

**PASTA CACIO E PEPE**  
**SHEEP CHEESE AND PEPPER PASTA**



**Ingredients for 4:**

350 gr of fresh pasta (egg tagliolini, bucatini, spaghetti, or linguine)

3 spoons of cream or butter

1 spoon of whole black peppercorns

150 gr of finely grated Pecorino local sheep cheese

**Preparation**

1. Boil a pot of well-salted water. Add the pasta, and cook according to package instructions (stirring occasionally), until about 2 minutes before tender (it will finish cooking the the pan). Drain the pasta, reserving at least a cup of the pasta water.
2. Meanwhile, crush the peppercorns making a very coarse pepper.
3. Melt two tablespoons of cream (or butter) in a large pan over medium heat. Add the pepper, and swirl in the pan to toast, for about a minute.
4. Add 1/2 cup of reserved pasta water to the pan, along with the remaining cream (or butter), and bring to a simmer. Add the cooked pasta.
5. Reduce the heat to low, and then add half of the Pecorino, tossing with tongs until the cheese is melted. Remove from the heat, and add more Pecorino. Toss with

tongs until everything is melted and combined, and the pasta is well-coated and "al dente".

6. At this point add a little more pasta water to moisten the dish: it should be silky and creamy, not dry. Taste for seasonings, and add more pasta water and/or Pecorino as needed.