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Recipe number twenty-six

Pecorino Romano is a hard, matured sheep's cheese with a protected designation of origin. It comes in wheels of 20 to 35 kg, either from Lazio, from Sardinia or from the province of Grosseto.

Spaghetti col cacio e pepe nero Spaghetti with Pecorino Romano and black pepper

Ingredients for 4 people

150 g Pecorino Romano grate finely.

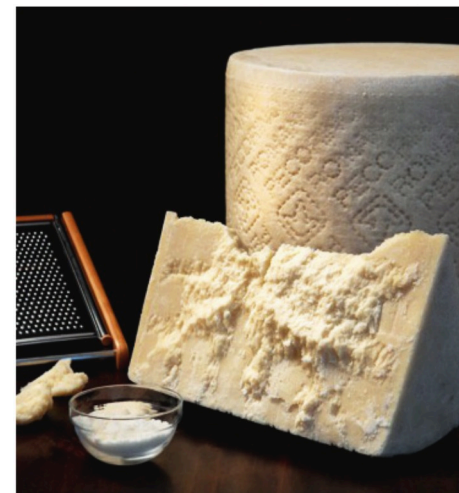
500 g fine spaghetti
e.g. De Cecco no. 11 cook al dente in plenty of salted water; be sure to set aside a little cooking water before draining.
Put the spaghetti back into the pot after draining.

6 tbsp olive oil mix with the spaghetti, grind plenty of
black pepper over them from the mill and

at least 2 tbsp per person of grated pecorino mixed in.
Serve at once, with the rest of the pecorino on the side!

variation If you fry small cubes of bacon in a pan, add a few diced tomatoes and a little garlic, and add all that to the spaghetti before the pecorino, you get another classic recipe: spaghetti all'amatriciana!

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VERONICA'S TIP:

Monica from Gerfalco, who works with us (her husband is Sardinian), says the spaghetti should be black with pepper! Try it with a smaller amount and put the pepper mill on the table as well. I love Pecorino Romano because it is saltier and sharper than Parmesan.