

# Cacio e Pepe

*A Traditional Italian Dish*

## Ingredients

- Pasta(spaghetti, tagliolini or bucatini)
- Fresh cracked pepper
- ½ cup Pecorino cheese - grated
- Parmesan cheese - to taste

## Directions

1. Bring large pot of salted water to a boil then add pasta (cook the pasta until 2 mins before tender).
2. While the pasta is cooking put the cracked pepper in hot pan and get the pepper nice and toasted. Once toasted take a ladle of the pasta water and mix it with the black pepper.
3. Right before the pasta is ready take another ladle of the pasta water and mix it in the cheese bowl. Mix till cheese is melted into water.
4. When pasta is done add it to the pepper water and then add the melted cheese mixture to the pepper water/pasta and toss until the pasta is coated.
5. Garnish with more fresh cracked pepper and parmesan cheese!!!  
Enjoy!!!!

