

Sea Snails in Garlic Butter

CUISIMAGES

Ref :
2606

Type :
Shellfish

Preparation :
20 min
Rest: 30 min

Cooking :
15+5 min

Cost :
  

Difficulty :
  

Origin :




For 4 persons

- 1,3 kg of sea snails
- 60 g of slightly salted butter
- 3 cloves of garlic
- 3 tablespoons of chopped parsley
- 1 tablespoon of coarse salt

Bouillon :

- 1 onion
- 1 branch of thyme
- 2 bay leaves
- 1 pinch of coarse salt



Cover sea snails with cold water with 1 tablespoon of coarse salt. Let sit for 30 min.

Add bouillon ingredients to 1.5 litres of water and boil.

Add sea snails and cook for 15 min in boiling water.



Drain sea snails and refresh under cold water.

Remove shells using a toothpick.

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Peel garlic and chop it finely. Melt butter in a frying pan over a medium heat.

Add sea snails and chopped parsley to melted butter. Mix. Cook for 5 min and serve hot.



Recommandation

Variante

Wine

Muscadet