

CHEW & BREWS CACIO E PEPE WITH ZA'ATAR

4 servings | 5 min prep | 15 min cook

INGREDIENTS

CHEW & BREWS ZA'ATAR MIX

400g Spaghetti

50 Butter

125g Parmesan

25g Pecorino Cheese

Olive Oil

Salt & Pepper

DIRECTIONS

1. Cook the spaghetti in 1.3 litres of salt water according to the instructions but make sure it still has a little bite - Make sure you keep the pasta water - you should have about a pint remaining - you will need this.
2. Melt the butter in a saucepan and get it gently bubbling before adding a couple of tablespoons of the Za'atar mix, 2 generous teaspoons of cracked black pepper and cook for another minute or two until really fragrant.
3. Add the pasta water to the butter mix and boil for 5 minutes until nice and silky before stirring in the spaghetti nice and well.
4. Add the Parmesan and Pecorino, in 3 separate batches and in order whilst stirring and keep stirring until nice and smooth.
5. Serve straight away alongside a modern English style Pale ale to bring out the freshness and hit of the pepper.

SHOPPING LIST

30g Chew & Brews Za'atar mix

Packet good quality spaghetti

Butter

Parmesan

Pecorino

Olive Oil

Salt & Pepper

