



Specialising in snails since 1921, Romanzini has been developing a family know-how around a product of pure French gastronomic tradition for three generations: the snail.

We prepare snails « à la Bourguignonne », fresh and frozen, canned snails and other specialities.

www.romanzini.fr

FROZEN RANGE

Prepared frozen snails

The snails are encased and then buttered by hand thanks to an unrivalled know-how. The stuffing is a traditional Burgundian stuffing prepared with carefully chosen ingredients: butter, garlic and parsley.



Crusty shells with snails

Mini puff pastries with snails



A ready to use seasoning roll of butter with multiple applications: on meat, fish, vegetables, bread...
Or prepare your own snails.



Individual quick frozen snail meat, cooked, ready to use.

CANNED RANGE

Snail meat in can

Our cans are made in the traditional way. The cans are filled by automatic counting after a precise calibration, then juiced and sterilised. The court-bouillon, flavoured according to our recipe, preserves the snails and gives them all the flavour of the carefully selected herbs and spices. After draining, the snails can be used either in the shell with a stuffing, or for casseroles or other multiple recipes.



Natural Empty Shells



Burgundy snail kit

Kits consisting of snail meat in court-bouillon, natural or ceramic shells for garnishing, and a mixture of spices. Add soft butter to prepare the stuffing and garnish your snails. Shelf Ready Packaging.



Ceramic Snails Shells