

Plating

Kitchen

A few principles that make food look considered rather than arranged.

Simple rules with a disproportionate effect.

Composition

Leave rim space — do not fill the plate

Odd numbers of elements

Build some height

Use the largest element as an anchor

Contrast

Something crisp against something soft

A bright colour against a brown dish

A fresh herb or acid at the end

Practical

Warm the plates

Wipe the rim

Sauce under or beside, not poured over crisp things

Serve immediately

Warming the plates is the single largest improvement available. A hot dish on a cold plate is lukewarm by the second mouthful.