

CACIO E PEPE

Serving Size: 2

INGREDIENTS

- 2 Tbsp butter
- 2 tsp black pepper, freshly cracked
- ½ cup pasta water (*Reserved*)
- ½ box of spaghetti or bucatini
- ⅔ cup Pecorino Romano, grated
- ⅔ cup Parmigiano Reggiano, grated
- salt, to taste



METHOD

1. Fill a large pot with water and bring it to a boil. Add salt to the boiling water.
2. Add the spaghetti or bucatini pasta to the boiling water and cook it according to the package instructions until it is al dente. (*Cooked but still firm to the bite*)
3. While the pasta is cooking, prepare the sauce. In a dry skillet or frying pan, toast the black pepper over medium heat for about a minute, until fragrant. Stir it constantly to avoid burning.
4. Once the pasta is cooked, reserve a ½ cup of the pasta cooking water, then drain the pasta. Return the drained pasta to the pot or transfer it to a large bowl.
5. Add ¼ cup of the reserved pasta water and deglaze the pan with the pepper.
6. Add the pasta, ⅓ cup Pecorino Romano and ⅓ cup Parmigiano Reggiano to the pan, tossing it well to coat the strands of spaghetti.
7. Continue tossing until a creamy sauce forms. Repeat this process, adding more cheese and water as needed until the desired consistency is reached.
8. Divide and plate, with an extra sprinkle of the reserved cheese on top. Serve warm and enjoy.

