



Bucatini Cacio & Pepe

Bucatini Cacio & Pepe. Can you smell it?

Ingredients (4 Servings)

Shopping List

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| <input type="checkbox"/> 320 g of Armando Bucatini | <input type="checkbox"/> 100 g of Medium-aged Parmesan |
| <input type="checkbox"/> 100 g of Pecorino romano | <input type="checkbox"/> Extra virgin olive oil |
| <input type="checkbox"/> Salt | <input type="checkbox"/> Black peppercorns |

Preparation

Bring the water to the boil in a large pan, add salt and immerse the Bucatini , cook for half of the time indicated on the packet.

In a hot pan toast a teaspoonful of black peppercorns then add some of the cooking water from the pasta and reduce the heat.

Pour the cheese into a bowl; add a splash of olive oil and mix, adding the cooking water from the pasta as required until you have an even mixture. Drain the Bucatini and pour into the frying pan (retaining the pasta cooking water).

Mix the Bucatini using tongs with a circular movement until the starch from the pasta creates a creamy mixture. Finish cooking the pasta by adding the pasta cooking water.

Away from the heat, add the cheese mixture and bring the dish together, continue the circular movement with the tongs, occasionally lifting the spaghetti to incorporate air into the final dish.