

MON AMI GABI[®]

A CLASSIC FRENCH BISTRO

GARLIC BUTTER ESCARGOT PUFFS

Serving Size: 12

INGREDIENTS

- 36 pieces medium burgundy snail (*full can*)
- ½ tablespoon olive or canola oil
- 18 dry bay leaves, each sliced in half
- 18 sprigs fresh thyme, each split in half
- ¼ tablespoon garlic, chopped
- Pinches of sea salt
- 1/8 teaspoon ground black pepper
- Frozen puff pastry sheets (*available at specialty stores*) standard cake pan size
- 1 egg
- Garlic Butter (*see recipe below*)



METHOD

1. Rinse snails under cold water and drain.
2. Warm oil in sauté pan. Lightly sauté bay leaves, thyme and garlic.
3. Add snails and salt and pepper to pan. Cook for 5 minutes. This is so herbs and garlic have time to enhance the snails.
4. Refrigerate snails and save for later.
5. Cut the puff pastry sheet into 36 3-inch discs.

(continued)



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6. Place in the center of each puff pastry disc 1 tablespoon garlic butter, and top with 1 piece of escargot.
7. Thoroughly beat egg to create egg wash. Brush the perimeter of each puff pastry with egg wash. Close the puff around the escargot, making a little purse (dumpling).
8. Place escargot puffs on sheet pan lined with parchment paper, sealed side down. Brush with egg wash, and sprinkle a pinch of sea salt on each. Allow to rest in the refrigerator for 15 minutes.
9. Cook in a 375°F oven for 8 minutes.
10. Serve warm on a platter with a bamboo pick or skewer. Voila!

GARLIC BUTTER

(for Garlic Butter Escargot Puffs)

INGREDIENTS

- 1 pound unsalted butter
- $\frac{3}{4}$ Italian parsley bunch
- 2 oz. shallots, chopped
- 2 oz. garlic, chopped
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 oz. Japanese breadcrumbs

METHOD

1. Combine all ingredients; process through food processor.
2. Store in plastic container.

