HOST THOUGHTFULLY 029

# Make the Salad Easy to Eat



JUDGE THE FINISHED FORKFUL.

A salad can look generous and still be comfortable to eat. Check the size, arrangement and dressing of the finished serving before repeating it for your guests.

## 1 Prepare manageable pieces

Tear or cut leaves and other ingredients to suit the salad. Remove tough pieces that are not pleasant in the intended bite.

**Why:** Guests should be able to combine the ingredients without dismantling the whole plate.

## 2 Build a workable serving

Arrange the salad with enough room to lift a forkful. Keep the serving balanced rather than piling it into an unstable tower.

**Why:** The presentation remains useful once the guest begins to eat.

## 3 Test a complete forkful

Include leaves, toppings and dressing in your test. Adjust pieces or placement that make the bite awkward.

**Why:** A tasting checks the experience the guest will actually have.

### PUT IT INTO PRACTICE

**Think about every topping**

A large slice or whole item may look attractive but need cutting. Provide the right utensil or adjust the preparation.

**Keep the arrangement accessible**

Let ingredients meet naturally without hiding everything beneath the leaves. Guests can see what they are about to eat.

**Dress with intention**

Start with a measured amount, toss or arrange as planned, then taste. Keep the salad from becoming a puddle.

**Use the plate you will serve**

Try the finished salad in the actual bowl or plate. A different shape can change how easy it is to lift a bite.

**THE PLATING MINDSET**

A successful salad works at the scale of a forkful. Make the beautiful arrangement comfortable to eat.