



canestri cacio e pepe

ingredients

- 7 ounces canestri noodle (if you don't have canestri, rigatoni is a good substitute)
- 1.5 ounces butter
- 1 tsp fresh ground black pepper
- 2 ounces water
- 1 ounces pecorino
- 1 ounces grana padano

directions

- Cook pasta in seasoned water until al dente. Fresh pasta ~4 minutes dried pasta ~7 minutes. Stir frequently to prevent pasta from sticking.
- Toast the pepper in a sauté pan, moving it around to prevent burning
- Add the butter to the pepper and melt over medium high heat
- Remove pasta from the pot and place in the sauté pan with the butter and pepper along with 2 oz of water.
- Toss to incorporate then add the cheese and continue to toss to emulsify the cheese to make the sauce.
- Finish with just a bit more grana after plating.

Pastaria