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 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 divide by 1,000 to find the finishing cost for this run.

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

For twelve full portions the trial calls for 1080 g of the base and 36 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.