

# GLUTEN FREE CHOCOLATE RASPBERRY ENTREMET



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# ABOUT THE *Retail Bakers ~~of~~ America*



The RBA has a long history of supporting and promoting the retail baking industry, and the organization continues to be committed to this mission. As a trade association, RBA plays an important role in connecting buyers and sellers within the industry, and is dedicated to helping baking businesses succeed. By providing support, resources, and networking opportunities, RBA helps bakers stay up to date on the latest trends and developments in the industry, and ultimately help them thrive in a competitive marketplace.

The RBA works with its members to create industry-specific training programs and small business programs. These initiatives can be incredibly valuable to retail bakers, helping them stay current with the latest techniques and best practices, and providing them with the resources they need to run successful businesses.

The community-building aspect of RBA is also important, as it provides a platform for bakers to connect with each other and share their experiences and knowledge. This can be particularly valuable for those who are just starting out in the industry, as they can benefit from the guidance and support of more experienced bakers.

Creating industry standards through professional certification, industry research, and school programs is also critical to the success of the retail baking industry. By establishing clear standards and best practices, RBA can help ensure that all members are operating at the same high level of quality and professionalism, which can ultimately benefit the entire industry.

The RBA is Reliable, Relevant, and Resource Rich

*Become a member!* [WWW.RETAILBAKERSOFAMERICA.ORG](http://WWW.RETAILBAKERSOFAMERICA.ORG)





# ABOUT SCHOOLCRAFT COLLEGE CULINARY ARTS



Schoolcraft's Culinary Arts Programs have a national reputation for quality, creativity, and culinary excellence and produce chefs who distinguish themselves at some of America's and Europe's most-recognized restaurants. The Culinary Arts Department was established in 1966. We provide an optimal student-faculty ratio, averaging 16 students per class. Students learn and practice in some of the most advanced instructional kitchens in the country.

## OUR PROGRAMS

- Culinary Skills Certificate (1 year)
- Culinary Arts Certificate (2 years)
- Associates Degree with a Culinary Arts focus (2 years)
- Culinary Arts Baking and Pastry Certificate (1 year)
- Associates Degree with Baking and Pastry Arts focus (2 years)
- Bachelors Degree in Culinary Dietary and Operations Management (4 years)
- Brewing and Distillation Technology Certificate (1 year)
- Associates Degree with a Brewing and Distillation Technology focus (2 years)

## OUR FACULTY

- 7 Certified Executive Chefs
- 3 Certified Master Chefs
- 1 Certified Master Baker
- 2 Certified Cicerones
- 1 Certified Advanced Cicerone
- 1 Sommelier
- 1 Master Brewer
- 1 Certified Sake Professional




LEARN MORE

[WWW.SCHOOLCRAFT.EDU](http://WWW.SCHOOLCRAFT.EDU)





# ABOUT THE WASHINGTON RED RASPBERRY COMMISSION



In the cool, marine climate of the Pacific Northwest, Washington produces approximately 90% of the nation's frozen red raspberry crop. By freezing raspberries within hours of being picked at the peak of ripeness, Washington raspberry producers preserve the fruit's integrity, flavor, and nutrition value, for convenience and ease of use year-round.

From artisan bread and laminated dough to quick breads and bars, Washington red raspberries can add natural vibrant colors and intense flavors to enhance any bakers or pastry chefs' creativity. Download the free [Baking & Pasty with Washington Red Raspberries](#) toolkit for tips, baking formulas and more.



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# CHOCOLATE HAZELNUT KRISPIE BASE

Ingredients	Amounts
Rice Krispie Cereal	69.5 grams
Hazelnut Paste	149 grams
Chocolate (58%)	71 grams

## Instructions

1. Gently blend the rice krispie cereal in a food processor.
2. Stir together the rice krispies, hazelnut paste and melted chocolate.





# CHOCOLATE RASPBERRY CAKE

Ingredients	Amounts
Chocolate (62%)	400 grams
Unsalted Butter	188 grams
Salt	pinch
Egg Yolks	150 grams
Egg Whites	360 grams
Granulated Sugar	110 grams
IQF or Fresh Raspberries	110 grams

## Instructions

1. Melt together the chocolate, butter and salt.
2. Whip the egg yolks until light in color.
3. In a separate mixer make a very soft peak (almost pourable) meringue with the egg whites, pinch of cream of tartar and sugar.
4. Fold the yolks into the chocolate mixture and then the whites.
5. Spread mixture onto a tray that is lined with parchment, greased and powder sugared.
6. Press raspberries into the batter and then cover with another piece of parchment to prevent a skin from forming.
7. Bake at 400 degrees F on a rack





# RASPBERRY PRESERVES

Ingredients	Amounts
Raspberry Puree	332 grams
IQF or Fresh Raspberries	168 grams
Sugar	200 grams
Pectin	12 grams
Citric Acid	To Taste

## Instructions

1. Dry blend half the sugar with the pectin.
2. Combine the raspberry puree, raspberries and the other half of the sugar and bring to a boil.
3. Add in the sugar/pectin mixture and return to a boil. Test for consistency and add citric acid to taste.





# LEMON CURD

Ingredients	Amounts
Lemons (Juice & Zest)	4 each
Eggs	3 each (160 g)
Egg Yolks	2.5 each (42.5 g)
Sugar	150 grams
Gelatin Sheets	1 sheet (2 g)
Unsalted Butter	142 grams

## Instructions

1. **Bloom the gelatin sheets in ice water.**
2. **Heat the lemon juice, zest, eggs, egg yolk and sugar over a double boiler to 180 degrees F, while whisking.**
3. **Whisk the bloomed gelatin into the hot mixture.**
4. **Whisk in the cubed butter.**





# CHOCOLATE CHAMBORD CREAM

Ingredients	Amounts
Chocolate (58%)	184 grams
Chambord	45 grams
Raspberry Puree	107 grams
Granulated Gelatin	11 grams
Heavy Cream	522 grams
Egg Yolks	140 grams
Sugar	99 grams

## Instructions

1. **Bloom the gelatin into the chambord and raspberry puree.**
2. **Melt the chocolate and keep warm.**
3. **Whip the cream till soft peak and set aside.**
4. **Whip the egg yolks and sugar until thick, and pale yellow in color.**
5. **Heat the gelatin mixture until steamy and liquid and whisk into the egg yolk mixture.**
6. **Immediately stir in the melted chocolate.**
7. **Fold in the cream.**





# HIGH GLOSS GLAZE

Ingredients	Amounts
Gelatin Sheets	38 grams
Water	150 grams
Heavy Cream	602 grams
Granulated Sugar	924 grams
Cocoa Powder	300 grams

## Instructions

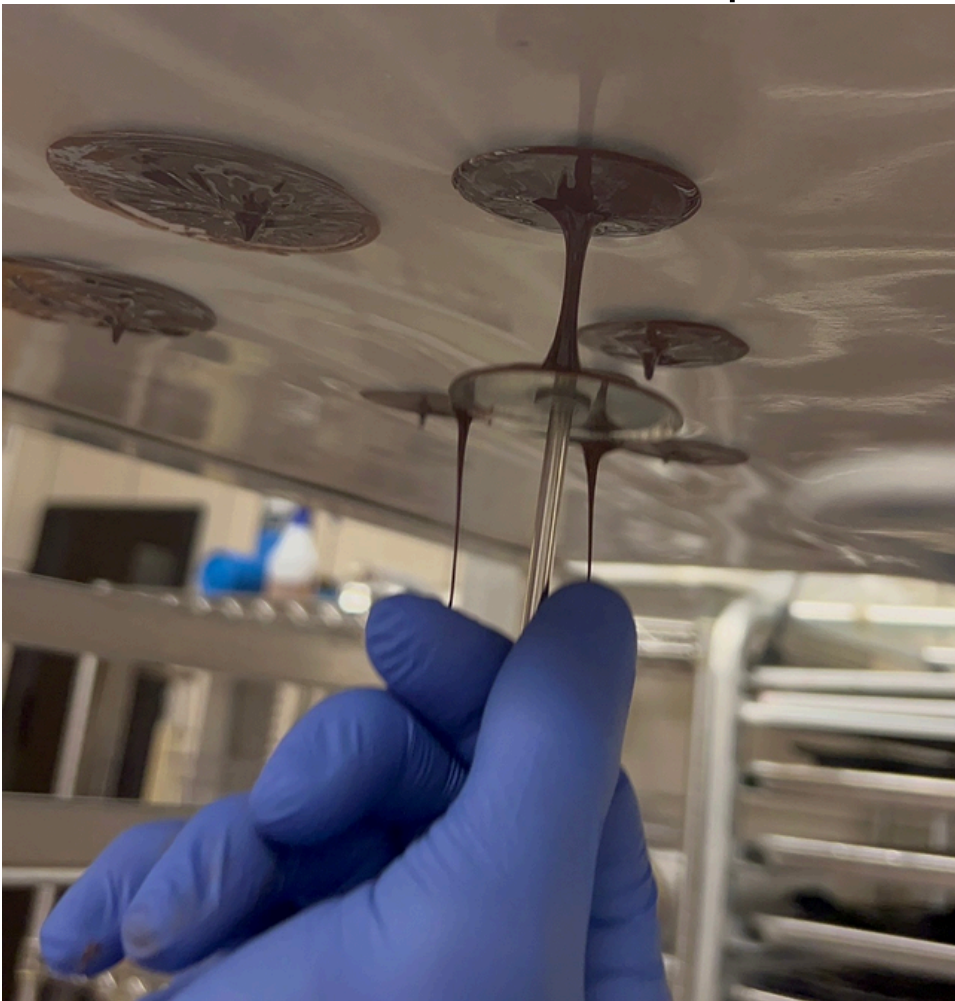
1. Bloom the gelatin sheets in ice water.
2. Heat the water, heavy cream and sugar to a boil.
3. Remove from heat, sift/whisk in the cocoa powder.
4. Whisk in the bloomed gelatin.





# ASSEMBLY

Chocolate Garnish Technique



High Gloss Chocolate Glaze



Lemon Curd



Raspberry Preserves



Chocolate Chambord Cream

Chocolate Raspberry Cake

Chocolate Hazelnut Krispie Base