



SPAGHETTI CACIO E PEPE

(From Giuliano Hazan's Thirty Minute Pasta by Giuliano Hazan)

Serves 4 people

2 tablespoons extra virgin olive oil

Salt

1/2 teaspoon freshly ground black pepper

1/2 pound *pecorino* cheese (use a medium aged cheese such as *Crosta Rossa di Pienza*)

1 pound spaghetti

1. Fill a pot for the pasta with about 6 quarts of water, place over high heat, and bring to a boil.
2. Put the olive oil, 1 ¼ teaspoons salt, and pepper in a small saucepan and place over very low heat.
3. Grate the cheese using the medium-sized holes of a grater and put it in the bowl you'll be serving the pasta in.
4. When the water for the pasta is boiling, add about 2 tablespoons salt, add the spaghetti, and stir until all the strands are submerged. Cook until *al dente*.
5. A few minutes before the pasta is done, add 1/4 cup of the pasta water to the bowl with the cheese. Stir vigorously until a creamy paste is formed. When the pasta is ready, drain well and transfer to the serving bowl. Toss very well until the pasta is coated with the cheese. Add the hot olive oil with the salt and pepper, toss again, and serve at once.