LA CUCINA AT THE MARKET

*Cultivate Your Passion for Cooking*

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# Cacio e Pepe

## Ingredients

1 pound pasta

1 tablespoon salt

2 tablespoon unsalted butter

- ½ cup extra virgin olive
- 1 tablespoon coarsely ground black pepper
- 1¼ cups grated Pecorino Romano
- 1 cup reserved pasta water

## Preparation

### While pasta is cooking

To a large bowl add half the oil, cheese, butter and pepper. When pasta is cooked to perfection (and only you can judge by tasting), using tongs or spider transfer from pot to bowl with cheese. Slowly add rest of cheese and oil. Toss gently.

Add pasta water if dry and toss again.

Serve immediately.

**Buon Appetito!**