
BAKING WITH RASPBERRIES FOR OUTSTANDING FLAVOR, COLOR AND NUTRITION WITH CHERYL DAY OF BACK IN THE DAY BAKERY AND THE BREAD BAKERS GUILD

CURRICULUM GUIDE

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LESSON SEVEN: BAKING WITH RASPBERRIES FOR OUTSTANDING FLAVOR, COLOR AND NUTRITION WITH CHERYL DAY OF BACK IN THE DAY BAKERY AND THE BREAD BAKERS GUILD

In this class, you will learn to produce two to three bakery 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
Baking with Cheryl Day	1.5 hour
<i>Total Continuing Education Hours</i>	<i>1.5 hour</i>

ABOUT THE INSTRUCTOR

CHERYL DAY

Cheryl Day is a baker and author, who is owner of Back in the Day Bakery in Savannah, Georgia, and co-founder of Southern Restaurants for Racial Justice. She is the author of two best-selling cookbooks, written with her husband Griff Day. In 2015 she was a semi-finalist James Beard Awards in the category of Outstanding Baker.

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