

CACIO E PEPE

{STEP BY STEP}

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What sets a restaurant apart? According to Marco Calcaterra, Executive Chef at Antica Pesa, it's the uncompromised belief in preserving well-loved traditional recipes so that a new generation can still enjoy food the "real" Italian way.

Cacio e Pepe (literally "cheese and pepper") is an incredibly simple dish to delight anyone's palate. The 'heat' of pepper and creamy texture of cheese makes this an all-time favourite.



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STEP 1

PREPARE THE INGREDIENTS:

> 1,800 gms spaghetti > 1,000 gms Pecorino Romano >
500 gms Parmigiano Reggiano > 300 gms water > 200 gms >
extra virgin olive oil > 100 gms ground black pepper



Cook spaghetti, make sure it not over-cooked or dry.

STEP 2

Mix in a bowl cold vegetable stock and a tsp of oil.





Chef Marco Calcaterra

TIP: FOR THOSE WHO WANT TO PREPARE FRESH PASTA: INGREDIENTS

FOR FRESH PASTA
 > 600 gms flour > 6 medium eggs > 20 gms > egg yolk > 60 ml extra virgin olive oil > 10gms salt

PROCEDURE
 Mix all the ingredients and leave it to rest in the fridge for at least 30 minutes. After that, process the dough in the pasta machine until last level.

STEP 3

Drain the pasta well. Add it to the vegetable mixture.



STEP 4

Add cheese and pepper according to taste.



Serve hot. Drizzle with more cheese and enjoy!

