

Escargots En Meurette

Category: Appetizer (Serves 10)

Recipe by Martial Poilbout

Ingredients:

1 Dzn Escargot per person
6 Pces Shallots
100 Gram Butter
2 Pces Bay Leaf
1 Bunch Fresh Thyme
1 Bunch Fresh Parsley
1 Head Garlic
100 Gram English Bacon
Salt & Pepper from the Mill
1 Glass Brandy
1 Glass Red Wine
1/2Ltr Veal Stock or Demi Glace
1 Pee White Bread loaf for the
Croutons

Appetizer



SEE WEIGHT MEASURE CONVERSIONS AT THE END OF THE RECIPE

Preparation:

- Wash and Dry the Escargots.
- Chop the Shallots very finely; Peel the Garlic and Crush it.
- In a Frying Pan: Add the Butter and when it is Melted and Hot, Cook the Bacon, add the Escargots and Stir for one Minute.
- Add the Chopped shallots, the Bay Leaf, the Fresh Thyme, The Chopped Garlic and Carry on to Cook for a few Minutes.

- Add the Brandy' and Let Reduce at 90 % then add the Red Wine and let Reduce at 90 ~
- Finally, Pour the Veal Stock and let Cook slowly fur 1 5 minutes.
- Check the Consistency of the Sauce and adjust the Seasoning.
- If the Sauce is too Thin, Mix a Bit of cornstarch with Water and add it to the Sauce, then It will be Thicker.
- When Ready to Serve, add 10 gram of Fresh Butter in the Sauce and Stir Gently with a Spatula.
- Mix all the Chopped Parsley in the Sauce and Serve
- During the Cooking, Slice the Bread, Toast It and Keep it in A Warm Place Cover with a Napkin.

Wine suggestion:

Moulin a Vent, Jeaii Claude Boisse, Beaujolais, Bui' windy, France, 1999

A fabulous example of Moulin a' Vent, this superb Beaujolais offers explosive raspberry and cherry fruit along with an intriguing scent of flowers. The wine is layered, with outstanding concentration, yet an ethereal sense of lightness and freshness. Drinking this quintessential Beaujolais is akin to drinking liquid candy given its ripeness and beautiful fruitiness

Weight Measures Conversions:

¼ ounce	8 grams
½ ounce	15 grams
1 ounce	30 grams
4 ounces	115 grams
8 ounces	230 grams
16 ounces	455 grams (1 pound)
2.2 pounds	1 kilogram
1 cup	25 CL - 2.5DL - 250ML