

Anita's Smoked Salmon Mousse.

250g Smoked Salmon

4 slices of Smoked Salmon if you are making ramakin parcels

1 Large Tub of Cream Cheese

1 red onion

½ packet of Chives

Lemon for garnish

Lightly oil 4 ramekin dishes. Place one slice of Smoked Salmon in each, making sure all the sides spill over the top edge of the dish.

Cut the onion into quarters and place in a Mini Chopper. Chop until fine. Add the chives, and chop. Add the smoked salmon and chop. Add the cream cheese and chop. Make sure it all comes together in the chopper. You want it as smooth as possible.

Spoon the mixture into the ramakins. Leave a little space at the top enabling you to fold the excess smoked salmon onto the top of the mousse. Place in the fridge overnight.

30 minutes before serving, take the ramakins out of the fridge. Run a knife around the edge to loosen it from the dish. Invert onto a plate.

Serve with some chopped lettuce. Garnish with a little lemon, and a couple of pieces of uncut chive.

If you don't want to make the parcels for a Starter, then just make the mousse, and pipe on to Bellinis for a nice Hors d'oeuvres.