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Pasta Cacio e Pepe

Like most cucina povera recipes pasta cacio e pepe relies on little but undiluted artisan ingredients. Here we give our cacio a little twist by smoking the peppercorns and use tellicherry peppercorns from Kerala. It defines the meaning of 'simply delicious' which so many use as a compliment without thinking.

100g pasta spaghetti, bucatini or linguine per person
Trapani sea salt

1 tsp Squisito smoked Tellicherry peppercorns per person
block of pecorino Perlanera or Romano (salty) from Sardegna finely pared

Bring water to rolling boil and throw in a tsp of salt. Add pasta when returns to boil. Cook 8mins lid off or slightly covered on full boil.

Crush a tsp of pepper per person with back of a knife. Seesaw cut again with chef's knife until mix of coarse and fine.

Drain pasta reserving some of water making sure to keep both hot. Don't shake or stick to a colander and plate up. Pare good pit of pecorino with a cheese plane into pasta in bowls. Add a ladle of boiling pasta water to each portion. Sprinkle with pepper then toss with a pair of forks.

Good with a spicy red like primitivo from Puglia (ASDA 'best' worth a try but for top notch try Wine in Cornwall and put 6 down for a year)

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