



Olive on Tap Cacio e Pepe Pie

INGREDIENTS: Nonstick vegetable oil spray * 8 oz. coarsely grated Fontina cheese (about 2 cups) * 1/2 cups half-and-half * 4 oz. finely grated Parmesan and/or Pecorino Romano (about 1 cup), plus more for serving
1 Tbsp. freshly ground black pepper, plus more * 1/4 cup plus 1 1/2 tsp. kosher salt (Salt the pasta water) * 12 oz. bucatini, spaghetti, angel hair your choice * 8 oz. ricotta * 3 large eggs
2 Tbsp. **Olive on Tap Tuscany Olive Oil**, plus more for drizzling

Preheat oven to 375°F. Lightly spray an 8" spring form pan with nonstick spray. Wrap bottom tightly in foil to prevent any leaks & place on a rimmed baking sheet. Mix Fontina, half-and-half, 4 oz. Parmesan, 1 Tbsp. pepper, & 1 1/2 tsp. salt in a large bowl that can rest on rim of pasta pot without falling in. Fill pasta pot with 5 quarts water & add remaining 1/4 cup salt or more if you like. Bring to a boil & cook pasta 4 minutes shy of package directions. Drain. While pasta is cooking, place bowl with cheese mixture over pot & whisk constantly until cheese is melted, 3–4 minutes. Remove from heat. Whisk in ricotta, then eggs & 2 Tbsp. oil. Add drained pasta to bowl & toss to coat. Transfer pasta to prepared pan, pressing down to compact lightly. Pour any leftover cheese mixture evenly over. Using tongs or a fork, pull up a few strands of pasta so they form loops just above surface of pie (these will get browned & give texture to the top).

Bake pasta until cheese is bubbling & pie is golden brown on edges and sides, 35–45 minutes. Let cool 10–15 minutes before removing sides of pan. Slide a thin spatula underneath & around pie to help release it from pan, then transfer to a platter or cutting board. Top with Parmesan, a drizzle of oil, & a few cranks of pepper.

Slice into wedges and serve warm.