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Cacio e Pepe
(Pasta with Cheese and Pepper)
Serves 4

Cacio e Pepe is one of our favorite classic Italian recipes! The best thing about this dish is how quickly it comes together with ingredients that we always like to keep on hand. Prepare all of the ingredients (mise en place) before the pasta is cooked, so that the final assembly may be accomplished quickly with the hot pasta. Serve immediately, and enjoy!

Ingredients:

1 lb buccatini or spaghetti
3 tablespoons butter
1 cup of Pecorino Romano, Parmesan cheese, or
Grana Padano, finely grated or any combination of these cheeses
1 teaspoon or more freshly cracked pepper
Kosher salt, to taste
1 cup reserved pasta water, plus additional, as needed

Directions:

1. Cook the pasta in a large pot of very well-salted water until it is al dente.
2. Reserve 1 cup of the pasta cooking water.
3. In a large skillet melt the butter.
4. Add the pasta to the butter and stir with grated cheese, pepper, salt, and enough of the reserved pasta water until noodles are coated and silky! Stir until coated and a silky sauce is formed. Enjoy immediately.