, Diced		5.80	71.20		164.5	
2 Sugar, Brown		3.69	45.40		104.5	
3 Sugar, Granulated		3.90	48.00		110.5	
4 Eggs, Whole (Room Temperature)		2.30	28.30		65	
5 Extract, Vanilla		0.11	1.30		3	
6 Flour, Bread		4.05	50.00		115	
7 Flour, All Purpose		4.05	50.00		115	
8 Salt		0.16	2.02		4.5	
9 Baking Soda		0.11	1.30		3	
10 Chocolate Chips or Chunks		8.00	100.10		231.5	
15						
Total Formula Weight			397.62			

Method:

1. Clean work area and wash hands. Prepare your mise-en-place.
2. In a mixing bowl with a paddle, cream the butter and sugars until combined and light in color.
3. Gradually add the eggs and vanilla in stages and scrape after each addition.
4. Combine the dry ingredients, add to the mixing bowl all at once, and mix until just combined.
5. DO NOT OVER MIX!
6. Add the chocolate pieces and mix until combined.
7. Scoop the dough with a 2 oz (#16) scoop. Place the cookies close together on a sheet pan. Refrigerate.
8. After chilling the cookie dough, remove from the refrigerator then pan on a lined sheet pan.
9. In a convection oven bake at 325 degrees F for 12 to 14 minutes until done. The outside should be golden brown and the center should be slightly pale.
10. Please display all of the cookies.

Chocolate Chip Cookies (Representation Only)



Tools/Equipment

- *Card Scraper/Bowl Scraper
- *Gloves, Food Service
- *Ingredient Containers for Scaling
- *Oven Mitts/Pads
- *Scale, Digital
- *Scoop, Portion #16
- *Spatula, Rubber
- Convection Oven
- Mixer 6 qt
- Mixing Bowl 6 qt
- Mixing Paddle 6 qt
- *Pan Liner(s)
- Sheet Pan(s)
- *=Items Supplied by Contestant**

Galette Dough

Yield: 545 g

Ingredient Name	Weights and Measures							
	Pounds	LB	Ounces	OZ	Bakers%	Kilos	Grams	✓
1 Butter			8.00		100		227	
2 Flour, All Purpose			8.00		100		227	
3 Salt			0.21		3		6	
4 Water, Ice Cold			3.00		37.5		85	
5								
Total Formula Weight		1	3.21		240.5		545	

Method:

1. Clean work area and wash hands. Prepare your mise-en-place.
2. Into a large stainless steel bowl sift in the flour.
3. Dice the butter into 3/8" pieces. Add the diced butter to the flour. Cut the fat into the flour, until the desired consistency is reached.
4. Dissolve the salt into the very cold water. Add the mixture to the flour, mixing gently until the dough holds together. Do not over mix.
5. Cover the dough with plastic wrap and chill well before using.

Galette Dough (Representation Only)



Tools/Equipment

- *Bowl Stainless (1, 2, 3, and 4qt)
- *Card Scraper / Bowl Scarper
- *Container Liquid Measuring
- *Cutting Board or Mat
- *Dough Cutter/Knife/Pastry Blender
- *Ingredient Containers for Scaling
- *Knife, Paring
- *Scale
- Plastic Wrap
- * = Items Supplied By Contestant**

Savory Galette

Yield: (3 Galettes)

Ingredient Name	Weights and Measures					
	Lb	Oz	Bakers%	Kilos	Grams	✓
1 Galette Dough (AN)	1	3.21			545	
2 Galette Filling (AN)- PROVIDED AT CONTEST!	~ 1	5.53			~ 610	
3 Egg, Whole (1) each						
4 Milk		1.00			28	
5 Salt & Pepper						
6						
Total Formula Weight						

Savory Filling will be provided for contestants at State for the sake of time!

Method:

1. Clean work area and wash hands. Prepare your mise-en-place.
2. Roll the dough to 1/8" thick.
3. Cut 3 – 6" round circles from dough; if needed, re-roll excess dough
4. Place a small amount of pepper and onion filling amongst all 3 tarts, leaving 1" of dough exposed around the edge of each dough circle. Fan zucchini out over peppers and onions and season with salt and pepper.
5. Fold (pleat) the uncovered border of dough over the filling, slightly overlapping each fold.
6. Place onto a lined sheetpan.
7. To finish the Galette, whisk egg and milk to combine into egg wash.
8. Egg wash each tart and sprinkle with granulated sugar.
8. Bake at 400 degrees F. Rotating pan as necessary.
9. Display all of the Galettes

Apple Galette (Representation Only)



Tools/Equipment

- *Bowl Stainless (1, 2, 3, and 4qt)
- *Brush, Pastry
- *Dough Cutter/Bench Knife
- *Rolling Pin/French Pin/Dowell
- *Scale
- *Spatula, Offset
- *Spoon, Chef
- *Wire Whip/Whisk
- *Parchment Paper
- Sheetpan(s)

***=Items Supplied by Contestant**

Crème Pâtissière

Yield: 1lb 9.5oz, 723g

Ingredient Name	Weights and Measures					
	Lb	Oz	Bakers%	Kilos	Grams	✓
1 Dairy, Milk Whole	1	0.00			454	
2 Sugar, Granulated (First Half)		2.00			57	
3 Egg, Yolks (Large) (1.25 oz or 35.5g = 2 yolks)		1.25			35	
4 Egg, Whole (Large) (1.75 oz or 50g = 1 Whole Egg)		1.75			50	
5 Corn Starch		1.25			35	
6 Sugar, Granulated (Second Half)		2.00			57	
7 Dairy, Butter Sweet Unsalted		1.00			28	
8 Flavor, Extract Vanilla		0.25			7	
9						
Total Formula Weight	1	9.5			723	

Method:

1. Clean work area and wash hands.
Prepare your mise-en-place.
2. In a stainless steel bowl, with a wire whip beat the egg yolks and whole eggs.
Sift the cornstarch and half of the first half of the sugar into the bowl with the eggs.
Using the whip mix until lemony yellow.
3. In a stainless steel saucepan/pot, dissolve the the other half of the sugar with the milk,
and bring to a boil.
4. Temper the egg mixture by slowly beating the hot milk into the eggs mixture.
5. Return the mixture back to the heat and bring back to a boil. Using a rubber spatula stir constantly.
6. When the mixture comes to a boil and thickens, remove from the heat.
7. Add the butter and vanilla and mix well.
8. Pour the hot Crème Pâtissière into a clean sanitized shallow stainless or plastic container.
Cover the top with plastic wrap, making sure that the wrap touches the crème.
9. Cool as quickly as possible.
10. Use as needed when cool.

Crème Pâtissière (Representation Only)



Crème pâtissière par Alain Ducasse

<https://www.youtube.com/watch?v=a1iBNgFX1aA>

Tools/Equipment

- *Bowl Stainless
- *Container Liquid Measuring
- *Ingredient Containers for Scaling
- Sauce pan/pot 2 qt
- *Scale
- *Sifter - Small
- *Spatula, Rubber Heat proof
- *Stainless Steel or plastic container
- *Wire Whip/Whisk
- Stove

*** = Items Supplied By Contestant**

Pâte à Choux

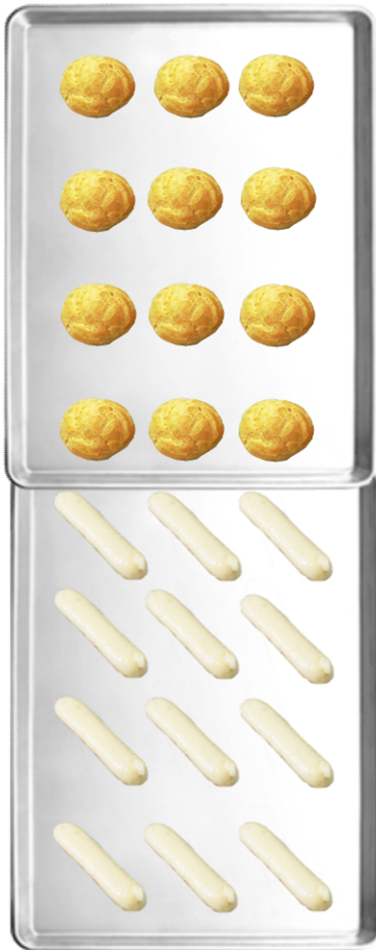
Yield: 1340g

	Ingredient Name	Weights and Measures					
		Lb	Oz	Bakers%	Kilos	Grams	✓
1	Water		10.40	100		295	
2	Milk		10.40	100		295	
3	Sugar, Granulated		0.28	3		8	
4	Salt		0.28	3		8	
5	Butter		10.40	100		295	
6	Flour, All Purpose		10.40	100		295	
7	Eggs, Whole	1	4.81	200		590	
8	Crème Pâtissière (AN)						
Total Formula Weight		3	15	606		1340	

Method:

1. Clean work area and wash hands. Prepare your mise-en-place
2. Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil.
3. Add the flour and cook for several minutes or until the mixture appears drier and begins to stick
4. Remove from the heat and place in a mixing bowl with a paddle. **This dough may also be mixed by hand, using a rubber spatula in a stainless mixing bowl.
5. Mix the panade slightly to cool, making sure the mixture is still warm, slowly start to add the eggs in stages. Scrape the bowl between each addition. Continue adding the eggs in stages and mix until the desired consistency is reached.
6. Using an Ateco 824 or 827 or comparable tip, pipe the mixture onto a paper lined sheet pan. For the Eclair pipe four (4") inches long. Pipe at least 5 eclairs. For the Paris-Brest, pipe a three (3") inch diameter circle. Pipe at least 5 paris-brest.
7. Bake at 400 to 425 degrees F for approxiamtely 20 minutes. Rotate the pan and continue to bake until the products are dried out.
8. Display all of the eclairs (2 filled, with no garnish and the rest unfilled). Display all the paris-brest (2 filled with no garnish and the rest unfilled). Use your prepared pastry cream to fill both.

Choux Items (Representation Only)



Tools/Equipment

- *Card Scraper/Bowl Scraper
- *Ingredient Containers for Scaling
- *Knife, Serrated
- *Oven Mitts/Pads
- *Pastry Bag
- *Pastry Tip
- Sauce Pan/Pot
- *Scale
- *Spatula, Rubber Heat Proof
- Mixer 6 qt
- Mixing Bowl 6 qt
- Mixing Paddle 6 qt
- *Pan Liner
- Sheet Pan(s)

***=Items Supplied by Contestant**