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Smoked Salmon & Dill Mousse Canapés

Petits canapés au saumon fumé et à la mousse d'aneth

Source: The Gilded Table – June Edition

Prep Time: 15 min | Cook Time: N/A | Yield: About 20-24 canapés

Recipe Description

Delicate and refined, these smoked salmon and dill mousse canapés are perfect for garden gatherings or al fresco brunches. With a hint of lemon and fresh herbs, each bite offers a taste of summer elegance.

Ingredients

- 8 oz smoked salmon, finely chopped
- 4 oz cream cheese, softened
- 2 tbsp sour cream or crème fraîche
- 1 tbsp lemon juice
- 1 tbsp fresh dill, finely chopped (plus extra for garnish)
- 1 tbsp fresh chives, finely chopped
- 1/2 tsp lemon zest
- Freshly cracked black pepper, to taste
- Mini rye toasts, cucumber rounds, or endive leaves for serving
- Lemon wedges (optional, for garnish)

Directions

1. In a medium bowl, combine the smoked salmon, cream cheese, sour cream, lemon juice, dill, chives, lemon zest, and black pepper. Mix until smooth and creamy.
2. Spoon or pipe the mousse onto mini rye toasts, cucumber rounds, or endive leaves.
3. Garnish each canapé with a small sprig of fresh dill or a twist of lemon zest for a polished finish.
4. Serve immediately or chill for up to 2 hours before serving.

Notes

- For a lighter mousse, you can fold in a bit of whipped cream or use a piping bag for a more elegant presentation.
- These canapés pair beautifully with a crisp glass of sparkling wine or a refreshing Limoncello Spritz.