

RECIPE

Cacio E Pepe



Prep Time: 10 minutes

Cook Time: 25 minutes

Serves: 2 -3 people

Ingredients

- 4 tbsp olive or avocado oil
- 1 tsp COARSELY GROUND black pepper
- ½ lb spaghetti
- 2 tbsp unsalted butter
- 1 cup Pecorino Romano cheese finely grated using a microplane or the smallest holes on a box grater. DO NOT USE already shredded
- ½ cup Parmesan cheese finely grated using a microplane or the smallest holes on a box grater. DO NOT USE already shredded
- Kosher salt to taste

Preparation

1. Heat 3 tbsp of the oil and the ground pepper in a skillet for one minute. Set aside.
2. Fill a large pot with water, season with a hefty pinch of salt and let it come to a boil. Once boiling, add your spaghetti and stir occasionally to prevent clumping. Cook spaghetti one minute less than the directions tell you.
3. Reserve ½ cup of the pasta water and drain pasta
4. Return the skillet to low heat, add 3 tbsp of the pasta water and the butter. Whisk together until melted
5. Add spaghetti to the skillet
6. Add ½ cup of the Romano cheese, all of the Parmesan cheese and the remaining tbsp of oil
7. Using tongs or a fork, stir until cheese is melted
8. Use remaining pasta water a little at a time to adjust the consistency. You want a creamy sauce that coats every strand
9. Season to taste with salt and more black pepper. Finish off with the remaining cheese.