

Cacio e Pepe

Serves 4

Cheese & Pepper Pasta



MIRANDUS



SPIKUS MAXIMUS

Ingredients

Spaghetti 320 g

Pecorino romano 200 g

Black Peppercorns 5 g

Method

Put a pan on for the pasta: fill it with about half the water you usually use. In the meantime, grate the Pecorino Romano, put some aside for garnish. When the water has come to the boil, add moderate salt followed by spaghetti

Meanwhile, crush the peppercorns with a meat mallet. Pour the pepper into a large non-stick pan and toast it over a low heat, stirring with a wooden ladle. Add a couple of ladles of the pasta cooking water. Continue mixing over a low heat.

2-3 minutes before conserve some cooking water, then drain spaghetti. Transfer to pan. Finish cooking the spaghetti in the pan, then adding the pasta water as needed and stirring continuously with tongs. Wait until the bottom of the pan is almost dry before adding more water.

Then prepare the Pecorino cream (do not start before as it will coagulate or be too cold compared to the temperature of the pasta): pour a ladle of hot cooking water into the bowl with the grated Pecorino, then mix vigorously with a hand whisk. The consistency should be more pasty than creamy, don't worry if it is very dry. If, once the cream is ready, the pasta is not ready for creaming, briefly place the bowl on the pan with the hot water, continuing to mix with the whisk, so as to have the cream at a temperature similar to that of the pasta.

When the spaghetti is cooked, turn off the heat and add the Pecorino cream, stirring constantly with tongs. For the ideal creaminess, adjust by adding more Pecorino or a little cooking water as needed. Sprinkle with the remaining grated Pecorino and more freshly ground pepper to taste.

NERINA

MUFFONA

PUSKINUS

MAZINGUS

ROMEO, il miglior gatto del colosseo

