

Mini buns stuffed with garlic butter snails

Recipe for 12 tapas

Description

Bite size warm and tender stuffed brioche with snails and a garlic butter.

Note

In you can't find the mini-buns, use puff pastry to create small snail puffs that you will bake at 400°F for 15-20 minutes.

Ingredients

For the mini-buns

- 60 Gr Softened butter
- 6 Sprig(s) Parsley
- 1 Clove(s) Garlic
- 12 Unit(s) Mini-bun
- 24 Unit(s) Canned snails

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **375 F°**

General preparation

Chop the parsley and garlic finely. Cut the mini buns in half, to 2/3 of their height. Mix the softened butter (room temperature) with garlic and parsley. Drain the snails.

Mini-buns preparation

In each bun, place two snails, a small knob of butter, and finally top with the bun cap. Place your mini-buns on a baking sheet and bake 10 to 15 minutes. Serve hot.

Bon appétit!