



ALSATIAN SNAILS (SCHNAKA)

The authentic Alsatian recipe

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Number of people: 8

Preparation time:

Flan : 40 min Escargots : 3h

Cooking time: 2h

INGREDIENTS

- 8 dozen snails
- 2 kg curled parsley
- 1/2 l crème fraîche
- 2 onions
- 2 carrots
- 1 celery
- 2 leeks
- 2 shallots
- 2 cloves of garlic
- Thyme
- Laurel
- 1 dl chicken stock
- 350g butter
- For the flan :
 - 5 heads new garlic
 - 5 eggs
 - 50g cream
 - 150g butter
 - 1 l milk

THE STEPS

The custard :

- Peel the garlic and remove the germ if necessary.
- Place the garlic in a saucepan, pour in the water and bring to the boil for 2 minutes.
- Rinse thoroughly with fresh water, then repeat the process 6 times. Return the garlic to the pan with the milk and simmer for around 45 minutes.
- Strain through a sieve or very fine sieve, collect the stock and then puree the garlic.
- Strain through a sieve. Leave the purée to drain on a fine cloth for around 12 hours.
- Mix 150 g garlic purée with 1 whole egg, 4 egg yolks and 50 g cream.
- Blend and steam in a bodega glass at 85° for 40 minutes.

The snails :

- Blend the parsley to a very fine purée.
- Heat ½ litre of cream and add to the parsley purée.
- Cook the snails in a stock pot over a low heat with the aromatic garnish (onions, carrots, celery, chopped leeks, thyme and bay leaves, chicken stock) for around 3 hours.
- Finely chop the shallots, 1 spoonful of parsley and 2 cloves of garlic. Add the softened butter, season with salt and pepper and mix until you have a smooth paste.
- Cook the snails in their shells in the butter, then shell them over the garlic flan.
- Emulsify the parsley sauce in a blender and dress only with the foam.

OUR SUGGESTION

An Alsace Riesling or Crémant d'Alsace will bring out the best in this traditional dish!