

JUNE

SAINT JOHN'S SNAILS

(Lumache di Vigna di San Giovanni)

INGREDIENTS:

Servings: 6 people

California petit gris snails	2 cans (210 g each)
Olive oil	120 ml
Finely minced garlic cloves	3-4
Finely minced peperoncino	1
Anchovies	3-4 fillets
Dry white wine	180 ml
Fresh tomatoes	3/4 kg
or canned tomatoes	1 can (800 g)
Water	240 ml
Rosemary	2 tbs
Sage	2 tbs
Marjoram	2 tbs
Parsley	2 tbs
Basil	1 tbs

TOOLS:

Large saucepan
Chef's knife
Cutting board
Heavy sauté pan
Colander

PREPARATION:

If using fresh tomatoes:

Peel, seed and chop the tomatoes.

If using canned tomatoes:

Drain and chop the tomatoes.

Over medium heat, warm the olive oil in a heavy sauté pan, then gently sauté the peperoncino, garlic and anchovies. Mash the anchovies with a spoon while sautéing. When the garlic turns a light golden color, and the anchovies resemble a paste, pour in the white wine. When the wine has almost evaporated, stir in the tomatoes and the water. Simmer for 50 minutes, adding enough water to keep the sauce thick but moist.

While the sauce is cooking, drain the snails. If you wish, you can halve the snails.

After the sauce has cooked for 50 minutes, add the snails, rosemary, sage, marjoram, parsley and basil and cook until the snails are hot, approximately 7 minutes. Serve immediately with plenty of bread to soak up the sauce.