



Heman Tan

# The Garden of Escargots

Serves 4

## Ingredients

### Escargots

- 12 escargots
- 2 tbsp garlic, chopped
- 80 g butter, softened
- 1 tbsp parsley, chopped
- 5 g chicken powder

### Avocado puree

- 6 avocado puree
- 300 ml sour cream
- 4 g salt
- 100 g honey
- 20 g lime juice
- 10 g dill, chopped

### Potato sand

- 200 g Knorr mashed potato flakes
- 15 g chicken powder
- 15 g sugar

## Method

### Escargots

Combine butter, garlic and chopped parsley in a bowl and mix well.

Preheat oven to 180°C. Stuff escargots with the garlic butter mixture and bake for 3 mins.

### Avocado puree

In a bowl, combine avocado puree, sour cream, salt, honey, lime juice and dill, and mix well.

Let it chill in the refrigerator before use.

### Potato sand

Cook the mashed potato flakes according to packet instructions. Cook slowly till the potato flakes turn golden brown.

Add chicken powder and sugar, and mix well.

### To serve

To assemble dish, cover the base of the serving dish with avocado puree and potato sand then arrange the escargots atop, and serve immediately.