

CLASSIC ESCARGOTS IN A PASTA SHELLS



INGREDIENTS

4 

- 24 Petit Gris de Namur (snails)
- 24 orecchiette
- 150 g Bresc premium basil pesto
- 100 g breadcrumbs
- cress

PREPARATION METHOD

Cook the pasta. Heat the snails slightly. Fill each orecchiette with a snail, then cover with the pesto. Use the breadcrumbs and pesto to make a crumble. Garnish with cress.