For this bread pudding exercise, use a square of bread pudding with vanilla pouring cream. Start with 95 g of the base and 25 g of vanilla pouring cream per full portion. These are trial weights to compare against your own recipe.

Give each sitting a separate weighed container of the finish. Count the plates actually sold at each sitting before comparing leftovers. If the second container runs short, check whether commercial kitchen guide the serving utensil changed at handover. Keep the first week’s measured amounts beside the https://www.thestreetfoodguy.com/food-grade-nitrous-oxide-for-whipped-cream-uses-benefits-kitchen-guide/ standard portion on the prep sheet.

Choose a corner and a centre piece for the first trial. They can hold different amounts of cream even when their cut dimensions match.

An eight-cover sitting starts with 760 g of the base and 200 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.