

Spaghetti Cacio e Pepe

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Weekend leftover cacio e pepe is all that is needed to get through Monday. Recipe from Neil Perry - he notes importantly that the sauce must not be allowed to boil or it will split. Don't over salt the dish either - as the salted pasta water + pecorino should be enough.

Serves 4

500g dried spaghetti

50g butter

250g pecorino romano, very finely grated

2 tsp black peppercorns, coarsely crushed using a mortar + pestle

Cook spaghetti in plenty of salted water until al dente.

When spaghetti is about 5 minutes away from being ready, melt the butter in a large saucepan, along with about 60ml of the pasta cooking water. As soon as it's simmering, turn the heat right down. Add a little pecorino + agitate the pan to incorporate, then add a little more pasta cooking water, then more pecorino, + so on until a smooth emulsion starts to form.

Drain the spaghetti, then add to the pan + toss to combine; the spaghetti will absorb some of the sauce along the way.

Finish with the crushed black pepper - you want the sauce to be fiery, combine well, then taste + adjust the seasoning + serve immediately.

