



Greek style Snail Risotto

Prep time: 30 minutes | Cook time: 40 minutes | Total time: 70 minutes
Servings: 2

Ingredients

- 300 g **Savor escargots**
About 12-16 larger-sized snails
- 28 oz can **Savor San Marzano tomatoes**, pureed
- 1 cup **Savor carnaroli rice**
- 2 tbsp **Savor white wine vinegar**
- 2 tbsp **Savor extra virgin olive oil**
- 2.5 cups **Water**
- Half a red onion, finely chopped
- 1 bay leaf
- Salt and freshly grated pepper to taste

Directions

Prepare the escargots

Rinse very well and soak in a bowl filled with fresh water for 5 minutes.

Make the risotto

Add the olive oil and the onion to a pot and sauté over high heat for 2 minutes or until the onion is translucent. Add the escargots and stir for 2 minutes. Add the pureed tomatoes, the bay leaf, the salt, and the freshly grated black pepper. Add enough water (if needed) to almost cover the escargots and bring to a boil. Cover with the lid, reduce heat to a gentle simmer and cook for 20 minutes (halfway through cooking check the pot and add a splash of water if necessary).

Remove the escargots with a slotted spoon and transfer them to a plate. Add the water and the rice to the tomato sauce. Bring to a simmer, cover the pot with the lid and cook for 10 minutes. Add the escargots, stir gently and continue cooking covered for another 6 minutes. Turn off the heat and let the food rest in the pot for 4-5 minutes or until the sauce is absorbed by the rice.

Serve immediately and enjoy!



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