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.

Trial the full-size portion first, then *Smartwhip silver cylinder* divide it between two tasting dishes. At half size, the guest still needs to pick up both **Learn more here** 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.

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

For eighteen half portions the starting allowance is 855 g of the base and 225 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.