UNIVERSITY OF NEBRAKSA–LINCOLN

Prepared by student in the Hospitality, Restaurant & Toursim Management program in the Department of Nutrition and Health Sciences, College of Education and Human Sciences.

SALMON MOUSSE in CUCUMBER CUP

20 CUPS

Cream Cheese	6 Ounces
English Cucumbers, Seedless, 1 inch cut	Two
Salt and Pepper, Black	*to taste*
Lemon Zest	2 Teaspoons
Lemon Juice	1 Tablespoon
Seafood Seasoning	2 Teaspoons
Salmon, Fresh, Cooked	6 Ounces
Horseradish	2 Teaspoons
Dill Fronds, Very Small	20

ONE DAY IN ADVANCE:

1. Place cream cheese at room temperature.
2. Wash cucumbers. Cut 1/2 inch sections. Place on paper towel lined sheet tray.
3. Using "tomato" scoop, depthwise, remove 1/2 of the pulp. Remove pulp from edges to 1/8 inch. Dispose of pulp.
4. Lighly sprinkle cucumbers with salt and black pepper. Invert onto paper towel lined sheet tray. Cover and refrigerate.
5. Zest and juice lemon.
6. In food processor, place cream cheese, lemon juice, and seafood seasoning. Process until smooth.
7. Add salmon and process until smooth.
8. Add lemon zest and horseradish. Pulse only until blended. Refrigerate.

ON DAY OF SERVICE:

9. Place in pastry bag. Pipe into cucumbers. Return to refrigerator. 10. At point of service, garnish with dill fronds.

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