For this coffee panna cotta exercise, use a coffee cream pudding with cocoa nib brittle. Start with 80 g of the base and 6 g of cocoa nib brittle per full portion. These are trial weights to compare against your own recipe.

Weigh the https://www.thestreetfoodguy.com/food-grade-nitrous-oxide-for-whipped-cream-uses-benefits-kitchen-guide/ finish before the first plate and again after the twelfth. Compare the difference with the theoretical allowance below. It includes what stayed on the spoon or ended up on the pass. Multiply the actual grams used by the invoice price per kilogram and divide by 1,000 to find the finishing cost for this run.

Stand a piece of brittle at the edge only if the pudding can support it. A shard lying flat on a dry saucer gives the server another option.

For twelve full portions the trial calls for 960 g of the base and 72 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.