

Cacio e Pepe

Ingredients

10 oz Bucatini
2 c Pecorino Romano (grated)
2 t Ground Black Pepper
1 T Salt

Instructions

1. In a large pot bring 10 cups of water to a boil. Once boiling add salt and stir. Add pasta and cook pasta slightly under about 7 minutes.
2. As pasta cooks, grate Pecorino Romano (using the smallest hole on your grater). Set aside in a large bowl.
3. Heat a skillet on medium heat, and add pepper to toast it. Use a ladle and scoop out some of the pasta water into the skillet with the pepper. The water will bubble, and turn somewhat white due to the starch.
4. Add a quarter cup of the pasta water to the bowl with the cheese, ideally one tablespoon at a time and whisk it together using a fork to create a thick paste.
5. Remove the pasta and add it to the skillet with

Cacio e Pepe

the pepper and water, and toss to coat. Add half a cup of pasta water to the skillet. If the water gets absorbed, add a bit more as well as fresh cracked pepper and keep mixing. The starchy pasta water is critical for binding with the cheese to create a smooth sauce!

6. Turn the heat off, and add the cheesy paste to the skillet with the pasta. Toss evenly until it's nicely combined, and smooth (the cheese should not be chunky). Serve hot with a grind of coarse black pepper and a sprinkle of cheese!