For this victoria sponge exercise, use a wedge of sandwich sponge with berry compote. Start with 75 g of the base and 15 g of berry compote per full portion. These are trial weights to compare against your own recipe.

Lay out the booking in four groups of six. Weigh the first group's components separately and check the plated result before weighing the remaining three groups. Small corrections are ***commercial kitchen guide*** easier to make at this stage. Mark any agreed change on the booking sheet so the next cook follows the same portion.

Look at the exposed jam line after cutting. Pressing down on the upper sponge while moving the slice can squeeze filling towards the rim.

At the example *Go to this website* portion size, twenty-four covers need 1800 g of the base and 360 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.