

Salmon Mousse

Smoked salmon is available freshly cut at the supermarket deli counter or prepackaged from Scotland, Alaska, Canada, or Nova Scotia. Any of these are good for this recipe. I use salmon ends or other trimmings if I can find them at a lower price, because the flesh is pureed for the mousse.

In a food processor, process 1 cup (4 to 5 ounces) smoked salmon tidbits, ends, or trimmings with 1/2 cup ricotta or farmer cheese, 1 teaspoon fresh lemon juice, and a good dash each of salt and freshly ground black pepper for about 45 seconds, or until smooth. Transfer to a gratin dish or deep platter. Using plastic wrap, press the mousse into the dish to create a smooth layer between 1/2 and 1 inch deep. Scatter 2 tablespoons finely chopped red onion, 2 teaspoons drained capers, and 1 teaspoon chopped fresh chives on top. Sprinkle with about 2 teaspoons extra-virgin olive oil. Serve with breadsticks, crostini, or pretzel crackers.

Makes 20 to 30 Appetizers