

Escargots

A. Caminada



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.

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 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.