

The French Country Kitchen

Escargot Bundles

Compound Butter

2 tablespoons unsalted butter + ½ cup for main portion (room temperature)
2 teaspoons grapeseed or sunflower oil
½ cup shallots, finely chopped
4 garlic cloves, finely minced
½ teaspoon sea salt
¼ teaspoon black pepper
1 tablespoon parsley, finely chopped
zest of half a lemon

Pastry & Assembly

2 sheets puff pastry
around 64 escargot (rinsed and dried) (usually 24-36 in a can)
32 slices of compound butter
32 chive stems
2 egg yolks + 1 tablespoon water

COMPOUND BUTTER

Over a medium heat, melt 2 tablespoons butter and the oil and sauté the shallots for 15 minutes till soft and golden. Lower the heat and add in the garlic and sauté a further 2 minutes. Remove from heat and place the mixture in a bowl. To cool for a few minutes. Add in the half cup of butter and mix thoroughly. Add in the salt, pepper, parsley and zest and stir again. At this point the butter will be loose. Let it all cool for a couple of minutes in the fridge. Get a large piece of clear food wrap and place on the counter. Spoon onto the sheet to create a log, approximately 6" long with a 1" diameter. Roll the butter tightly in the wrap, and secure ends. Place in the fridge to harden overnight or for several hours.

PASTRY & ASSEMBLY

Prepare a large baking sheet with parchment paper. Roll out the sheet of puff pastry and cut approximately 2" X 2" squares. Repeat with the other sheet to have a total of 16 squares per sheet. Quickly, place 1 to 2 escargots on each square and a very thin slice of compound butter on top. Bring up the corners and twist at the top and tie with a chive. Place in the fridge for 15 minutes to chill. Preheat oven to 425F.

Brush each bundle with egg wash and bake for 10-15 minutes till golden.