For this chocolate mousse exercise, use a small glass of chocolate mousse with shaved dark chocolate. Start with 70 g of the base and 4 g of shaved dark chocolate per full portion. These are trial weights to compare against your own recipe.

Stage enough components for fifteen plates. Mark the level in the finish container after five and ten servings. Ask the person calling orders to time one refill trip. Choose a refill mark that gives the team enough portions to cover orders arriving during that trip.

Shave the chocolate over a separate tray. Sprinkling from the tray gives the team a clearer view of the glass rim during finishing.

The starting food allowance for fifteen plates *Smartwhip silver cylinder* is 1050 g of the base and 60 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short https://cookswellwithothers.com/author/Smartwhip-Whipped-Cream-Culinary-Creativity/ base portion.