



Salmon Stuffed with Seafood Mousse

Wrapped in Puff Pastry

on a Champagne Cream Sauce

INGREDIENTS

For the Champagne Sauce

1 1/2 ounces chopped mushrooms
2 tablespoons minced shallot
2 cups champagne or white wine or mixture of both
2 cups fish stock
1 cup heavy cream
1 1/2-2 tablespoons butter
Salt and pepper to taste

For the Seafood Mousse

Shrimp 4 oz
Scallop 4 oz
Salmon 4 oz
Egg White 1
Heavy cream 3/4 cup
Salt and pepper to taste
Cayenne pepper to taste
Cajun pepper to taste

DIRECTIONS

For the Champagne Sauce

Place mushrooms and shallots into a sauce pan. Add champagne, fish stock and bring to a boil.

Reduce until only a few tablespoons of liquid remain, add cream and simmer over low heat for 5-10 minutes. Strain into a small sauce pan. Whisk in butter.

Season and set aside, keeping warm.

For the Seafood Mousse

Cut the shrimp, scallop, and salmon into small pieces. Season lightly with salt and pepper, Cajun and cayenne peppers.

Using a food processor pulse the fish until finely ground. Add egg whites little by little about three times. Add the cream, little by little. Take the mousse out of food processor and spoon into a bowl.

Place that bowl into a larger bowl with ice, making sure no water gets into the mousse mixture. Take a spatula and whip the mousse against the side of the bowl so the fish and the cream are well combined. You are ready to stuff any kind of fish or vegetable and poach.

Very Important!

Do not over mix in the food processor. If you over mix the fish will turn very gummy and you will not be able to use it.

specialty of:
Executive Chef Tatsu

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