

Spaghetti Cacio e Pepe

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Rich cheese, bronze-extruded pasta, and freshly-ground pepper — the ultimate comfort food, "cacio e pepe" is a Roman dish that will make you forget all about mac-and-cheese.

COURSE: Primo piatto

DIFFICULTY: Medium

PREPARATION TIME: 1 hour

Yield: 4 servings

360 grams spaghetti, preferably Afeltra (or another [pasta from Gragnano](#) [2])

300 grams Caciocavallo, diced into cubes

500 grams whole milk

Pecorino Romano, to taste

Sea salt, to taste

Freshly ground black pepper, to taste
Extra virgin olive oil, to taste

In a large saucepan, bring the Caciocavallo and the whole milk to a boil. Once boiling, cook the mixture over a low flame for approximately 40 minutes, stirring occasionally. When the curds have separated from the liquid (think: tasty cheesy milk), strain the curds and discard. Be sure to leave behind only the caciocavallo sauce behind with no solids. Continue to cook the caciocavallo sauce, reducing the amount of liquid. Season with black pepper.

Meanwhile, while the sauce is brewing, bring a large pot of water to a boil, season it with salt, and cook the spaghetti until just one minute before becoming al dente.

Drain the spaghetti, and transfer it to the saucepan with the caciocavallo sauce. Add a drizzle of extra virgin olive oil. Toss, coating well, for about 2 minutes, as the pasta finishes cooking in the sauce. Finish with more black pepper and freshly-grated pecorino cheese, to taste.

Serve the dish in four warmed bowls.

Buon appetito!

This recipe was first published courtesy of [Eataly Magazine](#) [3].

Find the original recipe [here](#) [4].



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