

---

# VIENNOISERIE AND BREAKFAST PASTRY WITH JEFF BECNEL OF LA PETITE

---

## CURRICULUM GUIDE

### TABLE OF CONTENTS

---

Introduction to Bakin’ and Shakin’ with Washington Red Raspberries ..... 2

Lesson Four: Viennoiserie and Breakfast Pastry with Jeff Becnel of La Petite ..... 2

    Learning Objectives ..... 2

    Agenda ..... 2

About the Instructors ..... 3

    Zak Miller ..... 3

    Jeff Becnel ..... 3

Resources ..... 4

# 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 FOUR: VIENNOISERIE AND BREAKFAST PASTRY WITH JEFF BECNEL OF LA PETITE

---

In this class, you will learn to produce two to three complete viennoiserie and breakfast pastry items, covering topics such as advanced lamination techniques, yeast-risen products, and quick breads.

### 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 Jeff Becnel & Zak Miller	1.5 hour
<i>Total Continuing Education Hours</i>	<i>1.5 hour</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 America 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.



### JEFF BECNEL

Jeff was trained as a savory chef at The Culinary Institute of America in Hyde Park, NY and spent 20 years working in kitchens including The French Laundry (Napa Valley, CA), Guy Savoy (Las Vegas), The Capital Hotel (London), Commander's Palace (New Orleans), and Restaurant Stella (New Orleans) before transitioning to pastry. He is a self-taught pastry chef who since 2014 has grown with La Petite Sophie, starting the company as a cottage bakery and vendor at farmers' markets and eventually bootstrapping it into a brick-and-mortar location in 2017. La Petite Sophie is known for its French-style baking using New Orleans ingredients, and particularly for its laminated doughs, including Kouign-Amann, croissants, brioche feuilletée, unique king cakes, and a constantly changing list of pastries inspired by local produce, vegetables, and products. The bakery was recently named as one of the 100 best bakeries in the United States by Food & Wine Magazine.

## 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](https://redrazz.org/professional)