

Salmon Mousse

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A surprisingly elegant and delicious salmon dish that is a light and delicious alternative to traditional dips. Pipe this salmon mousse onto crackers using a pastry bag for upscale hors d'oeuvres or substitute for heavy cream cheese dips.

Ingredients:

1/4 lb cream cheese
1/2 lb smoked salmon
1/2 cup fresh cream
3 tablespoons mayonnaise
1/4 cup powdered gelatin
1/4 cup water.
1/2 onion, minced
Salt and pepper to taste

Directions:

1. Dissolve gelatin in warm water, set aside.
2. Add salmon and onion to food processor. add gelatin and pulse until just combined. Add cream, mayonnaise, salt and pepper and mix until just combined, or until ingredients are paste-like.
3. Pour into small, buttered cake pan or loaf pan. Chill for at least 3 hours.
4. Use as a spread or dip, or place in a pastry bag and pipe onto crackers.

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