

JULIA CHILD S FRENCH ESCARGOTS

The Recipe

<https://www.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)

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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

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)
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

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makes the best materials !

10. Wash them with boiled water and soap, rest a few hours, then rinse, 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 !

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