

## **Smoked Trout Mousse**

 ${f 1}$  Puree trout with cream, butter and lemon juice in a food processor. Add salt to taste.

2 Soak the sheets of gelatin in a bowl of cold water (about 5 minutes), then transfer the wet sheets to a pot. You may need to add another tablespoon of water. Heat up the pot until the gelatin dissolves, but be careful not to let it boil. Remove and thoroughly combine the melted gelatin with the trout puree in a small bowl.

3 Beat remaining cream (120ml) and fold into trout puree and salt to taste. Start with the roe (fill about one to two spoons into the molds) and then add the mousse, that's the way we chose to do it. Chill mousse for at least 8 hours or over night.

4 For the sauce, I started out with 4 tbsp of freshly grated horse-radish and then added the lightly whipped cream, until I thought it tasted right and had the proper texture. Seasoned it with salt & sugar and for an alternative option, add a pinch of cayenne to a second cup of this sauce.



## **Smoked Trout Mousse**

Recipe Source: Inspired by fond memories and Epicurious, recipe adapted

Prep time: about 25 min., chilling: at least 8 hours

## Ingredients (serves 4, as an appetizer):

- $^{\star}$ 2 smoked trout fillets
- $^{\star}$  60 ml chilled heavy cream
- $^{\star}1$  tbsp butter at room temperature
- \*2 tbsp fresh lemon juice
- $^{\star}$ salt
- \*1 sheet gelatine
- $^{\star}$ 1 tbsp water
- \*120 ml chilled heavy cream (whipped)
- \*4-6 tbsp trout roe
- \*for decoration: (thai) cress

## Ingredients for the sauce:

- $^{\star}$ horse radish
- $^{\star}$ whipped cream
- $^{\star}$ sugar & salt
- \*optional: a dash of cayenne pepper