

# Smoked Salmon Rolls with Fresh Salmon Caviar

*Frivolites de Saumon Fumeaux Oeufs de Saumon*

12 large paper-thin slices smoked salmon (about 26 ounces)

## **SALMON MOUSE:**

2 tsp unsalted butter, softened  
½ cup fish bouillon  
3 tsp powdered gelatin  
4 drops Tabasco sauce  
2 drops Worcestershire sauce  
1 cup heavy cream, chilled

## **GARNISH:**

6 oz. salmon roe  
12 thin lemon slices

1. Place a small mixing bowl in the refrigerator to chill.
2. Prepare the salmon: Trim each piece to a 3 X 6 1/2 inch rectangle. Reserve the trimming for the mousse. Set aside.
3. Prepare the mousse: In a food processor, combine the salmon trimmings and butter, and process just until blended. Do not overmix or the machine may heat up the salmon. Set aside.
4. In a small saucepan, warm the bouillon over low heat. Add the gelatin and stir to dissolve. Add the bouillon to the butter mixture in the food processor, along with the Tabasco and Worcestershire sauces. Turn the machine on and off, 2 to 3 times, to just blend. Transfer to a large bowl.
5. In the chilled bowl, whip the cream until it holds stiff peaks. Add one third of the cream to the salmon mixture. With a spatula, fold the two mixtures gently but thoroughly. Gently fold in the remaining cream.
6. To assemble: Place a piece of spastic wrap slightly larger than a salmon slice on a flat work surface. Place a slice of salmon on the plastic wrap. Spoon about 3 tablespoons of the salmon mousse in a thin line, lengthwise, in the center of the salmon. Using the plastic wrap to help you push, roll the salmon up lengthwise, cigar-style, to enclose the mousse. The two long edges of the salmon rectangle should just meet. Gently twist the ends of the plastic to secure. Repeat for the remaining salmon rectangles, arranging them in a single layer on a dish. Refrigerate the salmon rolls for at least 2 hours, but not more than 24 hours.
7. To serve: Remove the plastic wrap. With a sharp knife, cut the salmon rolls in half at an angle. Place two rolls, seam side up, on each of 6 chilled plates, arranging them in a "V" formation. Place a thin line of salmon roe along the top of each roll, covering the seam. Place 1 lemon slice on each plate, and serve immediately.

Yield: 12 servings