

# 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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ANTICA PESA

### 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!

