Cheese and Pepper Pasta

Ingredients

- 1 ½ cups finely grated pecorino romano cheese, plus more for topping dish
- 1 cup finely grated parmesan cheese
- 1 tablespoon ground black pepper, plus more for taste
- ¾ pound long pasta like linguine or spaghetti
- Olive oil

Steps

1. Put a pot of salted water on to boil. In a large bowl, combine the cheeses and black pepper; mash with just enough cold water to make a thick paste. Spread the cheese paste evenly in the bowl.

2. Once the water is boiling, add the pasta. When the pasta is cooked, use tongs to quickly transfer it to the bowl, reserving a cup or so of the cooking water. Stir to coat the pasta, adding a teaspoon or two of olive oil and a bit of the pasta cooking water to thin the sauce if necessary. The sauce should stick to the pasta and be creamy but not watery.

3. Plate and top each dish with additional cheese and pepper. Serve immediately.