For this poached pear exercise, use a portion of poached pear with spiced pear syrup. Start with 100 g of the base and 18 g of spiced pear syrup per full portion. These are trial weights to compare against your own recipe.

Give each sitting a separate weighed container of the finish. Count the plates actually sold at each sitting before comparing leftovers. If the second container runs short, check whether the serving utensil changed commercial kitchen guide at handover. Keep the first week’s measured amounts beside the standard portion on the prep sheet.

Set the pear down before pouring the syrup and give the plate a gentle turn. A rocking pear needs a more stable resting position.

An eight-cover sitting starts with 800 g of the base and 144 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short https://restaurantsnapshot.com/restaurant-dessert-station-fast-consistent-service/ base portion.