

Salmon Mousse

By Robert Graf from Alphorn Bistro at Inn at Danbury

1 Envelope unflavored gelatin
2 Tablespoons freshly squeezed lemon juice
1 Small onion, quartered
½ Cup boiling water
Salt and white pepper to taste
½ Cup good quality Mayonnaise
¼ Teaspoon Sweet Hungarian Paprika
2 Teaspoons chopped fresh dill if not available ½ Teaspoon dried, plus extra for garnish
12-ounces of Poached Fresh Salmon de-boned
Or one 16-ounce can of RED Salmon, drained and picked over to remove skin & bones
1 Cup heavy cream
Vegetable oil or spray for greasing the mold
Fresh Lettuces and Fresh dill for garnish.

You will need a mold for this dish, you can use several small molds or one large 2 –quart mold in the shape of a fish if you have it, this will make for a pretty presentation for your party. The best part is that you make it the day ahead so you do not have to mess up your kitchen the day of your party. This dish will keep in the refrigerator for up to 3 days.

Combine the gelatin, lemon juice, onion, boiling water and salt and pepper in a blender or food processor. Process until thoroughly combined, about 45 seconds. Add the mayonnaise, paprika, fresh dill and salmon and blend, slowly adding in the cream just until mixture is smooth.

Lightly spray or oil the mold or molds of your choice and pour the mixture in the mold. Wrap tight with plastic and refrigerate overnight. When ready to unmold, slip the mold into warm water for a few seconds but be sure not to submerge the whole mold in the water. Invert the mold onto a plate with salad greens and decorate with fresh dill. Serve with slices of fresh banquette or crackers
Enjoy