HOST THOUGHTFULLY 030

Control the Final Finish

USE THE RIGHT TOOL FOR THE LAST TOUCH.



Treat the final spoonful, drizzle or sprinkle as part of the preparation. Choose a tool and amount you can control before finishing every guest's plate.

1 Choose the finishing tool

Use a spoon, small ladle or other suitable utensil for the sauce or dressing. Test the movement over a spare plate.

Why: A controllable tool helps you place the finish where you intended.

2 Start with a little

Add a modest amount, then inspect and taste a sample bite. Increase it deliberately if the dish needs more.

Why: It is easier to add another small amount than to remove an unwanted pool.

3 Check before serving

Look at the complete plate and wipe an accidental mark from the rim with a clean cloth if needed.

Why: A brief final look catches a simple distraction before the plate reaches the guest.

PUT IT INTO PRACTICE

A drizzle with a purpose

Put a drizzle where it contributes to the bite. The pattern should follow the food rather than wander across the whole plate.

A seasoning finish

Choose a finishing ingredient that belongs with the dish. Check what the sauce already contributes before adding more.

Keep tools close

Place the finishing utensil beside the plates before the last cooking step. Avoid searching while the meal waits.

Know when to stop

Once the plate tastes and looks as planned, serve it. More decoration is not automatically a better finish.

THE PLATING MINDSET Make the last touch deliberate. A small amount placed with control can be enough.