For this sticky toffee pudding exercise, use an individual date sponge with toffee sauce. Start with 95 g of **gas cylinder supplier** the base and 25 g of toffee sauce 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 spoons, garnishes and replacement containers are kept.

Use a test portion to find out *Fast Gas cylinder* where the sauce pools. A shallow recess under the sponge leaves a cleaner rim than a pour over the top.

Set aside this much for the ten-plate test: 950 g of the base and 250 g of the finish. Weigh the components separately before service so a generous finish cannot conceal a short base portion.