



Escargots



Rezept für 4

Ingredients for the garlic oil

- 1 l olive oil
- 1 head of smoked garlic
- 10 sprigs of thyme
- 2 sprigs of rosemary

Ingredients for the parsley cream

- 1 kg spinach
- 500 g parsley

Ingredients for the crème fraîche quenelles

- 250 g crème fraîche
- 1 clove of garlic
- Zest of half a lemon
- Salt
- Pepper

Ingredients for the escargots

- 28 edible snails
- 50 g panko breadcrumbs
- Vodka
- 50 g tempura flour

To prepare the garlic oil

Allow all the ingredients to steep for a day at 60 °C.

To prepare the parsley cream

Blanch the spinach and parsley in generously salted water and then plunge into iced water. Squeeze the water out thoroughly and then mix in a Pacojet container several times.

To prepare the crème fraîche quenelles

Combine all of the ingredients and allow to rest for 1 day. Season with salt and pepper to taste.



To prepare the escargots

Clean all of the snails and marinate 12 of them in the garlic oil for a day. Remove the snails from the oil and dab away any remaining oil. Cover the remaining 16 snails in tempura flour. Create a batter by combining the tempura flour and vodka. Dip the snails in the batter and then cover them in panko. Fry the snails at 165 °C.

Anrichten

To serve

To serve, place the parsley cream in the middle of the plate and add a crème fraîche quenelle on top. On the left of the plate, arrange four fried snails and three oil-marinated snails alternately. Garnish as desired with herbs.