


## “CACIO AND PEPE” FETTUCCINE WITH CHOCOLATE


*Fettuccine cacio e pepe with chocolate is a variation on one of the best known traditional specialities of Roman cuisine. Pasta cacio e pepe is a very old recipe indeed, which started out as a poor dish. You only need a few simple quality ingredients to whip up a quick first course, which is very satisfying and perfect for dinner with friends. Cooking times range from between 5 and 10 minutes. In our version, adding grated dark chocolate once the dish is ready, gives a new touch to a popular recipe. The pasta can be either dried or fresh, but it is important to choose a long shape that holds the sauce well.*




### INGREDIENTS:

**100 g** of pecorino romano (Cheese)  
**q.s** pepper  
**q.s** extra dark chocolate 70% Emilia Zaini  
**250 g** of fettuccine or spaghetti (pasta)

 Difficulty  
**EASY**

 Preparation  
**15 min**

 Portions  
**4**

**1** To prepare this pasta, start with the dressing. Heat the water. When it is not yet boiling and before adding salt, pour a ladle into the glass of the blender in which you have already put the grated “pecorino romano” and the crushed pepper in a mortar.

### TIP

For a more intense taste and aroma, toast pepper in a pan before crushing in a mortar.



- 2** Blend everything until you get a creamy and thick sauce. Set aside in a bowl.



- 3** Add a little salt to the water and cook the fettuccine according to the scheduled times. Drain well and stir in a bowl, preferably made of steel, with the sauce. Transfer to plates and complete with grated dark chocolate. If you like, you can add a grind of pepper.

