



Beggars' Purses

READY IN



1500 min.

SERVINGS



8

CALORIES



188 kcal

SIDE DISH

Ingredients

- ☐ 2 tablespoons chives chopped
- ☐ 16 chives (from 1 bunch)
- ☐ 2 large eggs
- ☐ 0.5 cup flour all-purpose
- ☐ 4 ounces rainbow-colored candy
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup cream sour at room temperature (preferably)
- ☐ 5 tablespoons butter unsalted
- ☐ 1 cup milk whole

Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ blender
- ☐ spatula

Directions

- ☐ Melt butter in a 10-inch nonstick skillet over medium heat and set aside 2 tablespoons for cooking crêpes. Continue to cook butter remaining in skillet until it has a nutty fragrance and is golden brown, about 2 minutes. Blend brown butter with remaining crêpe ingredients, except chives, in a blender until smooth.
- ☐ Add chives and pulse 1 or 2 times to just combine.
- ☐ Let batter stand 30 minutes.
- ☐ Blend brown butter with remaining crêpe ingredients, except chives, in a blender until smooth.
- ☐ Add chives and pulse 1 or 2 times to just combine.
- ☐ Let batter stand 30 minutes.
- ☐ Blanch chives in a small saucepan of boiling water 10 seconds.
- ☐ Drain and plunge into an ice bath. Pat dry.
- ☐ Lightly brush skillet with butter, then heat over medium-high heat until hot but not smoking. Stir batter. With skillet off heat, add a scant 1/4 cup batter, tilting and rotating skillet to coat bottom. (If batter sets too fast, reduce heat slightly.) Cook until golden around edges, 15 to 30 seconds. Loosen with a heatproof plastic spatula, then flip crêpe over with your fingertips. Cook until underside is set, about 30 seconds. Slide onto a plate. Make more crêpes, brushing skillet with butter and stacking crêpes on plate.
- ☐ Top each crêpe, browned side up, with about 1 1/2 tablespoons sour cream and 2 teaspoon caviar. Gather crêpe around filling and tie 1 or 2 blanched chives in a knot to close purse. Trim ends of chives if necessary.
- ☐ Crêpe can be made and chives blanched 1 day ahead and chilled. Bring to room temperature before assembling.

Nutrition Facts



 **PROTEIN 14.8%**  **FAT 66.96%**  **CARBS 18.24%**

Properties

Glycemic Index:25.38, Glycemic Load:4.88, Inflammation Score:-4, Nutrition Score:6.4047826321229%

Flavonoids

Isorhamnetin: 0.19mg, Isorhamnetin: 0.19mg, Isorhamnetin: 0.19mg, Isorhamnetin: 0.19mg Kaempferol: 0.28mg, Kaempferol: 0.28mg, Kaempferol: 0.28mg, Kaempferol: 0.28mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 187.74kcal (9.39%), Fat: 14.03g (21.59%), Saturated Fat: 7.75g (48.43%), Carbohydrates: 8.6g (2.87%), Net Carbohydrates: 8.32g (3.03%), Sugar: 2.33g (2.58%), Cholesterol: 90.06mg (30.02%), Sodium: 114.29mg (4.97%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.98g (13.95%), Vitamin B12: 0.97µg (16.11%), Selenium: 9.76µg (13.95%), Phosphorus: 122.49mg (12.25%), Vitamin A: 598.4IU (11.97%), Vitamin B2: 0.2mg (11.47%), Calcium: 81.64mg (8.16%), Vitamin B1: 0.11mg (7.18%), Vitamin K: 6.95µg (6.62%), Folate: 26.32µg (6.58%), Vitamin B3: 1.31mg (6.54%), Vitamin B6: 0.11mg (5.69%), Vitamin B5: 0.56mg (5.62%), Potassium: 176.75mg (5.05%), Vitamin D: 0.72µg (4.78%), Manganese: 0.09mg (4.68%), Iron: 0.74mg (4.12%), Zinc: 0.59mg (3.92%), Magnesium: 14.76mg (3.69%), Vitamin E: 0.44mg (2.95%), Vitamin C: 2.13mg (2.58%), Copper: 0.05mg (2.28%), Fiber: 0.28g (1.12%)