



RÉMY COINTREAU

GASTRONOMIE



Cromesquis : PIG'S TROTTER AND GARDEN SNAIL WITH RÉMY MARTIN® COGNAC

THE CHEF

Original creation by Christian SEGU, Meilleur Ouvrier de France Traiteur

Recipe for about 8 or 10 cromesquis (60 à 80 g)



1. PIG'S TROTTER MIXTURE

- 250 g boned, cooked pig's trotter*
- 50 g garden snails cooked in natural (a can)
- 75 g shallots
- 15 g butter
- 125 g small chanterelles
- ½ garlic
- 20 g Rémy Martin® VSOP Cognac 40% vol.
- 12 g truffles (optional)
- 12 g flat leaf parsley
- Fresh thyme in sufficient quantities
- ½ bay leaf
- 7 g salt
- 1 g black pepper (1 pinch)
- 25 g meat glaze**
- Total weight: 592 g

* At your artisan meatdresser, buy boned cooked pig's trotter. If they are bone-in: once deboned, weigh 250 g of meat.

** In default of meat glaze, it's possible to use a mixture of 5 g of veal stock powder and 20 g of water.

Scrape the chanterelles stems with a small knife. Gently brush them in water to wash the caps. Rinse and drain. Chop garlic and parsley. With a knife, cut into small dices the pig's trotter. Cut the snails in half or into three depending on their size. Finely chop the shallots and sweat in a frying pan in the butter, add the chanterelles, snails, and fry briskly. Add the pig's trotter, chopped garlic, bay leaf, thyme and deglaze with the Rémy Martin® VSOP. Add the meat glaze. At the end, add the truffles and chopped parsley. Correct the seasoning and place in half-spherical silicone moulds with a diameter of 5 or 6 cm. Fill by pressing lightly and smooth. Cover in cling-film and refrigerate.

2. MAKING THE CROMESQUIS

- Breadcrumb coating:
- 80 g flour type T55
- 3 beaten whole eggs (150 g)
- 150 g breadcrumbs
- Salt and pepper in sufficient quantities
- Total weight: 380 g

Demold the half spheres. Heat their flat sides and stick them together to form beautiful spheres. Freeze to facilitate the next step: coat with flour, then with beaten seasoned egg, finally with breadcrumbs. Freeze again for a few minutes and repeat the operation. Fry at 180°C until golden brown, then drain on paper towels.

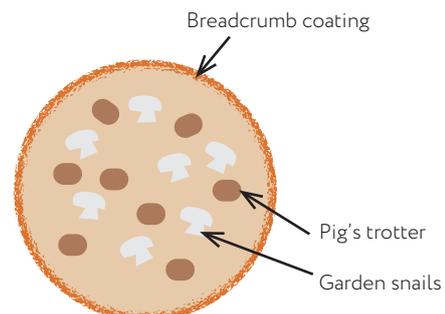
3. PARSLEY JUS

- 50 g water
- 100 g flat leaf parsley
- 1 clove of garlic
- Salt, Espelette pepper in sufficient quantities
- Total weight: 155 g

Bring the water to the boil. Add the washed and destalked parsley and the crushed garlic. Cook for 1 or 2 minutes, then blend and filter through a very fine sieve. Season.

4. PRESENTATION

Arrange the hot cromesquis in a small earthenware or cast-iron dish, drizzle with the parsley jus.



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