JULIA CHILD S FRENCH ESCARGOTS

The Recipe

https://cuisinedaubery.com/recipe/french-escargots/

A french tradition, the Escargots by Julia Child

Chef: Julia Child
Servings: 6
Preparation Time: 30 Minutes
Cooking Time: 10 Minutes
Yield: 12 Escargots
Skill: Easy Level
Cuisine: French Cuisine
Courses: First Course

Ingredients

For 12 escargots
12 Snails
1 Cup Butter (226 grams)
1/4 Cup Shallots (40 grams)
4 Garlic Cloves
1/4 Cup Parsley (15 grams)
1 pinch of Salt
1 pinch of Pepper

For 18 escargots
18 Snails
1 1/2 Cup Butter (339 grams)
1/3 Cup Shallots (60 grams)
6 Garlic Cloves
1/3 Cup Parsley (22.5 grams)
1 pinch of Salt
1 pinch of Pepper

For 10 escargots
10 Snails
3/4 Cup Butter (188.3 grams)
3 Tablespoons Shallots (33.3 grams)

JULIA CHILD S FRENCH ESCARGOTS

3.3 Garlic Cloves
3 Tablespoons Parsley (12.5 grams)
1 pinch of Salt
1 pinch of Pepper

For 8 escargots
8 Snails
2/3 Cup Butter (150.6 grams)
3 Tablespoons Shallots (26.6 grams)
2.6 Garlic Cloves
3 Tablespoons Parsley (10 grams)
1 pinch of Salt
1 pinch of Pepper

For 6 escargots
6 Snails
1/2 Cup Butter (113 grams)
2 Tablespoons Shallots (20 grams)
2 Garlic Cloves
2 Tablespoons Parsley (7.5 grams)
1 pinch of Salt
1 pinch of Pepper

Steps

House of Julia Child
625 Magnolia Avenue
Pasadena, California
House of Julia in Paris
81, rue de l'Université
75007 Paris
France
House of Julia (movie)
10, Rue de Seine
75006 Paris
France
1. Let's start by mincing very thinly the Shallots (1/4 Cup or 40 g)
2. Combine the minced Shallots (1/4 Cup or 40 g) and the Butter (1 Cup or 226 g). Note that the Butter must be cold and not soft.
3. Chop very thinly the Garlic Cloves (4) and the Parsley (1/4 Cup or 15 g) (for this I'm using a Cup Food Chopper)

JULIA CHILD S FRENCH ESCARGOTS

4. Combine everything in a mixing bowl. Add in the Salt (1 pinch) and the Pepper (1 pinch). The butter must be cold
5. I do not recommend to mix by hand, as this would force you to overwork the batter which would turn too liquidy...
6. My recommendation is mix with the stand mixer (like a Kitchen Aid appliance), using the 'paddle'
7. Left: This is the result you should obtain, a creamy batter that is not liquid
8. Right: And this is what you should NOT get, a liquidy batter as it would make your job pretty difficult for the next steps

The shells

9. I bought those Escargot Shells, and I have been using them over and over for 10 years. Nature makes the best materials !
10. Wash them with boiled water and soap, rest a few hours, then rince, wash them with running water, and dry them in the sun
11. Finding escargot shells is not difficult anymore ! You can find them online, or even in grocery stores sometimes (I also saw them at Ralph's). To purchase online, see HERE
12. If you live in the Los Angeles area, you may find them at Nicole's or SURFAS:
13. You will also need the special silverware : snail tongs and snail forks. To purchase online, see HERE

Nicole's market
921 Meridian Avenue
South Pasadena, CA 91030
USA

Surfas
3225 W Washington Blvd
Los Angeles, CA 90018
USA

The snails

14. Canned snails are also pretty easy to find nowadays, online or in stores (same as for the shells, I saw them at Ralph's and at Nicole's)
15. To purchase online, see HERE

Inserting the cream

16. The best option to fill the shells is to use a Pastry Bag
17. The pastry tip size shouldn't be too large : 0.39" (or 25/64" or 1 cm) in diameter
18. Start by inserting the creamy batter
19. You may use a spoon, but it's not as clean as the Pastry Bag. Spooning is hard, but using a Pastry Bag is easier !
20. Left: And here's what happens when the batter is too liquidy, I warned you... it's pretty bad, he ?
21. Right: And with the right texture of the batter, the result is much better ! With a batter that is just creamy but not liquidy, you will fill the shells more easily. Nice, clean and sweet !

JULIA CHILD S FRENCH ESCARGOTS

22. Then insert one of the 12 Snails
23. and finish by filling with more batter
24. Then press with your thumbs
25. To hold the snails in a upside down position, I am using special snail dishes
26. To purchase online, see HERE
27. Here you go!
28. At this stage you will place the snails in the refrigerator for a few hours until your guests arrive

Baking

29. Finally, bake the Escargots in preheated oven at 360 F / 180 C for about 10 minutes