



## If you can't beat 'em...eat 'em!

Ah, escargot; the humble, edible terrestrial mollusc. Garden snails are one of the most commonly found invertebrates in both rural and urban areas, and the most well-known species of wide-spread terrestrial gastropods globally.

Common garden snails are European natives and can now be found throughout the world as a pest of crops and home gardens. So much so that they are commercially raised in many parts of Australia, to be exported to countries like France where escargot is a famous, buttery delicacy.



Common garden snail from the *Helicidae* family

Our little team decided to try an age-old recipe from our trusty entomologist to turn these gooey gastropods into a gastronomically gratifying experience. This is what we did:

1. **Collected the snails** – from our gardens, free of snail bait.
2. **Purged them** – snails were put on a strict diet of bran to ensure their digestive tracts were free of impurities, toxins and dirt.
3. **De-slimed, then blanched them** – snails were plunged into boiling water with some bay leaves and bicarb soda; this simmered for approximately 10 minutes.



4. **Shelled and de-galled them**
5. **Sautéed them** – with a touch of herbs, spices and garlic. Plus a lot of butter.
6. **Enjoyed them!**



If you are looking for a more traditional approach to control these slimy slowpokes; just search '**snail and slug control**' on our website [agric.wa.gov.au](http://agric.wa.gov.au).

## Report suspect pests



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