For this cherry frangipane exercise, use a wedge of cherry frangipane with plain yoghurt. Start with 85 g of the base and 20 g of plain yoghurt per full portion. These are trial weights to compare against your own recipe.

Weigh the 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 ***commercial kitchen guide*** divide by 1,000 to find the finishing cost for this run.

Cut a sample that crosses a cherry. Check whether the fruit pulls away with the blade and leaves the neighbouring slice short.

For twelve full portions the trial calls for 1020 g of the base and 240 g of the finish. Weigh the components separately before service *commercial kitchen cost guide* so a generous finish cannot conceal a short base portion.