



RÉMY COINTREAU

GASTRONOMIE



CROMESQUIS: PIG'S TROTTER AND GARDEN SNAIL WITH ST-RÉMY® BRANDY

THE CHEF

Original creation by
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Recipe for approximately 20 to 25 croques (60 to 80 g)

1. PIG'S TROTTER MIXTURE

- 500 g boned, cooked pig's trotter
- 100 g garden snails
- 150 g shallots
- 250 g small chanterelles
- 5 g garlic
- St-Rémy® brandy to taste
- 25 g truffles (optional)
- 25 g flat leaf parsley
- Thyme, bay leaves
- 15 g salt
- 2 g black pepper
- 50 g meat glaze

Cut the pig's trotter into small dice. Cut the snails in half or into three depending on their size. Sweat the shallots in the butter, add the chanterelles, snails, thyme and bay leaf and fry briskly. Add the pig's trotter and chopped garlic, deglaze with the St-Rémy® brandy. Then add the truffles and parsley. Correct the seasoning and place in half-spherical moulds. Cover in cling-film and refrigerate.

2. MAKING THE CROMESQUIS

- Breadcrumb coating
- Sufficient quantity of flour
- 12 eggs
- Sufficient quantity of breadcrumbs
- Salt and pepper to taste

Take two half spheres. Heat the flat sides, stick them together and refrigerate again. Coat with breadcrumbs, refrigerate thoroughly and repeat the operation. Fry at 180°C.

3. PARSLEY JUS

- 100 g water
- 200 g flat leaf parsley
- 2 cloves of garlic
- Salt, Espelette pepper to taste

Bring the water to the boil. Add the parsley with the stalks removed and the crushed garlic. Cook and then blend and filter through a very fine sieve. Season.

4. PRESENTATION

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

