



Cacio e Pepe

Macaroni & Cheese

SERVES 2

INGREDIENTS

- 8oz cavatelli pasta, or similar
- 2 tbsp salt
- 2 tbsp butter
- 2 tbsp flour
- 1¼ cup whole milk
- ¼ cup shredded aged vermont white cheddar
- 1 tbsp parmesan cheese
- ¼ tsp pink peppercorns, toasted and ground
- ½ tsp black peppercorns, toasted and ground

Bring 2-3 quarts of water to a boil in a pot. Add 2 tbsp of salt to the water and then the pasta. Cook for about 8 minutes or to al dente. Strain.

In a heavy bottom pot, melt butter and then whisk flour into the melted butter. Continue to whisk for two minutes on low heat avoiding any color.

Add milk to the butter and flour mixture continuing to stir until the milk thickens to a creamy consistency and coats the back of a spoon.

Add white cheddar, stirring to melt the cheese into the milk. Add ground pink and black peppercorns.

Add the pasta to the pot and stir in the Parmesan. Season to taste with salt and pepper.

Divide between two bowls and serve.



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