

DILL WONTON "BOATS" WITH SMOKED SALMON MOUSSE

INGREDIENTS

for the "Boats"

24 wonton wrappers
1/2 cup butter, melted and slightly cooled
3 Tablespoons fresh dill, finely chopped
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper

For the Mousse

8 oz cream cheese, room temperature
4 tablespoons crème fraise or sour cream
8 oz smoked salmon, chopped
2 tablespoons dill, finely chopped

For the topping and garnish

8 oz smoked salmon, finely chopped
4-6 tablespoons crème fraise or sour cream
small dill fronds

DIRECTIONS

Heat oven to 350F. Melt butter and allow to cool. Brush both sides of a wonton wrapper and arrange into a mini-muffin tin. The tops will stick over the sides, but this is ok. Sprinkle with dill, a bit of salt and pepper. Bake for 10-12 minutes, until golden brown. Check often as this can happen very quickly. Let cool in the muffin tin. Note: these can be made a day or two in advance and stored in an airtight container. You should not fill them until shortly before serving as the filling will make them soggy fairly quickly.

For the Mousse, combine cream cheese, crème fraise, salmon and dill in a mixing bowl and combine thoroughly. I do this by hand, to preserve the texture.

To assemble, fit a piping bag with a large open tip and fill with mousse. Fill each boat nearly full with filling. Spoon a small amount of the additional smoked salmon on top, touch up with a bit of additional crème fraise and garnish with a dill frond. Serve slightly below room temperature.