



Caviar Moons

 Gluten Free

READY IN



45 min.

SERVINGS



40

CALORIES



17 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 3.5 oz caviar (preferably osetra)
- ☐ 0.5 cup cream sour
- ☐ 2 tablespoons butter unsalted melted

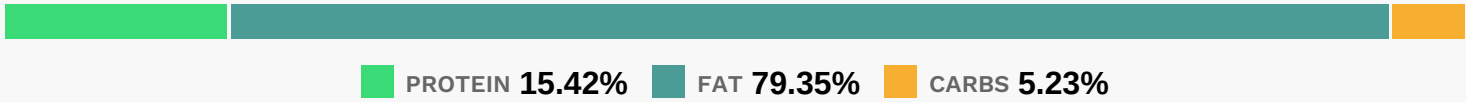
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350°F.
- ☐ Brush bread with melted butter and cut out 40 moons. Arrange, buttered sides up, on a large baking sheet and bake in middle of oven until pale golden, about 10 minutes. Cool completely.
- ☐ Serve toasts topped with sour cream and caviar.
- ☐ Cooks' note
- ☐ Toasts may be made 1 day ahead and kept in an airtight container at room temperature.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.99913045585803%

Nutrients (% of daily need)

Calories: 17.26kcal (0.86%), Fat: 1.57g (2.41%), Saturated Fat: 0.75g (4.69%), Carbohydrates: 0.23g (0.08%), Net Carbohydrates: 0.23g (0.08%), Sugar: 0.1g (0.11%), Cholesterol: 17.79mg (5.93%), Sodium: 38.18mg (1.66%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.69g (1.37%), Vitamin B12: 0.5µg (8.39%), Selenium: 1.74µg (2.48%), Magnesium: 7.74mg (1.94%), Iron: 0.3mg (1.65%), Vitamin B2: 0.02mg (1.2%), Vitamin A: 57.85IU (1.16%), Phosphorus: 11.18mg (1.12%)