For this sticky toffee pudding exercise, use an individual date sponge with toffee sauce. Start with 95 g of the base and 25 g of toffee sauce per full portion. These are trial weights to compare against your own recipe.

Build three matching portions for a pre-service briefing. Ask a server to describe what arrives, show how the dish will be carried and identify the two components on the plate. Refer ingredient and allergen questions to the kitchen's current written recipe. Record https://www.thestreetfoodguy.com/food-grade-nitrous-oxide-for-whipped-cream-uses-benefits-kitchen-guide/ any menu wording that the team found ambiguous.

Use a test portion to find out where the sauce pools. A shallow recess under the sponge leaves a cleaner rim than a pour over the top.

The three demonstration portions use 285 g of the base and 75 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.