



# Cacio and Pepe Filling

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## Ingredients (for 8 persons)

500ml fresh dairy cream (35%)

250g grated Pecorino Romano Cheese

5g freshly ground black pepper

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## Instructions

1. Heat the cream in a small pan until it reaches 70°C.
2. Add Pecorino cheese and mix until it becomes well blended and has a smooth consistency.
3. Finally add the ground black pepper and mix well.
4. Transfer the filling mixture into a piping bag for easy filling of ravioli or other pasta shapes and refrigerate to let it set before using.



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