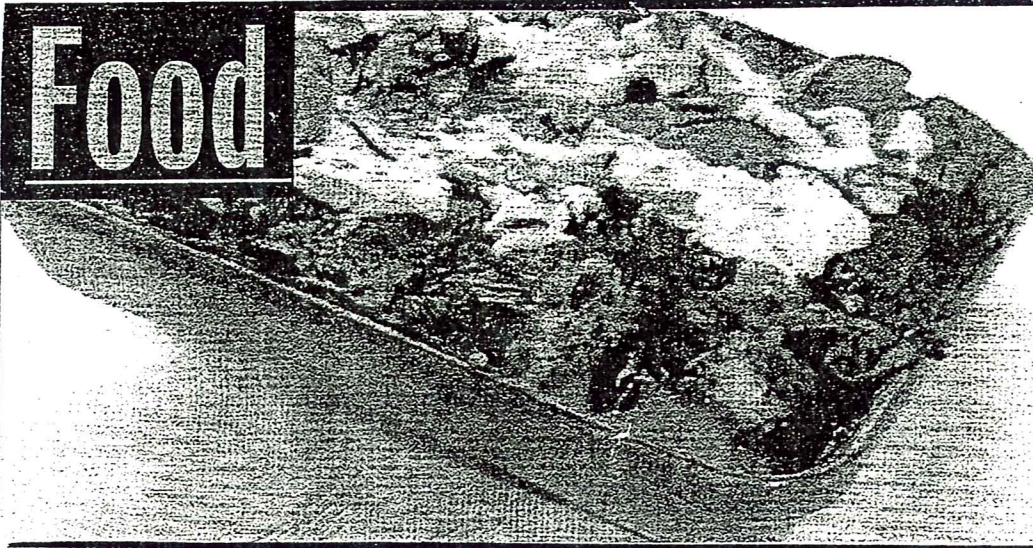


DAILY NEWS

NEW YORK'S HOMETOWN NEWSPAPER

Food



FOOD

Lasagna bonanza!

With lamb, peas and artichokes, a familiar dish gets new layers of meaning BY LENORE SKENAZY

Sunday, September 12, 1999

At Merchants NY 1st Ave., the customers are clamoring for Chef Mark Pappera's shrimp, mushroom and pea lasagna, far lighter than the grand old Neopolitan version most of us (plumply) grew up on. But at Michelle's Kitchen just a few blocks away on Lex, it is precisely the old-fashioned version that customers come in for.

INDIVIDUAL SHRIMP, MUSHROOM & PEA LASAGNAS

Serves 4

Adapted from chef Mark Pappera, Merchants NY 1st Ave.

- 1 pound sliced mushrooms
- 1 shallot, minced
- 3 cloves garlic, chopped
- 1/2 cup olive oil (total)
- 1/2 cup brandy (or dry white wine or sherry)
- 1 pint heavy cream
- 1 cup canned peas
- 1 bunch parsley, chopped
- 16-20 medium shrimp, peeled

and deveined.

- 1 teaspoon crushed red pepper
- Salt and pepper to taste
- 8 lasagna sheets, cut into two squares each
- 1/2 cup shaved parmesan cheese

Saute mushrooms, shallot and half the garlic in 1 tablespoon of the olive oil over high heat for 12 to 15 minutes, until the liquid has evaporated.

Pour brandy into pan and stir, over low heat, until mixture is almost dry. Add cream and cook over medium-low heat until reduced by half, about 7 minutes. Add peas and chopped parsley. Remove from heat.

Saute shrimp in remaining olive oil with the remaining garlic and red pepper, salt and pepper in a hot skillet. Set aside.

Cook pasta sheets in boiling, salted water according to package directions.

Place one spoonful of shrimp mixture in center of individual serving bowls. Cover with pasta square and repeat three more times. Spoon cream sauce over entire lasagna and garnish with parmesan and, if desired, parsley sprigs.

Lasagna lovefest

Three novel takes on a classic casserole BY LENORE SKENAZY

SUSAN STAVA