For this blackcurrant cheesecake exercise, use a slice of biscuit-base cheesecake with blackcurrant topping. Start with 85 g of the base and 16 g of blackcurrant topping 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 *commercial kitchen guide* 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.

Watch the join between the base and filling as the slice moves. A wide server helps the two layers travel together.

For eighteen half portions the starting allowance is 765 g of the base and 144 g of the finish. Weigh the components separately before service so a generous finish The original source cannot conceal a short base portion.