

SPAGHETTI “CACIO E PEPE”



Chef: Leonardo Pellacani

Method

Serves 6

Cook the spaghetti in plenty of salted water. Drain when al dente and sauté in a pan with the cheese and pepper sauce. Arrange on a dish and finish with a sprinkling of freshly-milled coloured pepper.

Menù Ingredients

480 g Ècacioepepe - S4QX
to taste Pepe colorato macinato grosso (Pepper coloured coarse) - 1261

Ingredients

500 g Spaghetti