
INTRODUCTION TO BAKING WITH WASHINGTON RED RASPBERRIES

CURRICULUM GUIDE

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INTRODUCTION AND OVERVIEW

Washington red raspberries are convenient, flavorful and nutritious. This guide will help you become acquainted with various frozen red raspberry formats and how to use them in the professional bakeshop. From yeast bread and laminated dough to quick breads and bars, Washington red raspberries can add vibrant colors and intense flavors to enhance any baker or pastry chefs' creativity.



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. Identify techniques to incorporate Washington red raspberries in select bakery and pastry items.
4. Recite current trends of natural color and flavor.
5. Achieve natural color and flavor in sweet and savory baking applications using frozen Washington red raspberry formats.
6. Create formulas that fit perfectly in any baking and pastry curricula.

TOPIC	TIME
About Washington Red Raspberries	8 minutes
Food Safety	5 minutes
Nutrition	5 minutes
Washington Red Raspberry Formats	5 minutes
Flavor/Color Profile and Trends	5 minutes
Why Frozen Raspberries	5 minutes
Applications	5 minutes
Baking Tips	5 minutes
Formulas	10 minutes
Insights from Solveig Tofte (video)	7 minutes
<i>Total Continuing Education Hours</i>	<i>1 hour</i>

ABOUT WASHINGTON RED RASPBERRIES

In the cool, marine climate of the Pacific Northwest, Washington produces approximately 90% of the nation's frozen red raspberry crop. By freezing raspberries within hours of being picked at the peak of ripeness, Washington raspberry producers preserve the fruit's integrity, flavor and nutrition value, so you can use this delicious and nutritious fruit year-round.



The raspberry plant (*Rubus idaeus*) is a member of the rose family and is native to Eurasia. Raspberries are caneberries, and as such are not true berries. In the botanical definition, berries are fruits that come from a single ovary. Raspberries are an aggregate. A single flower has anywhere from 50 to 150 ovaries, and each ovary makes a separate small drupelet, also called fruitlet. The drupelets are nourished through contact with the flower base and held together by the entanglement of small hairs born on their surface. Raspberries have one of the highest respiration rates of any fruit, making it the most delicate berry.

Washington red raspberries, grown for freezing (processing), are typically planted on a raised mound, specifically designed for machine harvesting. Rows are spaced 10 feet apart and utilize a wire trellis system consisting of a top wire and two side wires to support the canes on which the berries grow. One machine can pick 20 to 25 acres in a day and fields are generally picked on a two- or three-day picking rotation. There are many benefits to machine harvest, among which are food safety and the ability to quickly harvest and deliver a fully ripe crop to the freezer within four to six hours of harvest, locking in the raspberry's nutrition and sensory characteristics. The Washington raspberry harvest lasts about six weeks (July-August), and those frozen berries are then enjoyed throughout the year.

Raspberry canes thrive in climates with cool summers, mild winters, and a rain-free harvest season. Washington state is a good example of a perfect growing climate for red raspberries, where the soil is rich and well drained, and the climate provides a long, cool growing season. The perennial nature of raspberries rewards good stewardship. Growing raspberries is labor intensive, as the canes require tending year-round.

FOOD SAFETY

Because frozen Washington red raspberries are meant to be used straight from the container, without having to wash them as you would fresh fruit, food safety is a top priority. Aside from being picked at the peak of ripeness, flavor, and nutrition, Washington red raspberry growers and processors adhere to stringent safety and quality standards.

Washington red raspberry processors are required to employ country-of-origin labeling, product traceability, the daily due diligence of good agricultural practices and appropriate testing – all geared toward the safe delivery of product. With the implementation of measures within the Food Safety Modernization Act, the U.S. food supply remains one of the safest in the world with stringent requirements from the seed to fork that creates even greater assurances.



NUTRITION

Washington red raspberries deliver nutrients and health benefits naturally. They are an excellent source of Vitamin C and fiber, and are low in natural sugar.

Key Health Benefits

- A naturally low-fat food
- A naturally cholesterol-free food
- A naturally low-sodium food
- Excellent source of dietary fiber
- Excellent source of vitamin C
- Good source of folate

Raspberries, frozen, unsweetened	Per 1 cup (140 grams)
Calories	80 calories
Total Fat	1 gram
Saturated Fat	1 gram
Cholesterol	0 milligrams
Sodium	5 milligrams
Total Carbohydrates	18 grams
Dietary Fiber	6 grams
Total Sugars	9 grams
Protein	2 grams
Vitamin D	0 micrograms
Calcium	30 milligrams
Iron	1.1 milligram
Potassium	260 milligrams
Vitamin C	24 milligrams

Antioxidants and Phytochemicals

Antioxidants are substances in food that may prevent or slow oxidative damage. Heart disease, macular degeneration, diabetes, cancer and other diseases may be caused by oxidation.

Antioxidants may help immune defense and lower risk of these diseases. A one-cup serving of frozen red raspberries is an excellent source of vitamin C, a powerful antioxidant.

Red raspberries contain several phytonutrients (individual compounds from plants that are in fruits and vegetables). These include the polyphenols: anthocyanins, flavan-3-ols, procyanidins, flavonols, ellagitannins and hydroxycinnamates. Research suggests that phytonutrients may help slow the aging process and may reduce the risk of certain diseases. A growing body of research is investigating how some phytonutrients may offer protection against some cancers, heart disease, stroke, high blood pressure, cataracts, osteoporosis and other chronic health conditions.

FLAVOR PROFILE

Beyond their health benefits, Washington red raspberries are not just a fruit, they are distinct flavor that is versatile in format and works well in sweet to savory dishes. The sweet and tart flavors of red raspberries make them versatile from a culinary standpoint and work well in a range of food and beverage applications. As a sub-acid, red raspberries naturally add acid to the flavor profile and complement more robust flavors, such as jalapeño (think raspberry salsa) or chili.



Raspberries pair well with:

- Fruits such as lemon, key lime, apricot, peach and plum
- Spices and herbs such as mint, ginger, cinnamon, chili or thyme
- Dairy and cheeses such as goat cheese, ricotta, yogurt or custard
- Chocolate or vanilla flavors



Raspberries work in many baking and pastry application:

- Sauces
- Yeast breads
- Quick breads
- Pastries
- Cakes
- Fillings
- Glazes
- Confections
- Ice cream

Natural Color

Washington red raspberries are rich in anthocyanins, which gives them their beautiful color. Anthocyanins are a class of flavonoid pigments responsible for colors such as pink and red. Red raspberries can also be used to naturally color baking and pastry items.

“With natural color being an increasingly popular trend, using red raspberries to achieve natural color can be a powerful technique in baking. I’ve found that the anthocyanin in the red raspberry reacts with acids. You can increase the acidity of an item to create a brighter and deeper red or pink color. This is demonstrated in sourdoughs (since the process creates acidity during fermentation) or can be accomplished in other things by adding citric acid or lemon juice.” – Solveig Tofte, founder and head baker at Sun Street Bakery



WASHINGTON RED RASPBERRY FORMATS

Washington red raspberries grown for freezing are harvested at the peak of ripeness; the harvest season is short and fast, typically four to six weeks. Processors use unique flash-freezing methods to protect the fragile berry and to lock in the color, flavor, and nutrition assets.





Raspberries are machine harvested, and within hours of harvest the fruit is frozen at temperatures between -22° to -31°F/-30° to -35°C. This quick-freezing seals in juices, maintains the integrity of each berry and berry piece, and locks in peak flavor and nutrition. There's minimal waste during harvest because whole raspberries, broken pieces and crumbles are all processed for IQF (individually quick frozen), puree, and juice concentrate products. The processed raspberry industry—from nursery to farm to freezer—grows, harvests, freezes and ships the crop with a focus on sustainable practices.



Benefits of frozen red raspberries:

- Frozen at peak of ripeness
- Naturally sweet and tart flavors make them versatile from a culinary standpoint
- Offer convenience and consistent quality right out of the freezer
- No waste or spoilage
- Available year-round

The Washington red raspberry industry produces a variety of frozen formats, including individually quick frozen (IQF) whole raspberries, whole and broken raspberries (crumbles), raspberry puree (with and without seeds) and juice concentrate.



Washington Red Raspberry Formats	Description	Uses
Individually Quick Frozen (IQF) Whole Berries		
	<p>Whole red berries are quick frozen to between -22° and -31°F (-30° to -35°C)</p>	<ul style="list-style-type: none"> • Baked goods • Croissants (Raspberry Lime Snails) • Danish (Raspberry Round with Brie and Rosemary)
Individually Quick Frozen (IQF) Whole and Broken Berries (Crumbles)		
	<p>Whole red berries with varying percentages of crumbles/broken pieces (crumbles)</p>	<ul style="list-style-type: none"> • Quick breads (Raspberry Muffins with Almond Topping) • Compotes • Preserves • Doughnuts (Raspberry Jam Doughnuts with Raspberry Glaze) • Croissants (Raspberry Lime Snails) • Bars (Raspberry Granola Bars)
Puree, Sieved		
	<p>Sieved red raspberries pass through a screen to remove seeds.</p> <p>Screen size determines smoothness of puree and amount of seeds in the finished product.</p>	<ul style="list-style-type: none"> • Sauces • Glazes (Raspberry Glaze) • Fruit leathers • Beverages • Breads (Raspberry Black Pepper Bread) • Croissant dough (Poppy Twists with Lemon Icing)
Puree, with Seeds		
		<ul style="list-style-type: none"> • Sauces

Juice Concentrate		
	<p>Red raspberries are crushed, pressed, pasteurized and concentrated.</p> <p>Raspberry concentrate is available as concentrate or concentrate with essence.</p>	<ul style="list-style-type: none"> • Fillings • Sauces
Block IQF		
	<p>Whole red raspberries and broken pieces frozen in their own juice, with or without sugar.</p>	<ul style="list-style-type: none"> • Jams

APPLICATIONS

Washington red raspberries are bred for the frozen market and have been praised by leading bakers for having less moisture than berries bred for the fresh market.

"Frozen raspberries work well in baking because maintaining the balance of moisture is one of the main challenges bakers face. Wet fruit brings extra water and creates soggy and gummy baked goods. Washington red raspberries are all flavor!" – Solveig Tofte, founder and head baker at Sun Street Bakery

Frozen raspberry researchers work to reduce drip loss, which refers to minimizing the amount of juice that leaks out of frozen raspberries when they are defrosted. The raspberry varieties grown for the frozen market tend to be smaller in size, which could allow for better moisture distribution in dough than their larger fresh counterparts. A reduced drip loss, coupled with the smaller size of frozen raspberries compared to fresh, may contribute to the better baking results leading bakers are reporting with frozen raspberries.

Yeast Bread Dough	Raspberry Black Pepper Bread
Laminated Doughs	Buckwheat Danish Dough <ul style="list-style-type: none"> ▪ Blossom with Apricot Lekvar, Raspberry Filling & Cinnamon Crumbs ▪ Raspberry Round with Brie and Rosemary Bi-Color Croissant Dough <ul style="list-style-type: none"> ▪ Poppy Twists with Lemon Icing and Raspberry Powder ▪ Raspberry Lime Snails
Doughnuts	Raspberry Jam Doughnuts with Raspberry Glaze
Quick Breads	Raspberry Muffins with Almond Topping Raspberry Little Loaves
Bars	Raspberry Granola Squares
Fillings	Raspberry Jam and Filling Poppy Filling Lime Curd Pastry Cream Apricot Lekvar
Glazes and Icing	Raspberry Glaze Lemon Icing
Toppings	Candied Rosemary Cinnamon Crumbs Almond Topping

BAKING TIPS

- Washington red raspberries add great versatility for all occasions and in all seasons.
- Washington red raspberries are perfectly ripe and ready to use, straight from the freezer. They are frozen within hours of harvest with no additives, just cold air.
- The ruby red color, unique aroma and a flavor fusion of sweet and tart make Washington red raspberries the perfect fruit addition to bakery and pastry treats.
- Research shows nearly two-thirds of consumers personally like red raspberries or raspberry flavor, and more than 75% of consumers wish they could find more food and beverage items made with raspberries.
- When baking with Washington red raspberries, leave them frozen until you are ready to add to the batter so they maintain their integrity and won't "bleed."
- When making pies, Washington red raspberries should be partially defrosted to facilitate use and to drain liquid, if needed.
- For quickbreads, fold Washington red raspberries (by hand) into a sturdy batter. You want the berries to be evenly distributed throughout, and a stiffer batter helps ensure this. If your batter is thin (consistency of a pancake batter), sprinkle the berries on top so that they don't all end up on the bottom.
- Because Washington red raspberries don't have a lot of extra water and provide a good amount of acid, jams, conserves and pates de fruits are always successful and require less pectin and less sugar than when using fresh raspberries.



BAKING FORMULAS

RASPBERRY BLACK PEPPER BREAD

	Total Formula		Levain		Final
	Flour 100%	1520	PFd Flour	15%	
Bread flour	85%	1292			1292
Whole wheat flour	15%	228	100%	228	
Water	52%	790	90%	205	585
Raspberry puree	20%	304			304
Salt	2%	31			31
Instant yeast	0.2%	3			3
Levain seed	1.5%	23	10%	23	
Black pepper	0.5%	8			8
LEVAIN					456
TOTALS	176.2%	2678	200%	456	2678

YIELD: 4 each

PROCESS:

Levain:	Mix by hand, ferment at room temperature (72F) 12-16 hours.
Mixing:	Improved mix, medium development (5 minutes speed 1; 1-2 minutes speed 2).
DDT:	75F
Bulk Fermentation:	2 hours total; fold at 30 minutes, fold at 60 minutes, divide at 2 hours.
Divide & Preshape:	650g pieces, preshape round, rest 20 minutes.
Final Shape:	Batard
Proof:	1 hour 30 minutes.
Scoring:	One cut down center, steeply angled blade.
Bake:	450F for 30 minutes with steam to start. 410F for 10-15 minutes, damper open.



BUCKWHEAT DANISH DOUGH

	bakers %	grams
Bread flour	75%	233
Whole wheat flour	15%	47
Buckwheat flour	10%	31
Water	38.2%	119
Salt	2.5%	8
Instant yeast	2%	6
Butter	5%	16
Sugar	5%	16
Eggs	17%	52
Egg yolk	7%	25
	176.7%	550
FOR LAMINATION		
Dough	100%	550
Block	50%	275

PROCESS

Mixing:	Short, minimal development
DDT:	N/A
Bulk:	Freeze for 15 minutes
Lamination:	9"x12" for butter incorporation Three single turns (10" x 22" x 5mm): <ul style="list-style-type: none"> • Two single turns back-to-back, refrigerate 30 minutes • One single turn, refrigerate 30 minutes before using
Make Up:	As desired; 3 to 5mm thick - this dough is strong
Proof:	45 minutes to 1 hour
Bake:	325F for 15 minutes

MAKE-UP NOTES

BLOSSOM WITH APRICOT LEKVAR, RASPBERRY FILLING AND CINNAMON CRUMBS

- 4" x 4mm squares
- Light lekvar filling, fold corners to center
- Raspberry filling (with dried crumbles) before oven
- Generous cinnamon crumbs when cool



RASPBERRY ROUND WITH BRIE AND ROSEMARY

- 4" x 4mm squares, flat
- Depress center with bread crumbs mixed with candied rosemary
- IQF crumbles on top of crumbs
- Slices of brie on top of crumbles
- Brush with rosemary syrup right after the oven



BI-COLOR CROISSANT DOUGH

POPPY TWISTS WITH LEMON ICING AND RASPBERRY POWDER

	Raspberry Dough		Plain Dough	
	bakers %	grams	bakers %	grams
Bread flour	100%	269	100%	278
Water	10%	27	28%	78
Salt	2.5%	7	2.5%	7
Instant yeast	2.5%	7	1.5%	4
Milk	21%	56	23%	64
Sugar	10%	27	10%	28
Butter	5%	13	5%	14
Liquid levain	10%	7	10%	28
Raspberry puree	25%	67		
TOTALS	186%	500	186%	500
FOR LAMINATION				
Dough	100%	500	100%	500
Block	26%	130	26%	130

PROCESS: (SAME FOR BOTH DOUGHS)

Mixing:	Improved; stiff dough, medium development
DDT:	75F
Bulk Fermentation:	1 hour at 72F; Retard overnight at 40F
Lamination:	Three single turns: <ul style="list-style-type: none"> • Two single turns back-to-back, (7mm) refrigerate 30-45 minutes • One single turn, refrigerate one hour before using
Poppy Twist Make-Up:	<p>Sheet each dough to 8" wide x 3mm thick For the above batch sizes (500g dough + 130g butter):</p> <ul style="list-style-type: none"> • Spread 200g poppy filling onto the • raspberry dough, covering completely • Place the plain dough on top of the • poppy filling and adjust to 8"W x 17"L • Trim one edge, and cut 1.5" strips • Cut 5.5" notch down center of each strip (plastic bench scraper works well) • Pick up a strip and flip the ends through the center hole • Place on parchment-lined sheet pan, adjusting the twists and alignment so they're even and the center edges are closely touching
Proof:	2-3 hours at room temperature
Bake:	Egg wash and bake 325F for 15 minutes
Finish:	Brush with lemon icing when cool

BI-COLOR CROISSANT DOUGH

CHOCOLATE CROISSANT MAKE-UP:

Lamination:	<ul style="list-style-type: none">• Give red and white dough one single turn each. Refrigerate 30-45 minutes.• Sheet both doughs to 7mm, put the red dough on top of the white and give one double turn.
Chocolate Croissant Make-Up:	<ul style="list-style-type: none">• Sheet to 12" wide x 5mm and place on table with white side facing up.• Divide into two long 6" strips and make shallow diagonal scores across the tops.• Flip over so the red dough is on top.• Spread some raspberry jam just below the center of each rectangle and top with 3 batons.• Fold the top to cover the batons, and then again over the bottom flap.• Make sure the seam runs along the center of the piece and proof/bake as directed in the main formula.

BI-COLOR CROISSANT DOUGH

LIME SNAILS MAKE-UP

Lamination:	<ul style="list-style-type: none">• Give red and white dough one single turn each. Refrigerate 30-45 minutes.• Sheet both doughs to 7mm, put the red dough on top of the white and give one double turn.
Lime Snails Make-Up:	<ul style="list-style-type: none">• Sheet dough to 12" wide x 5mm and cut 1" strips.• Twist each strand and swirl into traditional snail shape.• Proof as directed in main formula.• Before baking, press the center to deflate and deposit 25-30 grams lime filling.• Top with a generous handful of raspberries and bake as directed in main formula.



DOUGHNUT

RASPBERRY JAM DOUGHNUTS WITH RASPBERRY GLAZE

	bakers %	grams
Bread flour	75%	2210
Pastry flour	25%	737
Water	48.6%	1432
Salt	1.8%	53
Instant yeast	1.9%	56
Shortening (or soft unsalted butter)	11.4%	336
Sugar	11.4%	336
Egg	5.7%	168
Egg yolk	5.7%	168
Milk powder	5.7%	168
Old Dough (pâte fermentée) I	1.4%	336
TOTALS	203.6%	6000

PROCESS:

Ferment:	Ferment old dough overnight at room temperature
Mixing:	Mix dough - double hydration and intensive mix (5m sp1; 2-3m sp2)
DDT:	76F (if dough is 78F or more, bulk 30 minutes)
Ferment:	Ferment dough room temperature 45 minutes
Shape:	Roll dough 1/2" thick, cut (should be 75g ea)
Proof:	Proof 30 minutes
Fry:	Fry 375F, 50 seconds per side
Fill:	When cool, cut a slit in the center and pipe in raspberry jam
Finish:	Dip tops in raspberry glaze



QUICK BREAD

RASPBERRY LITTLE LOAVES

	bakers %	grams
Unsalted butter, room temperature	33.6%	127
Brown sugar	27.5%	104
Sugar	47.5%	179
Eggs	27%	102
Vanilla extract	2.4%	9
Flour, all-purpose	100%	377
Cornmeal	10%	38
Baking powder	1.5%	6
Baking soda	0.4%	2
Salt	1.5%	6
Buttermilk	62.5%	235
IQF raspberry crumbles	80%	301
TOTALS	393.9%	1483

YIELD: 4 each

PROCESS:

1. Stir together flour, leaveners and salt. Set aside.
2. Mix butter and both sugars with a paddle, speed two, until light and fluffy.
3. Add eggs and vanilla, mix on speed one and scrape. Mix on speed two until fluffy.
4. Add the dry ingredients in three increments, alternating with the buttermilk.
5. Mix until just combined, then scrape and fold by hand to finish.
6. By hand, fold in raspberries.
7. Deposit 360g portions into 1# aluminum pans, top with coarse sugar.
8. Bake at 325F, low fan, 35 to 40 minutes



RASPBERRY MUFFINS WITH ALMOND TOPPING

	bakers %	grams
Unsalted butter, room temperature	33.6%	126
Brown sugar	27.5%	103
Sugar	47.5%	178
Eggs	22.7%	85
Vanilla extract	2.4%	9
AP Flour	100.0%	375
Cornmeal	10.0%	38
Baking powder	1.5%	6
Baking soda	0.4%	2
Salt	1.5%	6
Buttermilk	62.5%	235
Raspberries	90.0%	338
TOTALS	399.6%	1500

YIELD: 12 muffins

PROCESS:

1. Stir together flour, leaveners and salt. Set aside.
2. Mix butter and both sugars with a paddle, speed two, until light and fluffy.
3. Add eggs and vanilla, mix on speed one and scrape. Mix on speed two until fluffy.
4. Add the dry ingredients in three increments, alternating with the buttermilk.
5. Mix until just combined, then scrape and fold by hand to finish.
6. By hand, fold in raspberries.
7. Deposit 130 g portions into 12 muffin cups (4 oz capacity).
8. Top with almond topping.
9. Bake 360F, 16-20 minutes

RASPBERRY GRANOLA SQUARES

	bakers %	grams
Butter	78.2%	260
Egg yolks	12.3%	41
Brown sugar	65.6%	219
Flour, all-purpose	50%	167
Whole wheat flour	50%	167
Salt	3.1%	10
Baking powder	3.1%	10
Sunflower seeds, toasted	69%	230
Sesame seeds, toasted	28%	93
Flax seed meal	41%	137
Oats	35%	117
	435.3%	1450

YIELD: 24 each, 2-3/4" squares

PROCESS:

1. Beat butter and sugar on speed two until smooth and light.
2. Add yolks and beat until sugar dissolves and mixture is light.
3. Add dry ingredients, mix on speed one only to incorporate.

Prep half-sheet pan by spraying the edges and laying in a parchment sling:

1. 800g dough on bottom (press flat)
2. 400g raspberry jam
3. 650g dough on top (press flat)

Deck oven: 375F; damper open; don't double pan. 30 minutes



FILLINGS

RASPBERRY JAM AND FILLING

	bakers %	grams
Raspberries	100%	3347
Sugar	55%	1841
Salt	0.5%	17
Sugar	10%	335
Pectin	0.75%	25
Water	13%	435
	179.3%	6000

PROCESS

1. Start the raspberries, first sugar amount and salt thawing over low heat.
2. Bring to a boil.
3. Stir together the second sugar amount and pectin and add, stirring vigorously.
4. Bring back to a boil and stir for 1 minute.

*Add 20% (by weight) dried raspberry crumbles for Danish filling.

POPPY FILLING

	baker's %	grams
Poppy seeds, ground	100.0%	210
Honey	133.3%	280
Milk	95.6%	201
Lemon juice	11.1%	23
Sugar	11.1%	23
Salt	1.3%	3
Vanilla extract	4.4%	9
	356.9%	750

1. Cook first group of ingredients until thick, stirring often (5-7 minutes).
 2. Add vanilla extract at the end.
- (Cooking loss approximately 10% total weight).

LIME CURD

	bakers %	grams
Eggs	100%	383
Sugar	80%	306
Lime juice	80%	306
Salt	1.3%	5
	261.3%	1000

PROCESS:

1. Whisk together the eggs, sugar and salt in a metal bowl to fit bain marie.
2. Whisk in the lime juice.
3. Cook over simmering water, stirring constantly with a spatula to 160F.
4. Strain into a container and chill.

*To use for Danish filling, mix equal party by weight pastry cream and curd.

PASTRY CREAM

	bakers %	grams
Milk	100%	688
Sugar	5.7%	40
Egg yolks	14.6%	100
Sugar	17.4%	120
Cornstarch	6.6%	45
Salt	0.3%	2
Vanilla	0.7%	5
	145.3%	1000

PROCESS:

1. Heat milk and first amount of sugar to strong simmer.
2. Meanwhile, mix second amount of sugar, yolks, cornstarch and salt until thick.
3. Temper the yolk mixture with the hot milk.
4. Pour all back into the pan and cook until thick and bubbling.
5. Stir in vanilla.
6. Strain into a container and chill.

APRICOT LEKVAR

	bakers %	grams
Dried apricots	100%	350
Water	130%	455
Sugar	50%	175
Salt	0.5%	2
Lemon juice	5%	18
	285.5%	1000

PROCESS:

1. Slice apricots 1/4" wide and put everything into a pan.
2. Simmer, covered, for 30 minutes.
3. Blend in a robot coupe and cook again until thick, stirring constantly.

GLAZES AND ICINGS

RASPBERRY GLAZE

	bakers %	grams
Powdered sugar	100%	738
Raspberry puree	15%	111
Salt	0.5%	4
Corn syrup	10%	74
Hot water	10%	74
	135.5%	1000

PROCESS:

- I. Whisk all together until smooth

LEMON ICING

	bakers %	grams
Powdered sugar	100%	357
Corn syrup	20%	71
Lemon juice	20%	71
	140%	500

PROCESS:

- I. Whisk all together until smooth

TOPPINGS

CANDIED ROSEMARY

	bakers %	grams
Sugar	100%	435
Water	100%	435
Rosemary, fresh	30%	130
	230%	1000

PROCESS:

1. Make simple syrup with sugar and water
2. Pour over chopped fresh rosemary and let cool
3. Strain out rosemary to use on pastry, save syrup for brushing on after baking

CINNAMON CRUMBS

	bakers %	grams
Melted butter	100%	309
Milk powder	72.7%	225
Flour all-purpose	72.7%	225
Cornstarch	21.8%	67
Sugar	45.5%	140
Salt	5.5%	17
Cinnamon	5.5%	17
	323.7%	1000

PROCESS:

1. Mix dry ingredients together, add melted butter and toss to clump.
2. Bake 250F low fan, 50 minutes until very light brown.

ALMOND TOPPING

	bakers %	grams
Sugar	50.0%	250
Egg whites	50.0%	250
Sliced almonds	100.0%	500
	200.0%	1000

PROCESS:

1. Whisk together sugar and egg whites until sugar has dissolved.
2. Stir in sliced almonds, refrigerate overnight before using.

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