

SMOKED SALMON MOUSSE CROSTINI

With Cream Cheese, Lemon, Dill and Avocado

INGREDIENTS

Prep Time: 20 Minutes

For the Smoked Salmon Mousse

3 ounces Smoked Salmon
2 ounces Cream Cheese, softened
1/2 Lemon, juice & zested
62 ounces Heavy Whipping cream

For Assembly

8 slices Thin White Bread, crusts removed
(Pepperidge Farms works great)
Olive Oil Spray
1 Avocado, sliced thin
1/2 cup Fresh Dill, chopped
Lemon Wedges

DIRECTIONS

- 1. Make the smoked salmon mousse:** In a food processor blend together the smoked salmon, cream cheese and lemon zest. Remove to a medium bowl and slowly whisk in the whipping cream, being careful to just combine not whip. Pour into the Whip-It! Cream Whipper and refrigerate 1-2 hours.
- 2. Prepare the crostini bread:** Preheat the oven to 350F. Slice white bread into triangles (2 per slice) and lightly spray with an olive or vegetable oil spray (or brush with olive or vegetable oil). Spread out on baking sheet lined with parchment in a single layer and bake on the middle rack until browned on both sides, flipping in the middle - about 5-7 minutes.
- 3. Assemble the crostini:** Using the Whip-It! Cream Whipper, dispense about 1 tablespoon of salmon mousse onto each bread triangle. Garnish with avocado slice, fresh dill and a spritz of lemon juice. Serve immediately.