

CACIO E PEPE

pasta of your choice

Kosher salt

2 tsp freshly ground (coarse) pepper (or to taste)

grated Pecorino-Romano cheese to taste

drizzle of extra-virgin olive oil

Two genius touches: first, you will cook the pasta in a pan just large enough to hold it, with about 1 inch water from the bottom. Add a little salt to the water. Cook without closing the pan until al dente.

Second: toast the pepper in a small skillet until fragrant, just a minute or so.

The pasta will be cooked with just a little water left, a water full of starch from the pasta.

Turn off the heat, add the pepper, cheese and a drizzle of olive oil.

Stir well, adjust seasoning with salt.