

# Cacio e Pepe

*Created and deliciously prepared by Max Rochas and Katie Jane LaBauve*

Country/region: Italy

**Notes:** Cacio e Pepe is an Italian version of macaroni and cheese. This is a typical dish from Rome and is very kid friendly and easy to pull together quickly. Pairs wonderfully with roasted greens such as Brussel sprouts or asparagus...and a glass of wine!

## **Ingredients:**

- 263 Kosher salt
- 1 16 oz (450g) bag of dried pasta of your choice (we like to use Bucatini, Rigatoni, and Penne)
- 7 oz (200g) of Pecorino or Manchego cheese (sheep's milk). Aged 6 months works very well.
- Black Pepper
- Reserved cooking water from the pasta

## **Directions:**

1. Put a large pot of water on the stove to boil.
2. Salt the water with a generous handful of kosher salt. Don't be shy! The salt provides the flavor for the pasta.
3. While waiting for the water to boil, finely grate the cheese in a large mixing bowl. Add freshly grated black pepper to your liking.
4. Once the water boils, add the entire package of pasta to the water. Cook until "al dente", following the times indicated on your pasta package.
5. Before draining the pasta, remove 1/2c of cooking water with a spoon/ladle and add it to the grated cheese. Stir vigorously to create a creamy, cheesy mixture. Add more water if needed to melt the cheese.
6. Drain the pasta and add to the cheese mixture and stir to combine.
7. Top with more black pepper and serve!

