

**Tian of Peekytoe Crab, Gravlax Salmon & Avocado Mousse**  
Salmon Pearls & Caviar – Dill Crème Fraîche

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**Smoked Salmon**

**Ingredients:**

12 ounces smoked salmon, minced  
1 tablespoon mayonnaise  
1 teaspoon capers, chopped  
1 egg, hard boiled and chopped  
1 teaspoon of fine herbs  
Black pepper to taste

**Directions:**

Dice the smoked salmon small, mix with chopped egg, chopped capers, mayonnaise, fine herbs.

**Crab Meat**

**Ingredients:**

12 ounces of crab meat, drained  
1 teaspoon lemon zest  
2 ounces of mayonnaise  
1 ounce of extra virgin olive oil  
1 teaspoon chives, chopped

**Directions:**

Gently mix the crab, lemon zest, mayonnaise, extra virgin olive oil, and chives together.

**Guacamole**

**Ingredients:**

2 avocados  
1 teaspoon citric acid  
1 splash of lemon juice  
Kosher salt to taste

**Directions:**

Use a food processor to mix in the avocados with citric acid, olive oil, lemon juice and salt.

**Dill Dressing**

**Ingredients:**

1 tablespoon dill, chopped  
2 tablespoons crème fraîche  
1 teaspoon chives, sliced  
1 teaspoon lemon zest  
1 splash fish sauce  
1 splash soy sauce

**Directions:**

Wisk all of the ingredients together until smooth and place in a squirt bottle.

**Phyllo Disks**

**Ingredients:**

2 sheets of phyllo dough  
½ cup of clarified butter

**Directions:**

Roll out one layer of phyllo dough and brush with clarified butter. Then, on another sheet, cut out the phyllo dough into a circle with a ring cutter. Then bake between two nonstick silicone baking mats at 250° F until golden brown.

**Yield: 6 Servings**

***Recipe courtesy of Celebrity Cruises***