Cacio E Pepe Pasta recipe

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This cacio e pepe pasta recipe is a pasta dish from the city of Roma. This Roman pasta dish of spaghetti with Pecorino Roman cheese and black pepper uses just a few ingredients and comes together in less than 30 minutes.

Cacio e pepe translates to cheese and pepper in English. In keeping with its name, the dish contains grated Pecorino cheese and black pepper, I added grated parmesan too. The goal is to created a creamy sauce using the grated cheese, black pepper and pasta water. When the sauce is done right the results are creamy deliciousness!!!

Tips when making this Cacio e pepe pasta recipe

The first and most important tip to insure a creamy sauce when you make this cacio e pepe pasta recipe is not to overheat the cheese.

When this happens instead of a creamy smooth silky pasta sauce the cheese ends up in clumps, not smooth. To prevent this from happening keep the sauce off the heat when you add the pasta water and the cheese stirring continually.

Number two this Cacio e pepe pasta recipe uses just a few ingredients be sure to use good quality cheeses

And third by using whole peppercorns and toasting them this simple pasta recipe becomes a restaurant quality pasta dish. Fancy enough for Saturday night dinner with friends and enough enough for busy family weeknight meals.

Lastly please leave me a comment when you made this Classic Roman pasta dish!!!

Ingredients

- 1 Lbs. spaghetti or bucatini
- 1/2 cup black peppercorns
- Salt to taste
- 2 Tablespoon butter
- 1 Tablespoon extra virgin olive
- 1 cup grated pecorino cheese
- 1 cup grated parmesan
- 2 cups pasta water

Instructions

1. Cook your pasta el Dente reserving 2 cups of the pasta water
2. Meanwhile in a saute pan over medium heat toast the peppercorns until fragrant. Removed from pan with a mallet between paper towels crush the peppercorns and return to pan.
3. Add the butter and olive oil cook just until the butter is melted. Turn off the fire add the pasta water and cheeses stirring continuously.
4. Toss the spaghetti or bucatini with the Cacio e pepe sauce. Sprinkle with more grated pecorino and Italian parsley. ENJOY!!!!

