

98

Recipe number ninety-eight

Spaghetti con cacio, pepe e arancia Mature pecorino, pepper and orange

The Roman «national dish» enriched with orange

Ingredients for 4 people

400 g Spaghetti
8 tbsp Pecorino Romano, grated
a really good amount of black pepper

Prepare two small bowls:

Bowl 1
contains the pecorino and the ground pepper

Bowl 2
contains

4 tbsp olive oil
1 tsp grated orange zest
2 tbsp orange juice, all well mixed

Cook the spaghetti only just done, set aside a small jug of cooking water, drain the spaghetti, put them back into the pot still dripping wet and stir them with a little olive oil.

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Now it has to go very quickly:

Bowl 1
stir with hot cooking water until a thick cream forms, stirring all the time

stir the spaghetti constantly, pour the cream in slowly (the first time, a second person may help with the stirring)

The spaghetti must be coated with a wonderful cream!

Keep stirring, stir in *bowl 2* and, if necessary, stir in a little more cooking water.

Actually this delicious dish is ready in no time.
The tricky part is getting the pecorino to melt nicely.
If it does not, it clumps and looks like a failed fondue!
But you can eat that too!

after an idea from the blog Splendido.