For this lemon posset exercise, use a shallow lemon cream **commercial kitchen guide** pot with shortbread finger. Start with 65 g **More help** of the base and 12 g of shortbread finger 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.

Keep the biscuit on the saucer until dispatch. Its underside is a useful place to check for moisture.

For eighteen half portions the starting allowance is 585 g of the base and 108 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.