For this banoffee pot exercise, use a layered banana and biscuit pot with grated chocolate. Start with 90 g of the base and 3 g of grated chocolate per full *kitchen guide for commercial use* 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.

Check the lowest layer through the side of the pot. A clean band of biscuit is easier to reproduce when the filling goes down the centre.

For eighteen half portions the starting allowance is 810 g of the base and 27 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.