

CACIO E PEPE, PASTA WITH CHEESE AND BLACK PEPPER

Serves 2 entree portions or 4 side portions

INGREDIENTS

- 6 to 8 ounces Della Terra Pasta
- 2 tablespoons extra virgin olive oil
- 2 tablespoons unsalted butter, a European style is best
- 1 tablespoon black pepper, coarsely ground
- 1/3 cup freshly grated Parmigiano-Reggiano
- 1/3 cup freshly grated pecorino Romano

POTS, PANS & UTENSILS

- 10" saute pan
- 3 to 4 quart pot
- Long handle strainer/sieve
- Wooden spoon

METHOD FOR THE SAUCE

In the skillet that is room temperature, combine the olive oil, butter, black pepper. This sauce comes together quickly, so when the pasta is almost ready place the pan over medium-low heat. Add a splash of pasta water for the butter to melt into. The pasta and pasta water should be added shortly after.

COOKING THE PASTA

Bring 2 quarts of water to a boil and add 1 tablespoon of kosher salt. Cook the pasta for the suggested time, tasting it at the lower number and cooking until the al dente meets your preference.

Using the sieve, remove the cooked pasta and add it to the sauce when it is ready.

COMPLETE THE DISH

Combine the cooked pasta and sauce along with 1/3 cup of pasta water over low-medium heat and stir to coat the pasta.

Toss or stir with a wooden spoon and add the parmesan and pecorino, toss lightly. If the sauce seems tight, add a small splash or two of pasta water if needed to adjust the sauce consistency. It should coat the pasta well and be smooth.

Using the wooden spoon, transfer the pasta to the plate.

Sprinkle the remaining cheese as a garnish.

SUBSTITUTIONS & ALTERNATIVES

PASTA: Fusilli, Strozzapreti or Spaghetti are great choices.

VEGETARIAN: This recipe is the perfect vegetarian dish.

VEGAN: Use a good vegan butter and crumbly vegan "parmesan" cheese. I would toss the pasta into the butter and pepper sauce and sprinkle the cheese on top instead of mixing it into the sauce too.