



Print 3x5 Recipe Cards

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Bisque of Snail & Artichoke

1

48 Wild Burgundy Snails
1 cup white wine
4 large artichoke hearts, cooked & chopped
1/4 tsp. oregano
2 tbsp. fresh lemon juice
1 1/2 cup milk
2 oz. dry sherry
minced fresh chives
2 tbsp. minced shallots
4 tbsp. unsalted butter
2 1/2 cup sliced red onion
1 tsp. minced garlic
dash cayenne pepper
3 cup fish stock
1/2 cup heavy cream
salt, white pepper to taste
paprika



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Bisque of Snail & Artichoke CONTINUED

2

In a saucepan, simmer snails & shallots in 3/4 cup wine 10 minutes. Remove from heat.

In a large saucepan, melt butter & sauté artichokes, onions & garlic until onions are clear. Add oregano & cayenne pepper while cooking. Add lemon juice & cook 2 minutes, stirring. Add fish stock, milk, & 1/2 cup wine. Simmer 2 minutes. Stir in cream, bring to just boiling. Remove from heat; add snails & wine mixture.

Puree mixture & return to saucepan, reheat -- do not boil. Add sherry, salt & pepper.

Serve in bowls, garnished with chives & paprika



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