

Rigatoni Pasta Cacio e Pepe

Yield:
Serves 4 people



Difficulty :
EASY



Prep Time:
30 minutes.

Ingredients:

<i>Amount</i>	<i>Ingredient</i>
3 cups	Rigatoni Pasta
1 cup	Pecorino Romano cheese
1/2 cup	Parmiggiano cheese
	Ground black pepper to taste

Instructions:

Bring to a boil a pot of salted water, once the water boils add rigatoni.

Grate the pecorino and parmiggiano.

Cook to taste, but usually Italians like their pasta (al dente) meaning you can feel it under your tooth.

Drain the pasta and keep a couple of ladles of cooking water.

Pour the pasta and pecorino into an iron skillet together with the cooking water.

Add the black pepper and Parmesan.

The pasta and cheese should appear creamy, add more water when cooking if required.

Once the pasta is on the plate you can add more parmesan and black pepper to taste.