



# Smoked Salmon Mousse

From [dulcetcuisine.com](http://dulcetcuisine.com)

- 8 oz cream cheese
- 4 oz smoked salmon
- 6 T Dulcet Lemon, Mustard & Dill Sauce\*
- Cucumber rounds or baguette slices

1. Place all of the ingredients in the food processor and blend until smooth.
2. For a casual appetizer, place the mousse in a decorative bowl with a knife and allow guests to spread on baguette slices or to dress things up pipe mousse on cucumber rounds, garnish with fresh dill or lemon zest.



\*Dulcet Lemon Mustard & Dill Sauce is gluten free.

**Notes:** \_\_\_\_\_

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