For this treacle tart exercise, use a slice of treacle tart with clotted cream. Start with 85 g of the base and 22 g of clotted cream per full portion. These are trial weights to compare against your own recipe.

Lay out five sample portions in the order guests will see them. Take the first, middle and last as a guest would. Ask the person resetting the table to replace the missing plates and record which movements disturbed the display. Keep a picture of the arrangement after the successful reset.

Try lifting a forkful through the point of the slice. If the filling ***commercial kitchen cost guide*** pulls away from the pastry, review the cut before choosing a larger fork.

For five display portions, weigh out 425 g of the base and 110 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.