



Smoked Salmon Mousse

Recipe Gluten-free, dairy-free (casein-free), hypotoxic and vegan
By: Cuisine l'Angélique

YIELD : **315 ML** (1 1/4 cups)
PREPARATION: **15 MINUTES**

INGREDIENTS

- 200 g cold-smoked salmon (or trout, cold-smoked)
- 100 g extra-firm silky tofu (or cream cheese, if you don't follow a diet excluding dairy products)
- 1 green onion, chopped
- 10 ml (2 tsp) lime juice, freshly squeezed
- 5 ml (1 tsp) organic lime zest
- 2.5 ml (1/2 tsp) fresh thyme, chopped (or more, to taste)
- 2.5 ml (1/2 tsp) fresh tarragon, chopped (or more, to taste)
- 0.5 ml (1/8 tsp) salt

PREPARATION

1. Put all the ingredients in a food processor.
2. Puree until smooth. Taste and, if necessary, add a little salt, to taste (the salt content varies from one kind of smoked salmon to another, so it is best to adjust only once the mousse is finished).
3. Cover and refrigerate until ready to serve. It is always best to refrigerate for a few hours to allow the mousse to soak up the flavor of each ingredient.
4. Keeps in the refrigerator for 4 days.



An ideal salmon mousse to adorn your crackers, buns, submarines, and more!

TIP

* This recipe is vegan using the version with tofu as an ingredient, as mentioned above.

Note : Smoked salmon and tofu are measured in grams for optimal accuracy.