

Authentic Cacio E Pepe

Serves: 4 | **Prep Time:** 15 Min | **Cook Time:** 30 Min | **Difficulty:** Easy



INGREDIENTS

- 1 lb. of Dried Spaghetti
- 8 ounces of finely shredded Pecorino Romano cheese
- 1 teaspoon of Black Pepper roughly ground
- Salt to taste

NOTES

Be careful with the salt because Pecorino Romano is a salty cheese.

DIRECTIONS

1. Set timer, bring a large pot of salted water to boil and add the Spaghetti.
2. Add pepper to a large sauté pan and slowly heat until you can smell the pepper.
3. To prevent burning, add a ladle (or two) of the pasta water and let it lightly boil. Make sure the pan doesn't go dry and burn the pepper.
4. Add the cheese and a couple of ladles of boiling water to a bowl and mix it until it is creamy like a paste.
5. When the Spaghetti is cooked, add it to the sauté pan with the water and pepper. Quickly stir the pasta and try to develop a sauce from the pepper and starchy pasta water.
6. After two minutes of stirring, take off the heat and continue to stir while letting the pasta and pan cool a little, for about a minute.
7. Add the cheese mixture while the pasta is off the heat. Stir vigorously and mix the cheese throughout the pasta.
8. Put the pasta and cheese mixture back on a low flame and continue to stir it. If the sauce gets too dry, add one more ladle of pasta water to loosen up the mixture.
9. Once everything is well mixed and creamy, serve immediately. When it is in the serving bowl, top with a little bit of fresh ground pepper and some more cheese.