



Cacio e Pepe Sauce

Ingredients

70g Pecorino cheese

4g ground black pepper

40g Parmigiano Reggiano

40g unsalted pasta water

Instructions

1. In a blender, combine the Pecorino cheese, Parmigiano, and hot unsalted pasta water. Make sure the water is not hotter than 70°C to prevent the cheeses from splitting.
2. Blend the ingredients until you achieve a creamy consistency.
3. Transfer the sauce to a bowl and add the ground black pepper.
4. Mix well to combine.
5. Ready to serve.



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