

Cacio e Pepe | 'Cheese' & Pepper Pasta

Swick

Serves 3 to 4 | Active Time: 20 minutes | Total Time: 30 minutes

Step 1: Preparing the 'Parmesan'

- 1 cup Plant-Based Parmesan, blended

For this dish, it is important to blend the 1 cup of Plant-Based Parmesan a bit more than what the recipe calls for. Refer to the second image of the 2 small bowls of parmesan — the one on the left, which is a more blended version will help to create a creamier, smoother sauce-like consistency.

Step 2: Gathering the Remaining Mise en Place

- 1 to 1 1/2 tbsp freshly ground black pepper*
- 1 - 500 gr pkg spaghetti or spaghettini

For the pepper, using a grinder, grind the pepper quite coarsely.

Note: While the amount of pepper required for this dish does depend on personal preference, keep in mind that this is a black pepper pasta, so it is meant to be quite peppery. That being said, you may want to start with 1 tablespoon and go up from there.

Step 3: Cooking & Finishing the Dish

- 1 lrg pot boiling salted water
- Maldon salt, for garnish
- Plant-Based Parmesan, for garnish

Cook the pasta according to the package.

Once the pasta is a few minutes away from being done, remove at least 1 1/2 cups of pasta water and reserve.

As soon as the pasta is just al dente—it will continue to cook for another minute or so in the sauce—drain and set aside in the colander while you make the sauce. DO NOT RINSE THE PASTA or add any oil.

To make the sauce, using the same pot that you cooked the pasta in, add the plant-based parmesan and approximately 1/2 cup of the reserved pasta water. Whisk to combine the ingredients—adding more pasta water, as needed, to create a creamy sauce. You will likely need at least 1 cup of the pasta water to make the sauce. Depending on how saucy you like your pasta, you can add the full amount of pasta water, if desired.

Next, add the cooked pasta and black pepper back to the pot with the sauce and gently fold and toss the ingredients together. Once the pasta has been evenly combined with the sauce, taste for seasoning.

Serve the pasta immediately. If desired, garnish with a bit more freshly ground black pepper, a bit of Plant-Based Parmesan, and a pinch or two of Maldon salt.

This pasta goes nicely with a simple salad, such as baby arugula with a touch of extra virgin olive oil and fresh lemon juice.