

# Cacio e Pepe

---

## Ingredients

- 2 oz spaghetti or long pasta
- 4 oz pecorino romano plus extra for garnish
- **2 tsp italian herbs**
- **1.50 tsp black tellicherry pepper, finely ground**
- 3 tbsp butter

---

## Instructions

1. Bring a shallow pot of salted water to a boil. You want enough water to cook the pasta, you want the water to become very starchy so don't overfill the pot. The water should just barely cover the pasta.

2. Meanwhile, shred cheese with the fine side of a cheese grater. Add finely ground black pepper.

3. Add pasta to boiling water and cook until al dente. Drain well, reserve 1 ½ cups of pasta water (please do not rinse pasta). The pasta water should be a bit starchy and a little thick.

4. Working quickly, place 3 tbsp butter in a pan and melt over low heat, add Italian herbs. Whisk in 1/3 cup of pasta water until smooth. Remove from the heat.
5. Add the hot pasta and toss with the butter in the pan. With the heat off add the remaining cheese a couple tablespoons at a time while tossing with tongs until melted.
6. Continue adding cheese a little at a time tossing until melted and adding pasta water as needed to create a creamy sauce.
7. Garnish with additional cheese and parsley if desired. ENJOY immediately.

Serves: 4

---



teaandturmeric.com  
949-715-9600

**tea & turmeric**  
LAGUNA BEACH

1175 S Coast Hwy,  
Laguna Beach, CA, 92615