

Cacio e Pepe - the Classic Roman Pasta!



INGREDIENTS

- 180g [Papa Vince Ancient Grain Busiate Pasta](#) – Durum or Tumminia
- 3 tbsp of [Papa Vince Extra Virgin Olive Oil](#)
- A good helping of ground black pepper
- 2 handfuls of Pecorino or Parmesan cheese

HOW TO MAKE

1. Bring a pot of water to a boil, add salt and then add the pasta.
Learn: [How to Cook Pasta like an Italian](#)
2. Meanwhile, heat up your frying pan on medium-high heat, then pour in two ladles of the boiled pasta water with Extra Virgin Olive Oil and pepper.
3. Once cooked, transfer the pasta into the frying pan along with some extra boiling liquid before stirring in Parmesan cheese.
4. Finally, plate it up, give it a final Extra Virgin Olive Oil drizzle, and serve!

Vitina's Variation

Replace Papa Vince Extra Virgin Olive Oil + Black Pepper for: 3 tbsp of [Papa Vince's Chili Pepper Extra Virgin Olive Oil](#).