

Wild Rice & Buttermilk Waffles with Smoked Salmon Mousse

These little waffles are both deceptively simply and elegant at the same time.

Recipe created by Kevin McKenzie

Ingredients

For Buttermilk Waffles

All Purpose Flour	2 cups
Buttermilk	1 ¾ cups
Egg Yolks	2 each
Egg Whites	2 each
Baking Soda	½ teaspoon
Baking Powder	1 ½ teaspoon
Sea Salt	1 teaspoon
Melted Butter	6 tablespoons
Cooked Wild Rice	1 cup

Combine all of the above ingredients to make waffle batter, taking care to strain batter if lumpy. Allow to chill and rest in refrigerator until ready to use.

For Salmon Mousse

Smoked Salmon	1 pound, good quality, cleaned and trimmed
Unsalted Butter	1 pound
Lemon Zest	1 lemon
Lemon Juice	1 lemon, or to taste
Sea Salt & Pepper	to taste
Fresh Dill	one bunch, for garnish

Puree butter with smoked salmon and remaining ingredients until smooth and creamy. Place salmon mousse in piping bag with large star tip and reserve until ready to use.

About thirty minutes prior to serving pull mousse out of refrigerator and allow to temper at room temperature until easy to pipe but not too warm.

When ready to use simply make a buttermilk waffle as per instructions on your waffle iron. Then simply make a waffle, cut it into bite sized triangles or squares, pipe with salmon mousse, and then garnish with sprig of fresh dill.

Serve immediately.

Serve with Dry Creek Vineyard Dry Chenin Blanc or Fumé Blanc.