

# Pasta - Caico e Pepe Bucatini

Total Yield: 2 each

## Components

Pasta - Bucatini	3 oz
Water	6 tbsp
Oil - Extra Virgin Olive - Colavita	1/4 cup
Spice - Cracked Black Pepper	1 tsp
Cheese - Pecorino Romano	1 1/2 oz

## Instructions

1. Cook the bucatini in a large pot of salted water to al dente according to the brand you are using.
2. Drain the pasta from the water and reserve both the water and pasta
3. Place the water from the pasta into a pan off the heat with the olive oil and bring to a boil to emulsify. Add the drained pasta and begin to stir into the sauce
4. Add the majority of the grated cheese and black pepper continue to stir to melt the cheese and evenly coat the pasta
5. Divide the pasta between two bowls and garnish with the remaining cheese and black pepper. Additional olive oil be added as well