

World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of
Patrick Martin
Le Cordone Bleu, France

Cassoulet of Snails Signature Style



Serves 4

Ingredients

4 pcs country bread rolls

Escargots :

454g escargots, washed and drained
2 tbsp extra virgin olive oil
8 tbsp shallots, finely chopped
4 tbsp garlic, finely chopped
4 tbsp carrots, finely diced
4 tbsp zucchini green part only, finely diced
2 pcs tomatoes, peeled, seeded and julienne
4 tbsp chives, chopped
4 tbsp parsley, chopped
119 ml Martell Cognac, divided

Herb butter :

454g butter, softened to a creamy
8 tbsp consistency
4 tbsp parsley, finely chopped
4 tbsp chives, finely chopped
½ tsp chervil, finely chopped
tarragon, finely chopped
salt & coarse pepper and salt, to taste

Method

For the herb butter: Incorporate the salt, coarse pepper, Martell Cognac and herbs into the butter until well combined. Use some of the butter for *sautéing* the escargots and the remaining butter for plating. Season to taste.

For the country rolls: Slice off the top and scoop out the center of the roll. Reserve the top for garnishing. Line the inside of the roll with a thin layer of herb butter.

For the escargots: *Sauté* the escargots in some herb butter and *flambé* with Martell Cognac. Add the shallots, garlic and the remaining vegetables (hard vegetables first) and *sauté* for about 5 minutes. Add the herbs and tomato *concassée* and cook for 10 more minutes. Fill the country bread rolls with the escargots and cover with the top. Bake in a preheated oven at 180°C for about 3 – 4 minutes, until the bread is toasted.

Serving

Heat the remaining herb butter in a skillet, then spoon into a serving dish. Place the *cassoulet* of escargots in the center and serve immediately.