

Smoked Trout Mousse with Ink Sauce

UTENSILS

Form 500gr

INGREDIENTS

- cuttlefish ink
- 3 tsp horseradish sauce
- 200gr whipping cream
- 4 tbsp mayonnaise
- 300gr cream cheese
- 1 lemon (juice)
- 200gr smoked trout fillet
- 150gr smoked salmon
- 3 gelatin sheets

EXECUTION

1. Heat the lemon juice in a kettle. Soak the gelatin sheets in cold water and drain well.
2. Dissolve the soaked sheets in the juice and leave them to cool.
3. Put the horseradish into the blender, 100gr sour cream, mayonnaise, cheese and trout.
4. Blend the ingredients well until a smooth and homogeneous mixture is obtained. Add the melted sheets and mix well by hand.
5. Lightly grease the form and line with the salmon. Empty the content on the form and place it in the refrigerator for at least 3 hours, so that the mixture thickens (we can do it also from the previous day)
6. Put the cream and ink in a saucepan and bring to boil until the sauce thickens.
7. Unmold the mousse, garnish with the sauce and if you want, garnish with a few salmon eggs.