



## Cacio e Pepe Recipe

Author: Vadim Rachok

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Bucatini cacio e pepe is a traditional Italian pasta dish that is easy to make and incredibly tasty. It demonstrates how a few high-quality ingredients and a little bit of technique can result in a gourmet dish.

~~cacio e pepe arancini~~

Prep Time:

5 mins

Cook Time:

15 mins

Total Time

20 mins

Servings:

2

The ingredients you need:

7 ounces (200 g) spaghetti pasta (tonarelli)

1,8 ounces (50 g) pecorino romano

0,7 ounces (20 g) butter

0,07 ounces (2 g) pepper

salt

Let's start !

1

Put a saucepan with water on the stove, add salt, add the pasta, and cook for 6-7 minutes until al dente.

2

Fry the black pepper in a frying pan, add butter or olive oil, add a small amount of pasta water, and the Pecorino Romano cheese.

3

Mix until creamy.

4

Add the cooked pasta and mix well until it reaches the consistency of a sauce.

5

Place on a plate, top with the rest of the Pecorino Romano, and sprinkle with pepper.