

Salmon Mousseline



Serves 4.

Ingredients

- 1 1/2 c. half & half
- 1 tsp. salt
- 2 eggs
- 1/4 tsp. black pepper
- 1 small can red salmon
- Garnish: Dash of cayenne or pepper flakes
- 4 large, cooked shrimp
- 1/2 bunch chopped parsley

Method

1. Place ingredients in order given into a blender container and blend until smooth.
2. Pour into 4 greased custard cups or ramekins.
3. Place cups into a baking pan and pour hot water into pan to reach 1/2 way up sides of cups.
4. Bake at 400 F for 20 to 30 minutes until salmon is set.
5. Tops will be puffed slightly and brown.
6. Remove from oven; allow to cool in cups for 5 minutes.
7. Unmold Mousselines onto a serving plate.
8. Coat each with Chantilly Sauce and garnish tops with shrimp and parsley.

Courtesy of member Evelyn Koch, House of Lancaster Cookery Book, 1986