

SMOKED SALMON MOUSSE

AMUSE BOUCHE



Smoked Salmon Mousse Amuse Bouche Recipe.

**Makes 12 Mini Buns / 1/2 Ounce ≈ 10grams Each.
For half brioche recipe 1.35lb. (600g)***

Make brioche dough a day ahead. Making half of the recipe will give you extra dough but mixing less would be challenging. Use extra dough for more buns, pain au lait, brioche loaves, tarte Tropézienne etc.. and freeze for later use.

*To make your own brioche dough go to Breakfast & Brunch page. Brioche dough can also be ordered from your local baker.

This smoked salmon spread is delicious on toasted french baguette slices, rye and sourdough bread, pancakes and crêpes as well.

Mini Buns

On floured work surface, roll out brioche into a 1/4" (6mm) thick sheet. Cover with plastic and put back in the fridge to relax. Return chilled sheet to the floured work surface and roll out again to make it even. Divide sheet into portion using a wheel stainless cutter (1.5"/3.8cm diamond shapes) or a chef's knife or any cookie cutter from ovale, rectangle or round; feel free. Arrange mini brioche buns on a tray lined with silicon mat or parchment. Cover dough with a greased plastic or a wet kitchen towel and allow to rise in a warm area for about 90 minutes or until it has doubled in size. Carefully, brush each bun with egg-wash.

Unbaked mini brioche buns can be stored in the freezer. Place them in the freezer first and uncovered until they have completely hardened then store them in freezer bags for up to 3 weeks.

Egg wash: 1 eggs beaten with a pinch of salt.

Baking

Bake the proofed mini buns in a preheated 450°F (230°C) oven for about 6 minutes.

Enjoy! Bruno Albouze. www.brunoskitchen.net



Smoked Salmon Mousse (Spread)

2 ounces (60g) smoked salmon, preferably lean such as sockeye salmon (I used cold smoked sockeye salmon)

1/2 Tbsp (7.5ml) lemon juice

1 tsp (2g) shallots, minced

2 tsp (4g) lemon confit, minced (skin only, rinsed and pat dried)

2 ounces (60g) cream cheese or mascapone or half of each

A few fresh dill leaves

2 Tbsp (30ml) heavy cream

Salt and ground black pepper to taste.



Method

Chop smoked salmon. In a food processor, blend chopped salmon along with lemon juice. Add minced shallots, lemon confit, dill, and cream cheese. Pour in heavy cream and season with salt and pepper to taste. Fill pastry bag fitted with a medium size plain pastry tip.

Garnishing: Extra fresh herbs such as dill, chives. Caviar or capers.

Assembly

Trim off sides of mini buns if necessary. Cut off tops and make a hole in the center of each top using a large size plain pastry tip. Fill each bun with the smoked salmon spread, sprinkle more chopped dill or minced chives. Put the tops back on and fill the holes with more salmon spread, remove excess mousse and fill spaces with caviar. Garnish with more fresh dill if desired. Enjoy!. Bruno Albouze. www.brunoskitchen.net