




Amy LaBelle's White Wine Smoked Salmon Mousse on Cucumber Rounds

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Ingredients:

1 English cucumber

8oz of cream cheese, room temperature

4 ounces of smoked salmon

1 Tbsp lemon juice

1 Tbsp LaBelle Winery Chardonnay Wine or other Chardonnay

1 tsp chopped fresh dill, extra for garnish

A pinch of sea salt and black pepper to taste

Instructions:

Add cream cheese, smoked salmon, lemon juice, LaBelle Winery Chardonnay, dill, salt and pepper to your food processor and blend on high until smooth. Be sure to scrape the sides a few times to catch all the bits.

Place in piping bag and place in refrigerator until ready to serve.

Cut cucumber into 1/4 inch thick slices and lay flat on a plate.

Pipe smoked salmon mousse onto the cucumber and garnish with fresh dill.

