

# NRF<sup>®</sup> 2021

## CHAPTER ONE VIRTUAL | JANUARY

### RETAIL'S BIG SHOW

COOKING WITH  
CELEBRITY CHEF

## MICHAEL SYMON

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# COOK ALONGSIDE MICHAEL SYMON

THURSDAY, JANUARY 21 | 3:30 - 4:30 p.m. EST

Don't just watch — join Michael as he prepares this gourmet meal.  
Below are the required ingredients and prepping instructions.

## EQUIPMENT NEEDED

- Cutting board
- Chef's knife
- Sauté pan
- Potato masher (Michael will show a tip for the meat using this)
- Wooden spoon
- Pasta pot
- Strainer
- Slotted spoon
- Tongs
- Cheese grater

# BOLOGNESE WITH DRIED PAPPARDELLE

*Serves 4*

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## INGREDIENTS

- Olive oil
  - Kosher salt and freshly ground black pepper
  - 1 pound ground beef
  - 1 large onion, finely chopped
  - 1 large carrot, peeled and finely chopped
  - 2 ribs celery, finely chopped
  - 3 cloves garlic, thinly sliced
  - 3 tbsp. tomato paste
  - 1 cup dry white wine
  - 1 cup whole milk
  - 1 cup water
  - Small bundle fresh thyme, tied with butchers twine
  - 1 tbsp. unsalted butter, for serving
  - Parmesan, for serving
  - 1 pound dried pappardelle (substitute tagliatelle or fettuccine if necessary)
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## DIRECTIONS

1. Place a heavy bottomed pan over medium high heat and add about  $\frac{1}{4}$  cup of olive oil. Add the ground meat and break up any lumps as it cooks. Cook until it begins to brown.
2. Add the onions, carrots, celery and garlic with a large pinch of salt and cook, stirring occasionally until the vegetables soften and begin to caramelize, 5 minutes.
3. Stir in the tomato paste and toast it for a few minutes until it looks rusty. Add in the remaining ingredients and bring to a simmer. Cook, partially covered for at least 20 minutes, until the sauce has thickened and reduced. Season with salt and pepper and remove the thyme bundle.
4. To serve, add a pat of butter and grate parmesan over the top.
5. Bring a large pot of salted water to a boil. Cook the pasta 2 minutes less than package directions then remove from the water using tongs and add to the Bolognese. Toss to combine, adding  $\frac{1}{4}$ c of pasta water if needed to loosen the sauce. Serve.

DON'T STOP AT THE MAIN COURSE — JOIN MICHAEL AS HE  
MAKES THIS DELICIOUS DESSERT.

RECIPE AND PREPPING INSTRUCTIONS BELOW.

## BERRIES AND SABAYON

*Serves 4*

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### INGREDIENTS

*(Have all ingredients measured before you begin cooking.)*

- 1 ½ cup fresh berries (blackberries, blueberries, strawberries)
- Zest of ½ lemon (1/2 tsp.)
- 2 large egg yolks - separate whites from yolks.
- ¼ cup sweet marsala (sub if needed Champagne, white wine or Madeira)
- 1 tsp. + 3 tsp. granulated sugar
- ½ tsp. vanilla extract

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### DIRECTIONS

1. In a mixing bowl combine the berries, lemon zest and 1 tsp. sugar. Mix to combine then set aside for 5 minutes.
2. In the meantime, set up a double boiler by filling a small saucepot with a few inches of water. Bring the water to a simmer and keep the heat at medium low. In a mixing bowl whisk together the egg yolks, marsala and 3 tsp. of sugar. Place the bowl over the pot of simmering water and whisk vigorously and constantly for 4-5 minutes, until the mixture is silky and thickened. Remove from the heat and whisk in the vanilla extract.
3. To serve, scoop some of the berries along with their juices into a bowl. Top with a big spoonful of the sabayon.
4. \*Using a kitchen torch, brûlée the surface of the sabayon before serving. (optional)