HOST THOUGHTFULLY 032

Start with Care. Offer More Sauce.



PLATE A DELIBERATE AMOUNT. LET GUESTS ADD MORE.

Choose the sauce amount for the presentation, then make extra available separately. The first plate can look considered while each guest decides whether to add more.

1 Choose the first amount

Test the sauce with a complete bite. Decide how much belongs on the plate and where you want it in relation to the main and sides.

Why: The initial amount supports both the flavor and your planned arrangement.

2 Repeat it with a utensil

Use the same spoon or small ladle for each serving. Check the result rather than pouring freely over every plate.

Why: A consistent starting amount gives each guest a similarly thoughtful presentation.

3 Offer the extra separately

Put additional sauce in a sauceboat, small pitcher or bowl with a serving spoon so guests can spoon on more.

Why: Guests can adjust the dish without your needing to oversauce every serving.

PUT IT INTO PRACTICE

Introduce the option

'There is extra sauce here if you would like more.' A simple sentence is enough.

Keep it easy to use

Choose a vessel that pours or serves cleanly, with a stable place on the table and an appropriate utensil.

Leave the sides plated

The main and accompaniments still arrive as each guest's complete meal. The separate option is the extra sauce.

Match the vessel to the sauce

A thin sauce may pour neatly from a small pitcher; a thicker one may be easier to spoon. Try the vessel before dinner.

THE PLATING MINDSET

Give every plate an intentional first amount, then let guests add sauce to suit their own taste.