



MOLDED FISH MOUSSE

RECIPE OVER

MOLDED FISH MOUSSE (Key No. 4)

- (1) Soften 1 envelope Knox Unflavored Gelatine in $\frac{1}{2}$ cup cold milk; stir well.
- (2) Dissolve thoroughly in $1\frac{1}{2}$ cups very hot milk.
- (3) Slowly stir into 2 slightly beaten egg yolks, 1 teaspoon salt, and $\frac{1}{4}$ teaspoon paprika which have been combined in top of double boiler.
- (4) Cook over hot, not boiling, water until mixture thickens slightly and coats spoon, stirring constantly.
- (5) Chill until unbeaten egg white consistency.
- (6) Mix in $1\frac{1}{3}$ cups (7 oz. can) drained, flaked tuna (or salmon), 1 teaspoon prepared mustard, and 2 tablespoons lemon juice or vinegar.
- (7) Turn into large or individual molds and chill until firm.
- (8) Unmold and garnish, as desired.
- (9) Makes 4 to 6 main course salad servings.

VARIATIONS—To decorate a fish mold prepare one recipe of basic unflavored gelatine with fresh lemon juice following Knox package directions. Pour enough into 4-cup mold to cover bottom; chill until firm. Arrange slices of stuffed olives for eyes; half slices of lemon dipped in paprika down back and fins of thin green pepper strips following mold design. Add gelatine to hold decoration in place and when firm, add remaining gelatine; congeal. Turn in the fish recipe above and refrigerate until firm. Unmold. This makes 8 to 10 servings.



4 ENVELOPES FOR 4 DIFFERENT RECIPES