

THIS RECIPE IS OFFERED TO YOU BY BAUDOUIIN MILLET TO ENHANCE YOUR BOURGOGNE BLANC.

## INGREDIENTS

4 DOZEN CANNED SNAILS

6 G BUTTON MUSHROOMS

8 G BUTTER

50 G HEAVY CREAM

3 CHOPPED SHALLOTS

POACHING BROTH (BOUQUET GARNI, WHITE WINE, ONION)

1 SPRIG TARRAGON

1 SPRIG PARSLEY



## PREPARATION

PREHEAT THE OVEN TO 210 °C (TH 7).

CLEAN AND SLICE THE MUSHROOMS, SWEAT THEM IN 40 G OF HOT BUTTER.

POACH THE SNAILS 3-4 MIN. IN THE BROTH AND DRAIN.

SOFTEN THE SHALLOTS IN 40 G OF BUTTER, ADD THE SNAILS AND MUSHROOMS.

LET COOK FOR A FEW MINUTES.

ADD HALF OF THE CREAM, AND ALLOW TO SIMMER OVER LOW HEAT FOR 15 MIN.

SEASON WITH SALT AND PEPPER, ADD THE CHOPPED PARSLEY AND POUR INTO INDIVIDUAL RAMEKINS.

BEAT THE OTHER HALF OF THE CREAM WITH THE CHOPPED TARRAGON, COAT THE RAMEKINS, BAKE 6-7 MIN.

SERVE HOT.