
BREADS WITH GRAISON GILL OF BELLEGARDE BAKERY AND THE BREAD BAKERS GUILD

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 SIX: BREADS WITH GRAISON GILL OF BELLEGARDE BAKERY AND THE BREAD BAKERS GUILD

In this class, you will learn to produce two to three bread items with a James Beard-nominated baker. We will cover techniques for shaping, mixing, and leavening, illustrating how to use freshly stone-milled flour in unique loaves.

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 Graison Gill & Zak Miller	1.25 hour
<i>Total Continuing Education Hours</i>	<i>1.25 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 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.



GRAISON GILL

Graison Gill is the owner of Bellegarde Bakery, founded in 2013 in New Orleans, LA. Graison has been baking professionally for over eleven years and was trained at the San Francisco Baking Institute under Mac McConnell and Frank Sally. For Graison, bread is more than a business or hobby: it's his passion and his identity. Going against the grain, Bellegarde stone-mills organic and heirloom grains to bake into each and every bread loaf and pasta. Bellegarde operates a retail bakery in New Orleans, provides its freshly stone-milled flour, bread, grits and pasta to more than 120 restaurants and markets in Louisiana, and ships its products nationwide. Graison was named a finalist for the James Beard Outstanding Baker Award in 2020, and Bellegarde is consistently named one of the country's best bakeries. Graison is also an educator and advocate, and has worked with public health professionals, the university system, and the private sector to teach the economic and ecological value of whole grains. He hosts dozens of artisan baking classes each year in the U.S.A., Australia, and Europe. In 2016, Graison wrote a Local Foods Resolution (HR 113) that passed the Louisiana Legislature 92-0.

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