

SPAGHETTI CACIO E PEPE

with black pepper, butter and pecorino cheese



Sign up to our [Foodclub](#) on [medifoods.co.nz](#) for more recipes and special offers!

SPAGHETTI CACIO E PEPE

INGREDIENTS

— Available at Mediterranean Foods

350g of De Cecco Artisan spaghetti
200g finely grated Pecorino Romano
De Cecco extra virgin olive oil

1 tablespoon butter
4 tablespoons black peppercorns

METHOD

1. Toast peppercorns in a dry small skillet over moderately high heat, swirling the skillet until fragrant and peppercorns begin to jump — 2 to 3 minutes should do. Coarsely crush peppercorns with a mortar and pestle or alternatively use fresh ground peppercorns.
2. Cook the pasta in a large pot with plenty of salted water until 'al dente'.
3. Fill a large glass or ceramic bowl with some hot water to warm bowl. Just before the spaghetti has finished cooking, drain bowl but do not dry.
4. Reserve 1/2 cup of pasta cooking water, then drain the pasta quickly in a colander (do not shake off excess water) and add to warm pasta bowl. Add the butter into the bowl, sprinkle 3/4 cup of cheese and 3 tablespoons cooking water, and the peppercorns evenly over pasta and toss quickly. If pasta seems dry, toss with some additional cooking water.
5. Divide pasta among 4 plates, serve immediately with additional cheese on the side

Buon Appetito!

SHARE YOUR DISH
AND TAG US!

 @MEDIFOODSNEWTOWN

 @MEDIFOODS