

## SAUTEED OPIHI, ESCARGOT BUTTER



Served 4:

20 pieces of Opihi

Escargot butter:

½ pound salted butter  
2 cloves garlic, finely chopped  
¼ cup chopped fresh flat-leaf parsley  
2 tablespoons bread crumbs  
2 tablespoons Pastis  
1 teaspoon salt  
½ teaspoon pepper  
2 drops of Tabasco sauce  
1 tablespoon lime zest  
1 tablespoon lemon zest

In a food processor, combine all ingredients, process until smooth and creamy. Set aside.

Take all the opihi, clean them in cold water, then with a spoon remove the meat from the shell.

Rinse the shell and dry with a paper towel.

Slice the opihi meat ½ inch thick.

In a sauté pan on medium heat add 2 tablespoons of the escargot butter, melt the butter until a light golden color, add the opihi, and cook for 2 minutes, and stir in the same time, reaching a light coloration, then add the rest of the butter, cook for 1 more minute.

Spoon the cooked opihi back in all the shell, add some butter on top and serve.