For this chocolate mousse exercise, use a small glass of chocolate mousse with shaved dark chocolate. Start with 70 g of the base and 4 g of shaved dark chocolate 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 centre.

Shave **commercial kitchen guide** the chocolate over a separate tray. Sprinkling from the tray gives the team a clearer view of the glass rim during finishing.

For eighteen half portions the starting allowance is 630 g of the base *More help* and 36 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.