

Cacio e Pepe

Italian · Main Course · Medium · 20 min total · Serves 4

A minimalist Roman pasta with only Pecorino Romano, black pepper, and pasta water.

Ingredients

- 1 lb spaghetti
- 2 cups pecorino romano (finely grated)
- 2 tsp black pepper (coarsely ground)
- 1 tsp salt (for pasta water)

Method

1. Toast black pepper in a dry pan over medium heat for 1 minute until fragrant. Set aside.
2. Cook spaghetti in salted boiling water until just shy of al dente. Reserve 2 cups starchy pasta water.
3. Mix 1.5 cups pecorino with 1 cup cold pasta water to form a smooth paste.
4. Drain pasta and add to pan with toasted pepper. Pour cheese paste over and toss vigorously, adding more hot pasta water as needed until creamy.
5. Serve with remaining pecorino and extra black pepper on top.

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