For this baked custard exercise, use a portion of baked vanilla custard with roasted apricot. Start with 90 g of the base and 20 g of roasted apricot per full portion. These are trial **Click for source** weights to compare against your own recipe.

Use one spoon for three portions and the alternative for another three. Tare each dish before the finish goes on. Write down the lightest and heaviest additions for each spoon. A utensil that delivers a consistent portion in one movement earns its place on the pass even if both spoons look alike.

Lift the apricot from its roasting juices before plating. A spoonful of loose juice can hide whether the custard itself has released liquid.

Allow for six portions in total: 540 g of the base and 120 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.