

## CAVIAR MOUSSE SUPREME

2 pkg unflavored gelatin  
1/2 cup cold water

### **Egg layer:**

4 hard cooked eggs, chopped  
1/2 cup mayonnaise  
1/4 parsley leaves, minced  
1 large green onion, minced  
3/4 tsp salt  
Dash of hot sauce  
Freshly ground pepper

### **Avocado layer:**

2 medium avocado, pureed just before adding  
1 medium avocado, diced just before adding  
1 large shallot, minced  
2 Tbps fresh lemon juice  
2 Tbps mayo  
1/2 tsp salt  
Dash hot sauce  
Freshly ground pepper

### **Sour Cream and Onion Layer:**

1 cup sour cream  
1/4 cup minced onion  
  
1 3 1/2 oz to 4 oz red or black caviar  
Fresh lemon juice

### **Technique:**

Line bottom of one quart souffle dish with saran extending 4 inches beyond rim of dish on 2 sides. Oil lightly.

Soften gelatin in cold water in measuring cup. Liquify gelatin by setting cup in pan of hot water, or in microwave oven for 20 seconds at lowest setting. The gelatin will be divided among three layers.

For egg layer: Combine all ingredients with 2 Tbs. of gelatin. Taste and adjust seasoning. Neatly spread egg mixture into prepared dish with spatula, smoothing top. Wipe any egg mixture from foil with paper towel.

For avocado layer: Combine all ingredients with 2 Tbps. dissolved gelatin. Taste and adjust seasoning. Gently spread mixture evenly over egg.

For sour cream layer: Mix sour cream, onion and remaining 2 Tbps gelatin. Spread carefully over avocado layer. Cover dish tightly with plastic wrap and refrigerate overnight.

Just before serving, place caviar in fine sieve and rinse gently under cold running water. Sprinkle with lemon juice. Drain. Lift mold out of dish using saran extensions as handles. Transfer mold to serving dish using wide spatula. Spread caviar over top. Serve with thin slices of dark pumpernickel bread or Bremer wafers.