



RÉMY COINTREAU

GASTRONOMIE



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

THE CHIEF

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Recipe for about 100 croquesquies (3.5 cm diameter)

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

