

# Blini with Caviar and Crème Fraîche

Yield: 55 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/caviar-recipe-with-italian-dressing>

## Ingredients:

- 1/4 cup whole wheat flour
- 1/2 cup buckwheat flour use more whole wheat &nbsp; flour if buckwheat is unavailable
- 2 cups all purpose flour sifted
- 1 1/4 teaspoons active dry yeast
- 1 teaspoon sugar
- 1 cup warm water
- 1 cup milk
- 3 eggs separated
- 1/2 teaspoon salt
- 2 tablespoons unsalted butter melted
- vegetable oil for frying
- 5 ounces caviar
- 1 pint crème fraîche

## Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 35 milligrams
4. Fat: 3.5 grams
5. Protein: 2 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 75 milligrams
8. Sugar: 1 grams

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