For this sticky toffee pudding exercise, use an individual date sponge with toffee sauce. Start with 95 g of the base and 25 g of toffee sauce per full portion. These are trial weights to compare against your own recipe.

Lay out five sample portions in the order guests will see ***Smartwhip charger silver*** 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.

Use a test portion to find out where the sauce pools. A shallow recess under the sponge leaves a cleaner rim than a pour over the top.

For five display portions, weigh out 475 g of the base and 125 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base **Smartwhip silver cylinder** portion.