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 https://pureyummyrecipes.com/fast-gas-cylinders-explained-why-theyre-popular-in-commercial-kitchens/ against your own recipe.

Trial the full-size portion first, then divide it between two tasting dishes. At half size, the guest still needs to pick up both elements in one spoonful. Plate one sample with the normal spoon and a second with a smaller spoon. Ask a colleague to taste each from the outside edge towards the centre.

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.

For eighteen half portions the starting allowance is 855 g of the base and 225 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.