

Pasta Cacio e Pere

By: Raffaele Biotti



For 2 Servings

200 grams of your choice of pasta

2 pears, that are not too mature

150 grams of Pecorino cheese or another cheese that will contrast the sweetness of the pear

30 grams of butter

Black Pepper – amount depends on your taste

Salt- for the pasta water

Mint leaves for decoration

Put your water onto boil and add salt.

Grate the cheese you have chosen.

Peel the pears and dice them into small cubes.

In a skillet or large pan start to melt the butter and then add the pears. Fry the pears in the butter for 2-3 minutes then turn off the heat.

Check the cooking time of your pasta. Add it to the boiling water and remove it roughly 2 minutes before the recommended cooking time.

Transfer the pasta directly from the boiling water into the pan with the pears. Turn the heat back on for the pears, and add a ladle of the pasta cooking water. Cook the pasta with the pears for roughly 2 minutes, if the sauce becomes too thick add another ladle of the pasta water.

Add your grated cheese to the pasta. Turn off the heat. Continue stirring to help create a cream sauce.

Serve hot with a sprig of mint for perfume and decoration.