

SNAIL LOLLIES WITH PESTO



INGREDIENTS

4 

- 1 sheets puff pastry, 15 cm x 30
- 200 g snails
- 100 g Bresc premium basil pesto
- 8 skewers

PREPARATION METHOD

Roll out the sheets of puff pastry. Rinse the snails to clean them. Chop them more finely. Spread the pesto on the puff pastry. Divide the snails evenly over it. Roll it up. Cut into 1-cm slices. Leave to rise. Bake in the oven at 200 °C for 15 minutes. Slide them onto skewers so that they can be served as lollies.