



## Smoked Salmon & Mozzarella with Basil

### Method

- 1 Line the mould with cling film (see page 21) and lay over slices of smoked salmon.
- 2 Whisk the lemon juice, olive oil and seasoning to create a bonding mix.
- 3 Lightly brush the bonding mix onto the salmon lining. Lay the first slice of Mozzarella on the bottom of the terrine mould and then top with basil leaves. Repeat this operation until all ingredients are used and the dish is full.
- 4 Continue to layer the salmon and Mozzarella, brushing between each layer with the bonding mix, until it reaches 1-2cm above the rim of the mould.
- 5 Tightly wrap and place in the fridge and apply the weights on top. The olive oil will set and become dense in the cold temperature and will lock the layers together.
- 6 The following day, remove from the mould, slice and enjoy!

### Advice

Do not leave any gaps down the side of the terrine that will show when slices are cut. This would also weaken the hold of the terrine. Use a very sharp, long knife with a serrated edge which will give you a perfect slice.

### Serving Suggestion

Serve with a shiso salad, cress and a pink peppercorn dressing (see page 192) or cut into squares and skewer for use as a canapé.

### Variation

You could use different herbs such as dill or tarragon for a stronger / different taste.

### PRESSED TERRINES

### Ingredients

500g smoked salmon,  
long sliced  
400g Mozzarella block  
1 lemon, juiced  
100ml olive oil  
15 leaves fresh basil  
salt & white pepper to  
season

### Preparation time

30 minutes

### Chilling time

12-24 hours

Serves 8 (makes 1kg)