For this lemon posset exercise, use a shallow lemon cream pot with shortbread finger. Start with 65 g of the base and 12 g of shortbread finger per full portion. These are trial weights to compare against your own recipe.

Give a colleague the two trial weights below and one photograph of a finished portion. Have them plate four examples without coaching. Compare their first and fourth plates. Add a single instruction to the card about the difference that mattered most, then run the exercise with a second colleague.

Keep the biscuit on the https://restaurantsnapshot.com/restaurant-dessert-station-fast-consistent-service/ saucer until dispatch. Its underside is a useful place to check for moisture.

A four-plate practice run takes 260 g of the base and 48 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.