

RECIPE



SMOKED SALMON MOUSSE

INGREDIENTS:

- 1 lb. smoked salmon, coarsely chopped
- 1 c. whipped cream cheese
- 2/3 c. creme fraiche or sour cream
- 4 tbsp. yellow onion, grated
- 4 tbsp. lemon juice
- Salt
- ground white pepper

DIRECTIONS:

In a food processor, combine the salmon, cream cheese, creme fraiche, grated onion, lemon juice and 1/4 teaspoon of ground white pepper. Process to combine, stopping to scrape down the sides of the bowl. Taste and adjust the seasoning. Note: Sometimes if the salmon is salty you won't need to add any salt.

To serve, arrange endive spears, cucumber rounds or prepared phyllo cups on a platter. Place salmon mousse in either a piping bag or large Ziploc bag. Cut the tip off the Ziploc bag to pipe. Begin piping the mousse on or in your vessel of choice. You can also spoon the mousse into a bowl and place in the center of a platter, surrounding with crackers, bagel crisps or endive spears.

Makes approximately 48 bites

