



Kensington Cooks! Live with Chef Morissa

VALENTINE'S DAY DINNER

PAN SEARED SCALLOPS

5 sea scallops
1 tsp. extra virgin olive oil
Salt and pepper

Heat cast-iron skillet on high and add EVOO. Season scallops, place flat-side down and sear for 1 ½ minutes on each side. Then pull out of pan and let rest. Sprinkle with sea salt or kosher salt.

LEMON POUND CAKE PARFAIT WITH MASCARPONE & CHAMBORD

Cut pound cake in small pieces and layer cake, mascarpone, strawberries and Chambord in a glass. Enjoy!

LEMON RISOTTO

2 tbsp. EVOO
½ onion, diced small
¼ cup white wine
½ cup risotto
1 lemon, zested
2 cups lemon broth
1 tbsp. butter

In a small saucepan on medium heat, add oil and onions. Sauté until translucent. Add risotto and toast for 1 minute. Slowly add white wine and lemon zest then slowly add stock and mix consistently for 20 minutes until creamy. Add butter to finish.