

Singing Shrimp

12 Frozen Puff Pastries (each 4 inches in diameter)
4 tablespoons Olive oil
1 lb small Shitake mushrooms, stems removed and wiped clean. (cut into quarters if large)
1 teaspoon salt (or to taste)
1 teaspoon freshly ground black pepper (or to taste)
1 ½ lbs medium shrimp, peeled and deveined
1 cup green onions (green and white parts)
2 tablespoons minced shallots
2 teaspoons minced garlic
1 cup Cognac or other brandy
1 ½ cups heavy cream
2 tablespoons Dijon or Creole mustard
2 tablespoons minced fresh flat-leaf parsley

Preheat oven to 400 degrees F

Place the pastry shells on a baking sheet and bake until golden brown, 20 to 25 minutes. Remove from the oven, and, with the tip of a thin sharp knife, carefully cut out the tops from each pastry; discard the moist insides. Let the shells cool.

Heat the olive oil in a large skillet over medium-high heat. Add the mushrooms, salt and pepper. Cook, stirring occasionally, until the mushrooms soften, about 4 minutes. Add the shrimp, green onions, shallots and garlic and stir-fry for 1 minute. Remove the pan from the heat and carefully add the brandy. Have a heavy lid nearby. Return the pan to the heat and very carefully ignite the brandy. Once the flames go out (you may need to cover with the lid to extinguish if the flames leap too dramatically), add the cream, mustard, and parsley and stir well. Reduce the heat to medium-low and simmer for 2 minutes.

To serve, place a pastry shell on each of 12 plates. Spoon the shrimp mixture into each shell. Serve immediately.

Makes 12 servings.

From *Prime Time Emeril*