



MAKE AT HOME KIT

CACIO E PEPE



This dish hails from Rome and translates to “cheese and pepper,” its ingredients are just that — cheese, black pepper, and pasta. It is simple and delicious. Combining these ingredients creates a minimal creamy “mac & cheese-like” peppery pasta.

35 MIN | SERVES 4

INGREDIENTS

- 16 ounces fresh Tonnarelli pasta
- 4 1/2 ounces grated Pecorino Romano
- 1 1/2 ounces grated Parmigiano-Reggiano
- 3 ounces unsalted butter cut into cubes
- 2 teaspoons cracked black pepper

RECIPE TIP

- Add more pasta water if sauce seems dry



QUANDO

A ROMA

Cacio e pepe is a quick and tasty ancient Roman dish and is thought to have been the perfect meal of the shepherds. Italian sheep would spend months grazing the hills of the mountains and their shepherds would bring with them pepper and a dried homemade pasta called tonnarelli.

Along the way, they'd make cheese out of the milk called cacio. For meals, they'd boil pasta, then make a sauce by grating fresh cacio into some of the pasta cooking water.

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CACIO E PEPE

Serves 4

STEP 1: BOIL WATER

Bring 3 quarts of water to a rolling boil in your pot and season with salt.

STEP 2: MAKE SAUCE

While water is boiling, add half of your butter into a large saucepan over medium heat and stir in your freshly cracked black pepper to create your sauce. Keep the saucepan swirling and let toast for 1 minute.

STEP 3: COOK PASTA

Add Tonnarelli pasta to boiling water and cook two minutes – until firm – stirring occasionally. Scoop a half cup of pasta water into your saucepan and bring to a simmer.

STEP 4: MIX & SERVE

Using tongs, pull pasta out of water and add to your saucepan along with remaining butter. Reduce to low heat and stir in 3/4 of your Parmigiano & Pecorino mix until melted.

Remove from heat and slowly fold in the rest of your Parmigiano & Pecorino mix while constantly tossing pasta. (Add more pasta water if sauce seems dry).

Transfer to warm bowls, finish with cracked black pepper and serve.



To enhance the flavors of your homemade cacio e pepe, we suggest pairing your dish with **Soave Classico Balestri Valda 2019** or **Barbera d'Asti I Suôri Roberto Ferraris 2019** found at Moore Bros in Pennsauken, NJ.

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WINE COMPANY

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