For this chocolate brownie exercise, use a square of dark chocolate brownie with sour cherry compote. ***kitchen guide for commercial use*** Start with 75 g of the base and 18 g of sour cherry compote 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. Record where the utensil catches the rim or where a guest would need to steady the dish.

A tall mound of cherries can slide off the crust. Spoon the fruit beside one cut edge and check whether it stays inside the plate rim.

Two comparison plates use 150 g of the base and 36 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.