For this coffee panna cotta exercise, use a coffee cream pudding with cocoa nib brittle. Start with 80 g of the base and 6 g of cocoa nib brittle per full portion. These are trial weights to compare 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 LPG gas cylinder centre.

Stand a piece of brittle at the edge only if the pudding can support it. A shard lying flat on a dry saucer gives the server another option.

For eighteen half portions the starting allowance is 720 g of the base and 54 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.