

## *The Chablis Grand Cru Les Vaudésirs, Domaine Long-Depaquit* Served on the baked Burgundy snails topped with puff pastry

This dish was served for a lunch at the Saint-Nicolas dining room in May 1999



### INGREDIENTS

80 Burgundy snails - 400 ml (1½ cups) cream - 560 g (18 oz) fresh herbs (parsley, chervil, tarragon, chives) - 200 g (6½ oz) white button mushrooms - 200 g (6½ oz) oyster mushrooms - 200 g (6½ oz) shallots - 2 bottles white Burgundy wine - 4 tomatoes - 2 cloves garlic - 1 tablespoon butter - 1 purchased package puff pastry

4 servings

Preparation time: 60 minutes

Cooking time: 12 minutes

- 1 Finely chop the shallots and garlic. Sweat in the butter and deglaze the pan with the white wine. Let reduce by half.
- 2 Clean the mushrooms and cut into small cubes (the same size as the snails). Cook in the wine reduction.
- 3 Dice the tomatoes and chop the herbs.
- 4 Add the cream to the mushrooms. Bring to the boil and simmer gently for 3 minutes.
- 5 Rinse the snails.
- 6 Divide the snails, tomatoes, herbs, mushrooms and sauce between four ovenproof soup bowls (or ramekins). Season with salt and pepper and stir to combine.
- 7 Roll out the pastry to a thickness of 5 mm. Cut out four circles large enough to cover the bowls.
- 8 Cover the bowls with the puff pastry circles and bake in a 180°C (350°F) oven for 10 to 12 minutes.



### CHABLIS LES VAUDESIRS Grand Cru Domaine Long-Depaquit

Beautiful golden robe with very bright green reflections, it welcomes us with a citrus and delicate floral (lily of the valley, camomile) nose. The mouth has the vintage's tension, with a pleasant moderate acidity which makes this wine a typical representation of a Chablis Grand Cru: mineral and intense

Serve between 11 and 13°C (52°F - 55°F).