

CACIO E PEPE

pair with

SEA SALT
BANNER BUTTER

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Small-batch butter made with patiently-cultured cream
from hormone-free, grass-fed cows that live nearby.

Delicious hand-harvested sea salt is delicately sprinkled into our cultured, small-batch churned butter, creating an exceptional flavor and texture in this time-honored classic.

INGREDIENTS

- 3 oz (6 Tbsp) cultured Sea Salt Banner Butter
- 12 oz tagliolini (or spaghetti or bucatini)
- 2 tsp of fresh thyme leaves
- 1 cup finely grated Parmesan
- 1/2 cup finely grated Pecorino
- 2 tsp freshly cracked black pepper

PREPARATION

- Bring 12 cups of salted water to a boil in a big cooking pot. Add pasta and cook, stirring occasionally, for 3-4 minutes (about 3 minutes before it's fully cooked). Drain, reserving 2 cups of the pasta cooking water.
- Heat a large, heavy skillet over medium heat, add cracked pepper to the dry pan for 10-20 seconds. Next, melt in 4 Tbsp of butter and then 1 1/4 cup of the cooking liquid. Swirl the ingredients in the pan until the butter is completely melted and begins to bubble, about 2 minutes.
- Reduce heat to low and add the pasta to the skillet with remaining butter and Parmesan and stir with tongs to complete the pasta cooking process (to al dente). Remove from heat, add fresh thyme and stir in the Pecorino. Add more cooking liquid if pasta is too dry.
- Serve warm in large bowls.

*In honor of our Italian friend Armando Roversi. Recipe adapted from Bon Appétit Magazine.

SERVES

4

Our cultured sea salt butter can be used in all of your favorite “butter-forward” dishes. You can also use in sauces, sautés and pastas, on your steamed vegetables or simply spread on a toasted baguette.



PAIR WITH CULTURED SEA SALT BANNER BUTTER

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