

SNAIL RECIPE IDEAS

From yarravalleysnails.com.au



Snail Brushcetta (see photo)

Crusty home baked bread sliced/toasted

Roma tomato diced

Spanish onion finely sliced

Fresh basil ripped

Kym's fetta cheese sliced*

Assemble ingredients and place whole snail on top.

*. Kym is a friend who makes great cheese, you might have to buy commercially produce fetta. Shame.

Snails Bourguignonne

Butter

Flat leaf parsley

Garlic

Shallots

Yarra Valley Snails

Mix ingredients. Pour into a small dish. Add snails. Bake in moderate oven for 10 mins. Serve