

## Salmon Mousse

8-10 servings

1 ½ pounds smoked salmon  
½ pound clarified butter  
¾ cup heavy cream  
1 lemon, juiced  
½ tablespoon chopped fresh dill  
1 Tablespoon chopped fresh chives  
Salt and white pepper  
½ hothouse cucumber, thinly sliced



Lightly oil terrine mold. Line the mold with plastic wrap.

In a food processor, puree 1 pound of the smoked salmon, the clarified butter, and the cream. Puree until really smooth. Turn the mixture out into a mixing bowl. Stir in the lemon juice and chopped herbs. Season with salt and pepper. Salt levels in smoked salmon vary wildly, so be sure to taste for salt before. You may not need any.

Line the prepared mold with ½ (or a little more) of the remaining smoked salmon. To assemble spread ½ of the mousse evenly over the smoked salmon. Lay ½ of the cucumber slices over the mousse, then top with a layer of smoked salmon. Then repeat the process – spread the remaining ½ of the mousse, followed by the cucumber, and then the remaining salmon. Fold over any flaps of salmon from the original layer. Wrap the mold tightly in plastic wrap and refrigerate for 24 hours.

The next day release the mold and invert the salmon mousse onto a platter. Slice carefully with a very sharp knife. You can press the slices back into shape with your fingers once you plate them or place them on a platter. Serve the terrine with toast points and garnish with fresh herbs. The mousse should be served COLD. It is delicious as an appetizer, or as part of a Sunday brunch.