

Direct From Rome - "Cacio e Pepe"

(also known as pasta with cheese and pepper)

- ◆ 1 1/2 cups finely grated Pecorino Romano cheese
- ◆ 1 cup finely grated Parmigiano-Reggiano cheese
- ◆ 1 T ground black pepper
- ◆ 3/4 lb tonnarelli or other long pasta like linguine or spaghetti
- ◆ 1 T good olive oil

Bring a large pot of water to a boil and add pasta. While pasta is cooking, combine cheeses in a large serving bowl. Add black pepper and olive oil to cheese. Mix into a paste. When pasta is al dente, drain (but reserve a cup of pasta water) and pour onto a platter and allow it to cool for about 1-2 minutes. Add several tablespoons of the pasta water to the cheese mixture and mix until it is creamy, adding more water as necessary. Add pasta to cheese mixture and stir to combine, adding water if it becomes too dry. Serve in swirled mounds, garnished with extra cheese and pepper.



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The trouble with eating Italian food is that five or six days later you're hungry again!

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