

## CACIO E PEPE

Spaghetti with Pecorino Romano and Fresh Ground Pepper  
Serves 2 as a main, 3 to 4 as a starter)

<http://www.weareneverfull.com/cacio-e-pepe-a-spicy-creamy-simple-cheap-and-satisfying-roman-meal/#sthash.8JSAFLya.dpbs>



### *Ingredients:*

- 3/4 pound spaghetti
- 2 tablespoons unsalted butter
- 2 tablespoons extra virgin olive oil
- 1 to 2 tablespoons freshly ground pepper (depending on how spicy you want it!)
- a bit of the pasta cooking liquid (about 1/4 to 1/2 of a ladle)
- 1/2 cup of freshly ground pecorino Romano
- 1/2 cup freshly ground Parmigiano Reggiano

### *What to do:*

1. Boil your spaghetti until perfectly al dente (about 7 minutes)
2. In a separate pan, on low-medium heat, add butter, oil and 1/2 of your pepper and allow the butter to melt, swirl the pan around to help it move a bit.
3. When spaghetti is done, add a bit of the cooking liquid to your melted butter/pepper/olive oil sauce and swirl the pot again. Turn heat down to low. Add your spaghetti and toss once.
4. Turn the heat OFF. Add your cheeses and the rest of the pepper and toss the spaghetti again in the pan.

Plate and top with a sprinkle more of pepper and cheese. Voila! DONE.