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# CLASSIC FRENCH PASTRY WITH MAGGIE SCALES OF LINK RESTAURANT GROUP

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## CURRICULUM GUIDE

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# INTRODUCTION TO BAKIN' AND SHAKIN' WITH WASHINGTON RED RASPBERRIES

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Join us for an intimate and unique deep-dive with top New Orleans culinary artisans to explore frozen red raspberry format applications in baking and mixology. Each lesson, a different instructor will join Chef Zak Miller, baking and pastry instructor of the New Orleans Culinary & Hospitality Institute (NOCHI), to bring this hands-on, engaging experience to life!

## LESSON TWO: CLASSIC FRENCH PASTRY WITH MAGGIE SCALES OF LINK RESTAURANT GROUP

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In this class, you will learn to produce two to three complete items rooted in classic French pastry techniques and using frozen red raspberry formats. Participants will receive detailed recipes and instruction for familiar and new techniques such as pastry cream, cremeaux, pâte à choux, and pâte sucrée.

### LEARNING OBJECTIVES

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After completing this lesson, the student will be able to:

1. List the benefits of using frozen red raspberries in bakery and pastry items.
2. Describe the various formats of Washington red raspberries.
3. Practice techniques to incorporate Washington red raspberries in select bakery and pastry items.
4. Create formulas that fit perfectly in any baking and pastry curricula.

### AGENDA

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<u>TOPIC</u>	<u>TIME</u>
Get to Know Washington Red Raspberries	5 minutes
Bakin' Time with Maggie Scales & Zak Miller	1 hour
<i>Total Continuing Education Hours</i>	<i>1 hour</i>

## ABOUT THE INSTRUCTORS

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### ZAK MILLER

Before Zak's time at NOCHI, he spent 3 years as an instructor at the prestigious Culinary Institute of American in Hyde Park, NY. Prior to his move into education, Zak worked as pastry chef in numerous award-winning restaurants and hotels across the country, including Picholine, Blue Hill at Stone Barns, Anthos, Coquette, The Ritz-Carlton, Windsor Court Hotel, and Mandarin Oriental. Zak was also invited to be a guest chef at the White House and has contributed to numerous cookbooks. Zak will act as host throughout the Bakin' and Shakin' series.



### MAGGIE SCALES

Chef Maggie is originally from Philadelphia, Pennsylvania and pursued her undergraduate degree at the University of California, San Diego majoring in Language Studies. She then moved to Boston to attend the Cambridge School of Culinary Arts in the Professional Pastry Program under Pastry Chef Delphin Gomes. While in school, Maggie worked at Chef Bob Kinkaid's Sibling Rivalry Restaurant and the Metropolitan Club under Chef Todd Weiner. Upon completing culinary school, Maggie worked as a Pastry Chef at Smith & Wollensky Steakhouse in Boston. In 2009, she had the opportunity to work with James Beard winner Lydia Shire at Scampo Restaurant at the Liberty Hotel. When Chef Shire opened Towne Stove + Spirits, Maggie became the Executive Pastry Chef of the 300-seat establishment. In June 2011, Maggie relocated to New Orleans and began working for the Omni Hotels. She then joined Link Restaurant Group as a Pastry Chef, and in the summer of 2014, Maggie accepted the position of Executive Pastry Chef overseeing all aspects of Link Restaurant Group's pastry department. When the neighborhood bakery and café La Boulangerie was acquired, the pastry department operations were relocated there, and Maggie worked to expand its menu, creating a casual bistro within the bakery. Maggie was also an integral part of the team at Pêche when it won the James Beard Award for Best New Restaurant in 2014.

## RESOURCES

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The resources below will help you as you continue to work with Washington red raspberries.



### Washington Red Raspberry Videos

Learn more about how Washington red raspberries go from farm to freezer with an in-depth look at how they are grown, harvested and processed in this video series.



### Bakin' N Shakin

Check a recap, videos, recipes and more from our workshop, led by top bakers in New Orleans and Zak Miller of the New Orleans Culinary and Hospitality Institute (NOCHI), for a walk through of various baking techniques using frozen Washington red raspberry formats.



### Washington Red Raspberry Buyer's Guide

Consistent quality, year-round availability, versatility, and popular appeal are among the top reasons menu and product development teams turn to frozen red raspberry formats for inspiration.



### Washington Red Raspberries Condiment Guide

Inspire the imagination and amaze the senses with frozen raspberries! Razz up your condiments by embracing the potential that frozen red raspberries offer.



### Washington Red Raspberry Flavor Guide

Chef Sharon Hage shares her perspective on how to use frozen red raspberries as a tool to jump-start creative thinking in the kitchen, bakeshop and bar.



For more resources, visit [REDRAZZ.ORG/PROFESSIONAL](https://REDRAZZ.ORG/PROFESSIONAL)