For this apple crumble exercise, use a ramekin of apple crumble with vanilla custard. Start with 110 g of the base and 30 g of vanilla custard per full portion. These are trial weights to compare against your own recipe.

Plate the same portion in a shallow dish and a deeper one. Take each to a set table with its normal spoon or fork. Try the first and last mouthful from the guest’s chair. ***commercial kitchen guide*** Record where the utensil catches the rim or where a guest would need to steady https://www.thestreetfoodguy.com/food-grade-nitrous-oxide-for-whipped-cream-uses-benefits-kitchen-guide/ the dish.

Pour the custard beside the crumble in the trial portion. Note how much crisp topping remains exposed once the ramekin reaches the table.

Two comparison plates use 220 g of the base and 60 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.