



Escargots in Puff Pastry

Ingredients:

48	snails from a can, rinsed under cold water
½ cup	celery, chopped
½ cup	onion, chopped
½ cup	fennel, chopped
½ tablespoon	fennel seeds
6	basil leaves, minced
2 oz.	Pernod
1 cup	white wine
2 cups	vegetable stock
2 tablespoons	olive oil
	Salt and freshly ground pepper

Garlic Butter

1 lb.	Unsalted butter
8	garlic cloves, chopped
¼ cup	parsley, chopped
	Juice from 2 lemons
	Salt and freshly ground pepper

Puff Pastry

1	sheet of puff pastry (12"x16")
¼ cup	flour for dusting
3	egg yolk, for egg wash
1-cup	micro green mix
12	small cherry tomatoes split in half

Serves: 24 small puff pastry or mini "Vol au vent"

Preparation: Escargots

Start prepping the escargots. Using a medium size saucepot, over medium high heat, sweat the vegetables in olive oil for 5 minutes. Add the escargots and sweat for another 5 minutes, add the Pernod, white wine and basil. Simmer for 5 minutes. Add the vegetable stock, salt and pepper, cover and simmer gently for 15 to 20 minutes. Remove the saucepot from the heat. Fish out the escargots from the broth. Transfer them in a small bowl, cover up with plastic wrap.



Garlic Butter

Using a stand mixer, or small food processor, process the butter, salt and pepper for a couple of minutes, until smooth and fluffy. Add the garlic, parsley, and lemon juice and mix well. Transfer the garlic butter onto a sheet of plastic wrap; roll up to form a cylinder shape. Twist both ends tight and keep it in the refrigerator.

Puff Pastry Shells:

Preheat the oven at 375°F.

Lay the puff pastry sheet on a working surface, dusted with flour. Take a fluted pastry cutter (1 ½ " in diameter) and cut 24 puff pastry discs, place them on a baking tray lined with parchment paper, or a silicon lined baking tray.

Take the same size fluted pastry cutter and cut 24 identical size discs, then take a slightly smaller round cutter and cut a hole in the middle of the pastry disc.

Make a small egg yolk wash and brush the mixture over the base cut pastry. Place the other cut pastry with the hole in the middle, on top of the base to make a base and top, and then brush with the egg wash. Let rest for 20 minutes.

Bake in the oven for around 20 minutes. Remove from the oven and let cool.

Ready to Serve:

By using a small pairing knife, cut out the small discs inside the puff pastry shells, in order to create a small cavity. Save the lids. Fill each cavity with 2 escargots, add ½ tablespoon of garlic butter.

Place the stuffed puff pastry shells for 10 minutes in the oven. Remove from the oven and garnish each one with a split cherry tomato. Place each lid next to it. Sprinkle with the micro greens. Transfer on a serving platter and serve immediately.

Hubert Keller

Chef/Owner

Fleur by HK/Burger Bars