



Item: **Bellegarde Bakery Raspberry Pistachio Fougasse**

About: An American spin on a French loaf: naturally leavened and made with freshly milled flour with added Washington Red Raspberries and pistachios. The fresh durum flour lends butter and cream notes, a rounded taste, and overall richness. The toasted pistachios create a depth of flavor in aromas and taste. Excellent keeping quality; slice thinly. Pair with chocolate, soft cheese, plated dessert, or fresh fruits.

Ingredients		Baker's %
200g	levain (2-hour build)	4
833g	durum flour	50
767g	heirloom wheat flour	50
1376g	water (80F)	86
67g	extra-virgin olive oil	4
34g	sea salt	2
2g	dried yeast	0.1
140g	Washington Red Raspberry purée	8
93g	pistachios, lightly toasted	6

Directions

1. To mix, combine the levain, flours, and 85% of the water in a container. Stir and mix, using a 'claw,' until it's a shaggy mass. Cover and let rest for 20 minutes.
2. Add the remaining water, olive oil, salt, and yeast; mix thoroughly. Fold five to seven times at 20-minute intervals, depending on desired strength; add Washington Red Raspberries and pistachios before the last fold, using a claw to incorporate them. Retard in an oiled container overnight.
3. The next day, divide and proof in a couche. Bake in a 550F oven for five minutes, then decrease the oven heat to 450F and continue to bake until the loaves reach the desired doneness.

Levain: Equal parts levain, fresh flour, and 82F water DDT.

Scoring Guide: horizontal, ladder, star, etc.

Yield: 6 loaves at 550 grams each

Recipes from Bakin' and Shakin' with Washington Red Raspberries Breads Session with Chefs Graison Gill (Bellegarde Bakery)



Item: **Bellegarde Bakery Heirloom Grits and Raspberry Baguette**

About: This baguette is rich in flavor, nutrition, and uniqueness. The freshly milled flour lends a fragrant and springy texture; the heirloom corn, lightly toasted, adds incredible depth of flavor; the cane syrup provides a mild sweetness that rounds out all the flavors; and the Washington Red Raspberries provide a fruitiness which pairs perfectly with the above. For added depth and richness, add a handful of toasted benne seeds. Pair this baguette with cheeses, fresh fruits, light soups, and butter.

Ingredients		Baker's %
134g	levain (2-hour build)	3
850g	Kansas white wheat	60
388g	all-purpose flour	26
208g	heirloom grits, lightly toasted	14
1070g	water (80F)	74
45g	cane syrup	3
30g	sea salt	2
1.5g	dried yeast	0.2
90g	Washington Red Raspberries, roughly chopped	6

Directions

1. To mix, combine the levain, flours, grits, and 90% of the water in a container. Stir and mix, using a 'claw,' until it's a shaggy mass. Cover and let rest for 20 minutes.
2. Add the remaining water, cane syrup, salt, and yeast; mix thoroughly. Fold three times at 45-minute intervals, depending on desired strength; add Washington Red Raspberries before the last fold, using a claw to incorporate them. Retard in an oiled container overnight.
3. The next day, divide and proof in a couche. Bake in a 550F oven for five minutes, then decrease the oven heat to 450F and continue to bake until the loaves reach the desired doneness.

Levain: Equal parts levain, fresh flour, and 82F water DDT.

Scoring Guide: baguette

Yield: 6 loaves at 450 grams each

Recipes from Bakin' and Shakin' with Washington Red Raspberries Breads Session with Chefs Graison Gill (Bellegarde Bakery)