

Salmon Mousse on Cucumber Slices

This is an hors d'oeuvres that Judy and Ren Manning like to serve. I was inspired by the picture I found on the Internet at right to add the Benne Wafers to give them a low-country flavor and make them easier to handle.

Ingredients:

- 4 oz. smoke salmon
- 8 oz. cream cheese
- 1 Lemon
- Fresh dill for garnish
- 2 cucumbers

Equipment

- Food processor
- Piping bag



© The Endless Meal

Salmon Mousse on Cucumbers:

☑	Directions	Time (min)
	Peel cucumbers in strips and then cut into disks 1/2" thick	3
	Place cucumber slices on paper towel and then refrigerate for several hours or overnight	8 hrs.
	Remove zest from 1 lemon with a microplane and reserve	2
	Extract juice from 1 lemon	2
	In a food processor, combine 4 oz. smoked salmon, 8 oz. cream cheese, 2 Tbsp. lemon juice, and 1 tsp. lemon zest	3
	Add salt, pepper, or cayenne to taste (Judy didn't)	-
	Pipe mousse onto cucumber slices	3
	Place each cucumber slice on a Benne wafer	2
	Garnish with dill trimmings	1
	Total	8 hr. + 16 min