

Snails with Garlic Butter on Mushroom Caps and Baugette

Ingredients

1 tin of snails. There are quite a lot of snails in a tin

Flat mushroom caps (how many depends on size and guest numbers)

Sliced baugette (not too thick or thin).

Garlic butter 1/2 lb or more

Chopped walnuts and parsley

Method

Slice bread and lay in heatproof dish. Saute mushroom caps in butter (you can use some of the garlic butter or just butter) till just cooked through, but not soft.

Arrange mushrooms cup side up on sliced bread.

Rinse the snails in cold water, then add to your made up garlic butter. (You can use as much or as little garlic as you like).

Gently heat through. They don't require a lot of time to cook, just a few minutes. Let them cool down so they infuse the garlic flavour.

Carefully spoon the snails onto the mushroom caps, sprinkle with chopped walnuts and parsley and heat in oven 180°C for 5-6 mins.