

Cacio e Pepe

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Looking for a quick easy yet delicious dinner in just 15 minutes? Well this Italian classic is not only yummy but its only 4 ingredients and you can have it on the table in no time!

Here's what you'll need

· 1lb of pasta –spaghetti is traditional use any pasta you have

- 1 cup pecorino

- Salt

- Pepper

In a large pot bring water to a rolling boil and add salt. Be generous with the salt it's a lot of water and the first chance the pasta gets to develop flavor. Follow the instruction on the package of pasta, but it should cook in about 7 to 8 minutes. Bring another pan to low heat. Once pasta is cooked transfer ,drain and add noodles to pan, add cheese and lots of pepper. DO NOT throw pasta water away, reserve at least 2 cups. Toss noodles in warm pan to start melting the cheese. While cheese is melting add in 1 ladle of pasta water. The starch in the water will help create your cheesy creamy sauce. Add water as needed and fold it all together.

But guess what guys no pecorino no worries, parmesan works great too. No cheese at all? A little butter will work or even a small dab of cream cheese for creamy texture. Use any pasta you have at home and if pasta isn't available, Cacio e pepe your Brussel's, broccoli or cauliflower! Any veg will do the trick too! No recipe is set in stone use your favorites like garlic, tomatoes and herbs to elevate and make it your own! Enjoy..