

CACIO E PEPE with The Lenny Pinot Grigio

FROM: Bon Appetit

Serves 2

Ingredients:

Kosher salt

6 oz. pasta (such as egg tagliolini, bucatini, or spaghetti)

3 Tbsp. unsalted butter, cubed, divided

1 tsp. coarsely ground black pepper, plus more

$\frac{3}{4}$ cup grated Grana Padano or Parmesan cheese

$\frac{1}{3}$ cup grated Pecorino Romano cheese

Directions

Step 1

Bring 3 quarts water to a boil in a 5-qt. pot over high heat. Season boiling water with kosher salt; add 6 oz. pasta (such as egg tagliolini, bucatini, or spaghetti) and cook, stirring occasionally, until about 2 minutes before tender. Drain, reserving $\frac{3}{4}$ cup pasta cooking water.

Step 2

Meanwhile, melt 2 Tbsp. unsalted butter, cubed, in a Dutch oven or other large pot or skillet over medium heat. Add 1 tsp. coarsely ground black pepper and cook, swirling pan, until toasted about 1 minute.

Step 3

Add $\frac{1}{2}$ cup reserved pasta water to skillet and bring to a simmer. Add cooked pasta and remaining 1 Tbsp. unsalted butter, cubed. Reduce burner to low heat and add $\frac{3}{4}$ cup finely grated Grana Padano or Parmesan cheese, stirring and tossing with tongs until melted. Remove pan from heat; add $\frac{1}{3}$ cup finely grated Pecorino Romano cheese, stirring and tossing until cheese melts, sauce coats the pasta, and pasta is al dente. (Add more pasta water if sauce seems dry.) Transfer pasta to warm bowls, garnish with more black pepper, and serve.

Sue-Ann's notes:

Simple recipes call for the best ingredients you can afford. For this one, use the GOOD butter, fresh pasta, fresh peppercorns and the best cheese you can find. Definitely grate the cheese yourself (pre-grated cheese has cornstarch added to prevent clumping) on the coarse side of your cheese grater.

