

Recipe of the Week

Smoked Salmon Mousse with Crispy Bread Wafers



*150-200g Smoked Salmon,
Roughly Chopped
220g tub Extra Light Cream Cheese
1½ tsp Gelatine
½ cup Fish Stock or Water
1 tbsp Lemon Juice
1 tbsp Chopped Chives or Dill
12 slices White Sandwich Bread,
Crusts Removed
Olive Oil Cooking Spray*

Place salmon and cream cheese into a food processor and pulse until well combined. Combine gelatine and 1tbsp cold water in a microwave safe jug to soften. Add fish stock and lemon juice. Microwave on high for 30 seconds and whisk to dissolve gelatine. Sit aside to cool.

Pour gelatine mixture into food processor with salmon mixture. Pulse until well combined. Stir through chives or dill. Lightly grease a 1¼ cup capacity bowl and line with plastic wrap. Pour mousse mixture into prepared bowl. Cover with plastic wrap and refrigerate for 3-4 hours to set. Turn out onto serving platter. Serve with bread wafers

To make bread wafers; preheat oven to 180°C. Line 2 large baking trays with baking paper. Using a rolling pin, roll slices of bread until thin. Cut each into 4 small triangles. Place onto prepared trays and spray with olive oil. Bake for 10-15 minutes or until light golden and crisp. Cool. When cold store in an airtight container.