



# *Live with Chef Morissa*

## **MARCH MENU**

### **HEIRLOOM TOMATO SALAD**

<b>1/4 cup EVOO</b>	<b>4 anchovies</b>
<b>1 garlic clove, minced</b>	<b>2 tsp. lemon zest</b>
<b>1 shallot, thinly sliced</b>	<b>Kosher salt</b>
<b>2 tbsp. red wine vinegar</b>	<b>Pepper</b>

**4-5 heirloom tomatoes, sliced**  
**Fresh parsley for garnish, chopped**

In a small skillet, combine EVOO, anchovies, garlic and lemon zest. In a bowl, mix shallot and vinegar. Arrange tomatoes on plate and season with salt and pepper, then scatter shallot and vinegar over top. Warm the anchovy dressing in skillet then pour over tomatoes. Garnish with parsley.

### **SALTED CARAMEL MARTINI**

<b>1 1/2 oz. vanilla vodka</b>	<b>2 cups of ice</b>
<b>2 oz. Baileys Irish Cream</b>	<b>1 tbsp. salt</b>
<b>2 oz. caramel Sauce</b>	

Chill martini glass. Pour salt and caramel sauce onto separate plates. Dip rim of glass in caramel sauce then salt. Combine ice, baileys and vodka in shaker. Shake, drain and pour into decorated glass.

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### **RASPBERRY LEMON RICOTTA CAKE**

<b>1 1/2 cups all-purpose flour</b>	<b>1 1/2 cups ricotta cheese</b>
<b>1 cup sugar</b>	<b>1/2 tsp. vanilla extract</b>
<b>2 tsp. baking powder</b>	<b>1/2 stick unsalted butter, melted</b>
<b>3/4 tsp. Kosher salt</b>	<b>1 cup raspberries</b>
<b>3 large eggs</b>	<b>Nonstick spray</b>
<b>1 lemon, zested</b>	<b>1/2 lemon, squeezed</b>

Preheat oven to 350 degrees. Line a 9" cake pan with parchment paper and lightly coat with nonstick spray. Whisk flour, sugar, baking powder and salt in a large bowl. Whisk eggs, ricotta, vanilla, lemon zest and lemon in another bowl until smooth. Fold into dry ingredients just until blended. Fold in butter followed by 1/2 of the raspberries, folding gently. Scrape batter into cake pan and scatter remaining raspberries over top.

Bake 50-60 min., until golden and toothpick comes out clean. Let cool at least 20 minutes.

**You're Invited!**

**Live demos with Chef Morissa**  
**3rd Tuesday of every month**

**2:30pm via Zoom**



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