

## Lesson Five: Plated Desserts with James Kubie of Coquette

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Title: \_\_\_\_\_

Organization: \_\_\_\_\_

1. Chef James mixes sorbet ingredients straight together rather than making a sorbet syrup for what reason?
  - a. To get a higher yield
  - b. To save money
  - c. To save time
  - d. To avoid adding water
2. What consistency is the flan base that Chef James makes compared to?
  - a. Pastry cream
  - b. Whipped cream
  - c. Fruit glaze
  - d. Crème Anglaise
3. What ingredient does Chef James use as a “trick” for savory flavors to work well in a dessert?
  - a. Cinnamon stick
  - b. Dark Chocolate
  - c. Vanilla bean
  - d. Salt
4. Why does Chef James Use Versawhip + Xanthan Gum for foam stabilization in desserts?
  - a. Because it is clear
  - b. Because it holds for long periods
  - c. Because it is cost effective
  - d. Because it works well in a cream whipper
5. What percentage of Versawhip (a modified soy protein) does Chef Zak recommend using in a baking formula?
  - a. 1-2%
  - b. 2-3%
  - c. 3-4%
  - d. 4-5%

***For CEH certificate, email completed evaluation to [leah.sarris@wildhive.com](mailto:leah.sarris@wildhive.com).***