



Sautéed Whelks with Aioli

10 min

CA

4

Ingredients

Aioli

2 egg yolks

1 1/2 tablespoons Dijon mustard

1/2 tablespoon garlic, chopped

Pinch of salt and pepper

3 tablespoons water

1 cup extra virgin olive oil

Whelks

2 tablespoons extra virgin olive oil

3 tablespoons butter

1/2 pound (~6) whelks, cleaned
Pinch of salt and pepper
3 tablespoons shallots, minced

Aioli

Whisk together all ingredients except for olive oil.
Once combined, slowly add olive oil.
Add salt and pepper, to taste.

Whelks

Place whelks in a large pot, cover with salted water, and boil for 45 minutes.
In a pan, heat olive oil and butter.
Add whelks and season with salt and pepper, to taste.
Sauté for 35 to 45 seconds, until heated thoroughly.
Before removing from pan, mix in shallots.
Plate whelk and drizzle with aioli.
If desired, serve over greens and fresh tomatoes.

Recipe adapted from The Globe and Mail

Species Group
Abalone, Whelk