

## MOUSSE

Portion to share

### Ingredients

8 ounces of **TAMPICO DIP**  
6 ounces of Cream Cheese  
1 teaspoon powdered gelatin (0.176 oz.)  
1 ounce of water

### To decorate:

Olive oil  
Balsamic vinegar  
**Aquamar Surimi Sticks, sliced**  
Sliced green olives.  
Coriander leaf



### Instructions:

1. Mix the water with the gelatin and let it hydrate at room temperature.
2. Once hydrated, heat until it disintegrates (it can be in a water bath or in the microwave for 5 to 10 seconds).
3. Add the ingredients to the cream cheese, **TAMPICO DIP** and the hydrated gelatin in a bowl. Beat at low speed until incorporated.
4. Place the mousse in a round mousse container, cover with cling film and store it in the refrigerator until set, preferably overnight.
5. Unmold the mousse and garnish with pieces of surimi, olive oil, olives, and cilantro.
6. Serve with crackers or toast points.

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