



Pasta Cacio e Pepe

Pecorino Cheese and Black Pepper Pasta

Ingredients:

- 120 gr. (4.23 oz.) of spaghetti or 100 gr. (3.52 oz.) of homemade pasta (tonnarelli) per person
- 40 gr. (1.41 oz.) of finely and freshly grated pecorino Romano cheese per person
- Black pepper
- Salt
- A pot, a frying pan

Preparation:

1. Bring a pot of water to boil for the pasta.
2. Put a full glass of cold water in a frying pan with freshly ground black pepper. Bring the water of the pan to the boil.
3. Once the water starts to boil, add a good pinch of salt for every person and drop the pasta into the pot. Normally handmade pasta will take a few minutes to be cooked, instead dry pasta will take according to the type more or less 10 minutes (look carefully on the package).
4. Drain the pasta before being well cooked and al dente (still slightly hard when you bite it), and place it into the pan.
5. Turn off the flame of the pan, start stirring the pasta.
6. Slowly start adding grated pecorino cheese while stirring the pasta for the cheese not to create lumps. Keep stirring until the water thickens up and turns into a cheesy sauce. If you feel the pasta sauce is too thick or about to dry up, add more cooking water from the pot as much as to keep it fluid and saucy.
7. Place the pasta on the plate and add more pepper and pecorino cheese on top.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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