



Cacio e Pepe Cheese Pepper Pasta

Ingredients

Spaghetti (1 lb)
Ground black pepper
Sea salt
Butter (1 stick)
Parsley (just for dressing plate)
Pecorino romano cheese (1/2 cup)
Parmesan reggiano cheese (1/2 cup)
Olive oil

How to Prepare

First, salt the water about one tablespoon per liter, stir, and bring to a boil. Next, in a pan add about half a cup of olive oil and butter and melt. While heating up oil and butter, grate cheeses. Then, once water is boiling add pasta. In the oil and butter mixture, add in about 2 tablespoons of ground pepper and stir. About a minute before pasta is fully cooked, add pasta to the hot oil and butter mixture. Then, take about 1 cup of the pasta water and add it to the pasta. Next, add the cheeses and stir until everything it's all mixed well. Then plate pasta, add some more pepper, a little more cheese, layer some more pepper and top with some fresh cut parsley. Enjoy!

Bon Appétit!