



Tagliatelle "Cacio e Pepe"

Enjoy the simplicity of perfection with tagliatelle "Cacio e Pepe". A Roman classic with fine tagliatelle pasta, creamy pecorino cheese sauce and fresh black pepper. Simple, quick and incredibly delicious!

Zutaten

4 Portionen

500 g Byodo tagliatelle
3 EL Melange Noir pepper blend
40 ml Byodo extra virgin olive oil, from Italy
150 g Pecorino, grated
Some organic lemon zest for decoration

Zubereitung

First place the cheese in a large bowl. Roast the coarsely ground pepper in a pan and add it back to the cheese. In the meantime, bring a pan of salted water to the boil. Cook the pasta until al dente. Keep about 100 ml of the cooking water and then drain the pasta. Finally, add the pasta to the bowl with the cheese and combine with the cooking water and olive oil to create a creamy pasta. Finally, untwist the pasta and place on preheated pasta plates and sprinkle with pepper, lemon zest and pecorino.