




*Take it easy, take it easy, slow down...*



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# About Snails Land

In Snails Land we raise Helix Aspersa Maxima snails.

We are registered as a livestock farm and an agricultural producer.

We are located on a land of the village of Kichevo, Varna region, in an ecological and clean area. The location of the farm and the distance from urban areas guarantees natural and ecological cultivation. The closeness to the sea and the humidity create ideal conditions for raising our snails.

Our mission and value system is that the food we eat which is extremely important for our existence must be healthy, balanced and, last but not least, delicious.

The products we use for preparing our food should be grown ecologically with love and respect for nature.

Do you like dishes with snails?

Do you want to create your own haute cuisine at home?

All you need is the natural canned product of Snails Land and your loved ones around you. It is with the belief that it is very important to eat naturally, healthy, and deliciously that we created our PRODUCTS



*Healthy, healthier,  
the healthiest.  
Unique - natural.  
Delicious.*



### SNAILS IN BUTTER AND BLACK TRUFFLE SAUCE

#### NET WEIGHT

100g

#### HOW TO PREPARE

Snail, butter, truffle sauce,  
Three flavors for your favorite course.  
Bake in the oven lightly,  
Have a haute cuisine sublimely!



### SNAILS IN WHITE TRUFFLE SAUCE AND ITALIAN CHEESE

#### NET WEIGHT

100g

#### HOW TO PREPARE

Oh Italy amore mio.  
Snail, truffle, and cheese is our trio.  
Bake in the oven at much as needed.  
Oh Italy la dolce vita.







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## BURGUNDY STYLE SNAILS WITH BUTTER

### NET WEIGHT

180g

### HOW TO PREPARE

Put them in the oven - let them bake,  
Or melt the butter in a pan - it's a piece of cake.  
Add them to your favorite dish -  
Pasta, risotto, or paella at your wish.



## SALAD STYLE SNAILS

### NET WEIGHT

180g

### HOW TO PREPARE

Is it a salad that you are craving now?  
Open the lid - you know how.  
Add your snails to your greens,  
Enjoy a salad rich of proteins.





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### SNAILS AU NATUREL

#### NET WEIGHT

180g

#### HOW TO PREPARE

Put it in your main dish,

Or in an appetizer – as you wish.

Cook snail au naturel – you can always try,

You choose to bread, bake, or fry.



#### NET WEIGHT

300g

#### HOW TO PREPARE

Put it in your main dish,

Or in an appetizer – as you wish.

Cook snail au naturel – you can always try,

You choose to bread, bake, or fry.

