



# 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.