

FRESH AND SMOKED SALMON MOUSSE – Serves 6

225g (8ozs) Fresh Salmon fillet
3 slices of smoked salmon
1 tablespoon chopped dill
Grated rind and juice of ½ a lemon
2 tablespoons cold water
1 teaspoon of **either** Dijon mustard or horseradish

3 gelatine leaves
1/4pt whipping or double cream
4ozs cream cheese or mascarpone
A little salt
Black pepper

- 1 Place the fresh salmon into a pan, cover with cold water, bring to the boil and simmer for 5 – 8 minutes until cooked
- 2 Drain the fish, remove the skin and leave to cool
- 3 Wet the insides of 6 small ramekins or mini pudding moulds and line with cling film
- 4 Using a 6cm (2 ½ inch) plain round cutter, stamp out 6 rounds from the **smoked salmon** slices
- 5 Place a round in the bottom of each of the ramekins and chop the remainder
- 6 Place the gelatine leaves in a bowl, cover with cold water and leave to soak for 5 minutes
- 7 Squeeze the water from the gelatine and place in a saucepan with the lemon **juice** and 2 tablespoons cold water
- 8 Heat gently, stirring with a metal spoon, until the gelatine has dissolved – **DO NOT ALLOW IT TO BOIL**
- 9 Flake the cooled salmon and mix with the cream cheese or mascarpone, Dijon mustard/ horseradish, chopped dill, lemon rind, smoked salmon off cuts, salt and black pepper
- 10 Whip the cream until just holding its shape and fold into the fish mixture.
- 11 Fill the ramekins and leave to set.
- 12 When set turn out, remove the cling film and serve with brown bread triangles and a wedge of lemon. **These freeze very well indeed for up to 3 months**

PANNA COTTA (or Cooked Cream) - serves 6

1 x 11g (1/4 oz) packet of powdered gelatine
3 Tablespoons cold water
900 ml (1 & 1/2 pints) Single cream
75g (3ozs) caster sugar
Few drops of vanilla essence

1. Place the cold water into a small container, sprinkle over the powdered gelatine and leave to 'sponge' – this will take about 5 minutes
2. Put the cream, sugar and vanilla essence into a saucepan and bring to **JUST** below boiling point
3. Remove from the heat and cool slightly
4. Add the sponged gelatine and whisk until dissolved (you will be able to see if the granules have disappeared by dipping a metal spoon into the mixture)
5. Pour into 6 individual moulds, small wine glasses or one large basin and leave to set, ideally overnight
6. When set, run a knife around the edge of the moulds or large dish, invert onto serving bowls or a large plate. **If you use wine glasses, I would recommend serving them as they are.**
7. Top with a few strawberry slices, raspberries, or mango

These can be made two days in advance and kept refrigerated but are **NOT suitable or freezing**

Some suggested flavourings to be used in place of vanilla essence and all to be added to the cream before heating:

2 Teaspoons instant coffee granules
The zest of ½ an orange, cut into strips, infused in the cream and removed before pouring into moulds
75g (3ozs) dark chocolate dissolved with the cream
2 tablespoons of a cream liquor like Baileys