

Cacio e Pepe

Ingredients

- 1 pound thick-cut dry pasta
- 1 tbsl Kosher salt
- 1 tbsl coarse-ground black pepper
- 125g finely-grated Pecorino-Romano cheese, plus more for serving
- 4 tablespoons high-quality extra-virgin olive oil, plus more for serving
- 4 tbsl unsalted butter



Directions

1. In a pan just wide enough to hold the pasta, place enough water to fill the pan 1 inch from the bottom. Season the water with 1 tbsl salt and bring to a boil. Spread the pasta in the pan and cook over medium-high heat, stirring occasionally to prevent the pasta from sticking together. Allow the pasta water to reduce; do not add more, as you want the starchy water to be minimal when the remaining ingredients are added.
2. Meanwhile, add the coarse black pepper and 4 tbsl olive oil to a separate small pan over medium-low heat. Cook until ingredients are fragrant and pepper is barely starting to sizzle, about 1 minute. Reduce heat to very low and add butter until melted. Turn off heat and set aside.
3. Once the pasta is cooked al dente, turn off the heat. At this point, you should have very little pasta water remaining in the pan. If too much, pour off excess into a separate container and reserve.
4. Add the toasted ground black pepper mixture and Pecorino-Romano. Stir and toss vigorously until ingredients are well incorporated into the pasta. If the pasta is not creamy enough, add small amounts reserved pasta water back to the pan and continue stirring until desired consistency is reached. Season with additional salt if needed.
5. Transfer the pasta to a large bowl and garnish with more black pepper, Pecorino-Romano and extra-virgin olive oil.