



Salmon Mousse

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 6-8 people

Ready in: 60 minutes

Fresh Seafood



2 cups finely flaked poached fresh or canned salmon, skin and bones removed

Ingredients

1 envelope unflavoured Gelatin
¼ cup cold water
½ cup boiling water
½ cups Hellman's mayonnaise
1 tbsp lemon juice
1 tbsp finely grated onion
¼ tsp sweet paprika
1 tsp salt
2 tbsp finely chopped dill
1 cup heavy cream
dash of Tabasco

Instructions

1. Soften the gelatin in cold water in a large mixing bowl. Stir in the boiling water and whisk the mixture slowly until the gelatin dissolves. Cool to room temperature.

2. Whisk in the mayonnaise, lemon juice, grated onion, Tabasco, paprika, salt and dill. Stir to blend completely and refrigerate for about 20 minutes, or until the mixture begins to thicken slightly. Fold in the finely flaked salmon. In a separate bowl, whip the cream until it is thickened to peaks and fluffy. Fold gently into the salmon mixture. Transfer the mixture to a 6" X 8" cup bowl or decorative mold. Cover and chill for at least 4 hours.
3. Serve on toast, black bread or crackers. Or serve as a first course, garnished with watercress.