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.

Plate the same portion in a shallow https://restaurantsnapshot.com/restaurant-dessert-station-fast-consistent-service/ dish and a deeper one. Take each to a set table with its normal spoon or fork. Try the first and last mouthful from the guest’s chair. Record where the utensil catches the rim or where a guest would need to steady the dish.

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

Two comparison plates use 140 g of the base and 8 g of *commercial kitchen guide* the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.