



PECONIC ESCARGOT



Fresh Escargot

IN SHELL

- Sold by the dozen.
- Still in their original shells. Best to cook and serve in their shells.
- Raw and fresh. Not sold frozen or cooked.
- 7-9 day shelf life.



SHELLED

- Sold by the pound. Approx 100 snails/pound.
- Picked snail meat only. No shells. Full spiral.
- Raw and fresh. Not sold frozen or cooked.
- 7-9 day shelf life.



Snail Caviar

A rare and wonderful caviar. Pearls of the earth! Snail Caviar is the roe or eggs of the Petit Gris snails - simply cured with salt, like traditional caviar. Snails will only lay 50-100 eggs each year, making our Snail Caviar an extraordinary treat.



APPEARANCE: Bright white, pearly spheres. About the size of salmon or trout roe.

FLAVOR: Notes of earth, woods, and moss. Vegetal and herbaceous. Hints of carrot. Like a walk in the forest after rainfall.

TEXTURE: A sturdy outer membrane keeps the caviar from popping immediately. Once the pearls burst, the rich, fatty, and briny essence coats the tongue.

SHELF LIFE: 3 months if kept sealed and unopened. 1 week after opening.

PAIRING SUGGESTIONS: Meat (beef, pork, and game), Vegetables, and Fresh Water Seafood.





Our Snails

We raise a heritage French species of snail called the Petit Gris, or Little Grey Snail, prized for their incredible flavor and tenderness. The petit gris are smaller than your typical canned snail - but that's a good thing! These are the bay scallops of the snail world - sweet and tender. This species was first introduced to North America when it was brought over from Europe in the 1850's.



The snails are raised on a diet of wild foraged greens like dandelion, burdock, clover, sorrel, and others. After all, if they were in the wild, that's exactly what they'd be eating. Why feed them anything else? Once the snails are ready for processing, they're finished on a diet of herbs like mint, basil, and tarragon. Those herbs become prominent nuances in the snail's ultimate flavor profile.



Our Greenhouse

Peconic Escargot is located in beautiful Cutchogue, New York - on the North Fork of Long Island. Our greenhouse operation provides the snails with fresh air and natural sunlight.

Because of the controlled environment, we're able to bring you a consistent product year round.



Ordering

Wholesale orders must be in by **5pm Monday** to ship/deliver that same week. All of our snails are processed to order every Tuesday. We do not carry an inventory, so pre-order is required.

CALL: 855-2-ESCARGOT (855-237-2274)

TEXT: 317-640-6288

EMAIL: info@peconicescargot.com



Delivery & Shipping

We offer free delivery to wholesale accounts in the NYC/Long Island areas. Delivery is every Wednesday.

If you're not located in the NYC/Long Island area, we will ship directly to you via Fed Ex or UPS. We ship product every Tuesday for delivery to you on Wednesday or Thursday each week.





Cooking Peconic Escargot

IN SHELL

- We've found the In Shell snails have their best texture when cooked for a total time of 30-45 minutes.
- This can be in a flavorful broth, wine, beer, or simply salted water. The resulting snails will be tender and meaty.

Par cooking Instructions

1. Start the snails in a small sauce pot. Cover with cold water or stock. Add a generous pinch of salt and aromatics if you choose (garlic, herbs, ginger, lemon, wine, peppercorns, etc.)
2. Bring the snails to a simmer. Skim off any foam that rises to the surface and discard. Allow the snails to simmer gently for 45 minutes. Not a hard boil, but a gentle poach.
4. After 45 minutes, transfer the snails and poaching liquid to a shallow container. Cool the snails in the poaching liquid.



Picking the snails

The In-Shell snails will require the eater to pick the snail meat out of the shell, either with a toothpick or small shellfish pick. Hold the pick in the right hand and the snail in the left. With the left hand twist the snail in a clockwise direction to cleanly release the snail meat.



Cooking Peconic Escargot

SHELLED

The Shelled snails can be cooked several ways, depending on your final texture preference:

Slow Cook: The Shelled snails have a tender and meaty texture when they're par-cooked, or simmered slowly.

Sous Vide: Sous Vide is highly recommended, and yields excellent results. Seal the snails in a vacuum bag with seasonings and aromatics.

Cook at 68 degrees Celcius for 3

Hours. Allow the snails to cool in the bag to reabsorb the poaching liquid.

Quick Cook: Cook the snails for no more than 1-3 minutes. They can be fried, grilled, sauteed, etc. The resulting snails will be plump and juicy, but will have some chew - similar to a clam or calamari. If you choose this method, it's a great idea to marinate the snails first.



Par-Cooking Instructions

1. Start the snails in a small sauce pot, cover with cold water or stock. Add a generous pinch of salt and aromatics if you choose (garlic, herbs, ginger, lemon, wine, peppercorn, etc.)
2. Bring the snails to a simmer. Skim off any foam that rises to the surface and discard.
3. Just as they start to simmer, turn off the heat, and immediately put a lid on the pot. Allow the snails to sit and poach in that broth (no added heat) for 1 hour.
4. Transfer the entire contents to a shallow container and cool the snails in the poaching liquid.



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Photo: Peconic Escargot Grilled with Ramps and Morels - Eleven Madison Park.