
CHOCOLATES AND CONFECTIONS WITH JEREMY FOGG OF EMERIL'S

CURRICULUM GUIDE

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INTRODUCTION TO BAKIN' AND SHAKIN' WITH WASHINGTON RED RASPBERRIES

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 THREE: CHOCOLATES AND CONFECTIONS WITH JEREMY FOGG OF EMERIL'S

In this class, you will learn to produce two to three artisanal chocolates and confections, covering topics such as tempering chocolate, flavoring ganache, traditional New Orleans pralines, and molded and hand-dipped chocolates.

LEARNING OBJECTIVES

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

TOPIC	TIME
Get to Know Washington Red Raspberries	5 minutes
Bakin' Time with Jeremy Fogg & Zak Miller	1 hour 15 minutes
<i>Total Continuing Education Hours</i>	<i>1.25 hours</i>

ABOUT THE INSTRUCTORS



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.



JEREMY FOGG

Jeremy Fogg is the Pastry Chef for Emeril's Restaurants, where he oversees the pastry programs for Emeril's New Orleans, NOLA Restaurant, and Emeril's Coastal Italian. He is also a brand ambassador for Callebaut Chocolate. He has been listed on Zagat's 30 Under 30 List for New Orleans in 2016 and was named one of New Orleans Magazine's "People to Watch" in 2018. He has also appeared on the Food Network as a contestant on multiple baking shows and was the winner of "Beat Bobby Flay" and "Chopped Sweets."

RESOURCES

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