



<b>Code:</b>	07-006		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Pieces:</b>	60
<b>Net weight:</b>	830g		<b>MPT:</b>	36 months

### Main Ingredients

Shelled snails of the helix species (60 pieces), water, salt, natural flavourings.

### Organoleptic Characteristics

**Colour:** dark brown.

**Taste and Smell:** typical.

**Look and Texture:** uniform pieces and soft consistency.

### Instructions fo Preservation

Store the tins in a cool, dry place, far from heat. After opening, keep refrigerated (0-4°C) and eat rapidly.

### Nature and Characteristics of the Product

The snail was present in the popular cuisine of antiquity and the way of consuming it evolved along the centuries. The Romans did not forget the snails that they breed in enclosures near their houses called “cocleari”. They fed them on wheat cooked in wine in order to make them tastier and more easily digestible. The Romans also brought the snails in the Gallic lands. In ancient middle age, the snails were considered so useful that they were used to substitute meat during penance times. Later on, the snail suffered human contempt and was considered uneatable, but at the beginning of the last century it became fashionable again, thanks to the prince of Talleyrand, who offered some snails in a banquet for the Czar Alexander I. Anacraontes, the chef, knew 20 different ways of preparing them. This lunch took place on May, 22nd, 1814. Ten years later, the “Bouguignonne” preparation was codified.

In farms, snails feed on fresh selected vegetables that grow in their enclosures (cauliflowers, broccolis, salad, sunflowers, etc). Therefore, the organoleptic qualities of the meat are excellent, better than those of the snails collected in the open air.

### Why Buy this Product?

This is a high quality product, which is prepared carefully, following the typical regional recipes. The quality of the meat matches its practicality of use as you will have the chance of having the product always at your disposal throughout the year in the desired quantities.

### Concerned Customers

This product is certainly interesting for restaurants, alpine refuges, taverns, inns, holiday farms, and all those tending to take care of their customers.

### Way to use

Cleaned and precooked, ready to be seasoned, these snails are suitable for all culinary preparations of pasta dishes or risottos, and of meat courses (as they can be barbecued, cooked with tomato, in omelette, the Parisian way...). The snail pate is also worth notice: it is a refined mixture of minced snails and vegetables that is ideal to spread on roasted bread, it is an interesting hors d'oeuvre or an appetizer for aperitif.

### Chef's Ideas and Suggestions

**Florentine Snails** – take a terracotta pan, allow 3 crushed cloves of garlic and 3 juniper berries in olive oil: add some sifted tomato pulp, salt, pepper, dilute with some water and cook on a low flame for about 20 minutes. Add the snails, some minced parsley, and some basil leaves. Finish cooking on a medium flame adding some water or broth if necessary.