

Cacio E Pepe Roman Style Macaroni & Cheese



Serves

4

Ingredients

1lb. of spaghetti #10 or #11
4oz. Pecorino Romano cheese
2lb. to 3tbs of fresh ground cracked black pepper
1/4 cup fresh Italian flat leaf parsley, chopped

Preparation Instructions

In a pot of rapidly boiling salted water, add the pasta. Cook al dente, 10 minutes or so.

In another skillet, place the graded Pecorino Romano cheese and the black pepper. Note if you do not have a pepper grinder and you are using fresh pepper corns, put them on a flat surface and crush them with a back of a sauce pan pressing down so each pepper corn is broken. If so desired, you can toast the peppercorns in a skillet for a few minutes and then add the cheese. Add a ladle full of the pasta water. Mix all together well to create a sauce with the cheese. Add the pasta and toss all well and adjust the seasoning to taste. Garnish with the fresh parsley and serve.