

# Classic Cacio e Pepe

Cacio e Pepe is a simple yet delicious Roman pasta dish that highlights the beauty of just three ingredients: cheese, pepper, and pasta. This creamy, cheesy delight is perfect for a quick meal that packs a flavorful punch.


**15 min**

Total time

**easy**

Difficulty

**450**

kcal / serving

## Ingredients

- 100g spaghetti or tonnarelli
- 50g Pecorino Romano cheese, grated
- Freshly ground black pepper
- Salt, to taste
- Water, for boiling pasta

## Steps

- 1 Bring a pot of salted water to a boil.
- 2 Add the spaghetti and cook according to package instructions until al dente.
- 3 While the pasta cooks, in a large bowl, combine the grated Pecorino Romano with a generous amount of freshly ground black pepper.
- 4 When the pasta is done, reserve a cup of the pasta cooking water, then drain the pasta.
- 5 Quickly add the hot pasta to the bowl with cheese and pepper, tossing well to combine. Add a splash of the reserved pasta water to create a creamy sauce, adding more if needed.
- 6 Serve immediately with extra cheese and pepper on top.