

Harvest's Smoked Salmon and Herb Mousse on Toast

1 pound smoked salmon, cut into small pieces

1 cup crème fraîche, as needed

1/2 cup chopped herbs, such as chives, dill, parsley, tarragon, or chervil, or any combination

1 shallot finely chopped

salt and pepper

lemon juice

In a food processor, pulse salmon until well pureed. Add crème fraîche, lemon juice and salt and pepper. Continue to puree until smooth.

Put mousse in a bowl and fold in herbs. Taste for seasoning and adjust lemon juice as needed. Chill before piping onto your favorite bread or cracker.