

STARTER & SNACK

Salmon Caviar on Cream

15 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	10	\$6.46	103 kcal

You can never have too many hor d'oeuvre recipes, so give Salmon Caviar on Cream a try. This recipe serves 10. One portion of this dish contains approximately 7g of protein, 5g of fat, and a total of 103 calories. For \$6.46 per serving, this recipe covers 11% of your daily requirements of vitamins a...

Ingredients

- ☐ 40 About toasted thin white bread slices, cut diagonally into quarters to make triangles (from 10 slices of bread) or about 40 Belgian endive leaves, separated, rinsed, and crisped
- ☐ 1 tablespoon thinly sliced fresh chives
- ☐ 8 ounces fresh salmon caviar
- ☐ ¾ cup sour cream

EQUIPMENT Bowl, Sieve

Method

- 1

Gently rinse caviar in a fine wire strainer under cold water; drain thoroughly.
- 2

Spread sour cream in the bottom of a small, shallow bowl. Mound caviar over cream and sprinkle chives. Nestle dish in a bowl of ice.
- 3

To eat, spoon caviar and sour cream onto toasted bread slices or onto Belgian endive leaves.

Nutrition per serving

103

KCAL

7 g

PROTEIN

5 g

FAT

10 g

CARBS

Saturated Fat	2.1 g · 13% of daily needs
Fibre	6.6 g · 26% of daily needs
Sugar	0.6 g · 1% of daily needs
Sodium	30.2 mg · 1% of daily needs
Cholesterol	95 mg · 32% of daily needs
Vitamin C	9.4 mg · 11% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/salmon-caviar-on-cream-142644