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**Roscioli roman cacio e pepe recipe**

Roscioli Roman Cacio e Pepe is a beloved Roman pasta dish renowned for its simplicity and deliciousness. It combines Pecorino Romano cheese, black pepper, pasta, and olive oil to create a creamy, peppery sauce. To prepare it at home, you'll need to boil the pasta until it's perfectly cooked, toast black pepper in olive oil, add pasta water to create a flavorful base, and toss the cooked pasta in the sauce. Finish by sprinkling Pecorino Romano cheese for an authentic taste of Rome. Serve it immediately, garnished with extra cheese and black pepper for a true culinary delight.

### EQUIPMENT

* Large pot
* Skillet
* Measuring cups and spoons
* Grater
* Serving Plates
* Stove

### INGREDIENTS

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* 700 grams 24 ounces of spaghetti
* 3 cups freshly grated Pecorino Romano cheese
* 3 teaspoons freshly ground black pepper
* 4 tablespoons extra-virgin olive oil
* Salt for pasta water

### INSTRUCTIONS

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**1. Boil the Spaghetti:**

Fill a large pot with water and add a good pinch of salt. Put it on the stove and turn on the heat. Wait until the water is bubbling like a hot tub.

Add the spaghetti and cook them until they're just right, like the way you like them. Check the package for the time or taste a strand. When they're ready, save a cup of the pasta water and then let the spaghetti drain.

**2. Make the Pepper Oil:**

While the spaghetti is cooking, you'll make the tasty pepper sauce. Take a big frying pan and put it on the stove, too.

Pour in the olive oil and add the black pepper. Let it sizzle for about a minute, making your kitchen smell amazing. Be careful not to let it get too dark or burned.

**3. Mix the Sauce and Pasta:**

After the pepper smells awesome, pour about 3/4 cup of the saved pasta water into the frying pan. Let it gently bubble.

Take the drained spaghetti and put them into the pan. Toss them around in the peppery, watery sauce. Let the pasta soak up all the tasty flavors.

**4. Add the Cheese:**

Now, take the Pecorino Romano cheese and sprinkle it over the pasta. Keep tossing the pasta in the pan on low heat.

If the sauce looks a bit dry, add a little more of the saved pasta water. Keep tossing everything until the cheese melts, and the pasta becomes creamy and smooth.