

STELLA BARRA™

PIZZERIA & WINE BAR

CACIO E PEPE

Serving Size: 4

INGREDIENTS

- $\frac{3}{4}$ lb long dry pasta (like spaghetti or bucatini)
- water and kosher salt as needed
- $\frac{3}{4}$ cup finely grated pecorino romano, plus more for garnish
- $\frac{1}{4}$ cup finely grated parmigiano reggiano, plus more for garnish
- 2 tbsp. freshly ground black pepper, plus more for garnish
- $\frac{1}{2}$ to 1 cup pasta water, reserved
- 3 tbsp. extra virgin olive oil



METHOD

1. Cook the pasta according to package directions in ample boiling salted water.
2. Drain the pasta and reserve 1 cup of the cooking water.
3. Add the pasta back to the pot and place over low heat.
4. Add the Pecorino Romano and Parmigiano Reggiano cheeses, the ground pepper, and half of the pasta water.
5. Gently stir with a wooden spoon until the cheese is melted and the pasta is coated with a silky sauce. Add more water as needed. The sauce should cling tightly to the noodles and not pool in the bottom of the pot.
6. Divide among four warm bowls and drizzle with olive oil.
7. Garnish with additional grated cheese and freshly ground pepper to taste.

