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# PLATED DESSERTS WITH JAMES KUBIE OF COQUETTE

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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 FIVE: PLATED DESSERTS WITH JAMES KUBIE OF COQUETTE

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In this class, you will learn about cutting-edge techniques and how to apply traditionally savory and unorthodox ingredients into fine dining plated desserts.

### 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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TOPIC	TIME
Get to Know Washington Red Raspberries	5 minutes
Bakin' Time with James Kubie & Zak Miller	1.25 hour
<i>Total Continuing Education Hours</i>	<i>1.25 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 cook-books. Zak will act as host throughout the Bakin' and Shakin' series.



### JAMES KUBIE

James Kubie, an Atlanta native, grew up with a great appreciation of Southern food. Hailing from a long line of professional cooks starting with his great-grandmother Ella, who owned a diner during the Great Depression, James has always felt more at home in the kitchen than out of it. While studying sculpture at the University of Georgia, he got his start as a bread baker at Big City Bread in Athens. From there, he moved on to Chicago to continue his studies in both the art and culinary worlds. As part of his graduate research at SAIC, James worked in community kitchens on the South Side of Chicago that focused on maintaining the practices of traditional Afro-Cuban and Brazilian cooking. After school, James decided to devote his full attention to professional bread baking and pastry making in various kitchens around Chicago. Eventually, the desire to migrate back to the South brought him to New Orleans, where he apprenticed under Chef Zak Miller at Coquette. After three years of working with Chef Miller and then under Chef Maggie Scales, James returned home to Coquette, where he now heads the pastry department, combining his love of sculpture, his baking background, and his rigorous pastry training to make beautiful, innovative desserts.

## 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)