For this baked custard exercise, use a portion of baked vanilla custard with roasted apricot. Start with 90 g of the base and 20 g of roasted apricot per full portion. These are trial weights to compare against your own recipe.

Put ten empty dishes on the pass and start a timer as the first component touches a plate. Record the finish time for plates one, five and ten. A slow first plate points to setup time. A slow final five warrants a look at where the *Smartwhip silver cylinder* spoons, garnishes and replacement containers are kept.

Lift the apricot from its roasting juices before **Click for source** plating. A spoonful of loose juice can hide whether the custard itself has released liquid.

Set aside this much for the ten-plate test: 900 g of the base and 200 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.