



Cacao e Pepe

The Cacio e Pepe recipe is one of the most ancient dishes of the Italian cuisine. The legends date back the origin of this simple but delicious Italian spaghetti and cheese to the Roman Empire. For centuries, Cacio e Pepe has been the perfect meal of the Roman shepherds. Paired with our Campbell Ranch Pinot Noir – and the simple life just got a bit simpler and tasty!

Kosher salt

8 oz. pasta (such as tagliolini, bucatini, linguini or spaghetti)

3 Tbsp. unsalted butter, cubed, divided

1 heaping tsp. freshly cracked black pepper-fine or coarse-your preference

3/4 c. Pecorino or Parmesan

1/3 cup finely grated Pecorino

Start by pouring a large glass of Pinot Noir for the cook, then bring 3 quarts water to a boil in a 5-qt. pot. Season with salt; add pasta and cook, stirring occasionally, until about 2 minutes before tender. Drain, reserving 3/4 cup pasta cooking water.

Meanwhile, melt 2 Tbsp. butter in a large heavy skillet over medium heat. Add pepper and cook, swirling pan, until toasted, about 1 minute.

Add 1/2 cup reserved pasta water to skillet and bring to a simmer. Add pasta and remaining butter. Reduce heat to low and add 3/4 c cheese, stirring and tossing with tongs until melted. Remove pan from heat; add remaining Pecorino, stirring and tossing until cheese melts, sauce coats the pasta, and pasta is al dente. (Add more pasta water if sauce seems dry.) Transfer pasta to warm bowls and serve.