



Classic garlic butter snails

Servings: 4 people

Prep Time: 30 minutes

Cook Time: 20 mins

Ingredients:

1. 1 small can of snails drained and washed (available on Grandmere FaFa website.)
2. High quality butter chopped in small squares and soft, chopped shallots (small red onions), parsley, fresh crushed garlic.
3. Vermouth Dry 1 cup

Instructions:

1. Heat the vermouth in a pan, add the parsley and blanch for 1 min. The parsley needs to stay green so avoid over cooking. Keep left over vermouth.
2. Strain the parsley and press removing all the liquid.
3. In a blender add the blanch parsley, butter, garlic and shallots. Blend until fine & creamy. Set aside
4. In a pan, add left over vermouth, 2 teaspoons of the garlic parsley butter, and add the snails and cook for 5 mins.
5. If you have snail shells (also available to Grandmere FaFa website), fill in each shell with a snail and the garlic butter and cook in the oven at 200°C for 15 mins.

To serve:

Snails with croutons.

Bon Appétit!