

Cacio e Pepe Pasta

- 1 1/2 c finely grated Pecorino Romano (2.4 oz)
- 1 c finely grated Parmigiano - Reggiano (1.2 oz)
- 1 T freshly ground black pepper
- 1 lb of homemade fresh spaghetti
- 2 t olive oil
- Pecorino Romano and freshly ground black pepper as garnish

In a large pot, boil water with sea salt.

In a large bowl combine cheese and pepper. Mash the cheese with a little cold water to make a thick paste. Spread the cheese in the bottom and on the sides of the bowl.

Cook pasta in boiling salted water for 2 minutes, al dente. Reserve a cup of the boiled water in case you need to add a small amount to thin the sauce.

Use tongs to transfer the pasta to the bowl. Stir vigorously to coat the pasta, adding oil. The sauce should cling to the pasta and be creamy.

Garnish each serving with Pecorino Romano and freshly ground black pepper. Serves 4. Serve with a glass of wine and salad and call it a night.

Jittery Cook