



Pink Cacio e Pepe

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 15 minutes

Total Time: 30 minutes

- Kosher salt
- 10 ounces spaghetti or Fusilli Bucati Lunghi (long pasta spirals)
- 3 tbsp unsalted butter, divided
- 2 to 3 tsp freshly cracked pink peppercorns
- 3/4 cup (70 grams) finely grated Parmesan cheese
- 1/3 cup (30 grams) finely grated Pecorino cheese

Bring a large pot of water to a boil and season with salt. Once boiling, add the spaghetti and cook, stirring occasionally, until al dente. Reserve 3/4 cup of pasta cooking water and then drain the pasta.

Meanwhile, melt 2 tablespoons butter in a large skillet over medium heat. Add the cracked pink pepper and cook, swirling pan, until toasted, about 1 minute.

Add 1/2 cup reserved pasta water to skillet and bring to a simmer. Add the spaghetti and remaining butter. Reduce heat to low and add Parmesan, stirring and tossing with tongs until melted. Remove pan from heat; add Pecorino, stirring and tossing until cheese melts and the sauce coats the pasta. (Add more pasta water if sauce seems dry.) Serve immediately.

Recipe from What's Gaby Cooking