

Orzo Pasta Milanese

1lb box orzo pasta

1 stick (1/4 lb salt free) butter, cut into 8 T portions.

3 oz freshly grated pecorino Romano cheese. This equals 2/3 C grated pecorino

Freshly grated pepper

Salt to taste--after cheese is added. Enough salt so that you perceive a salt taste--no more

1 small jar roasted red peppers (pimentos)

Chopped cilantro for garnish

Kosher salt

Truffle oil

Cook the pasta in water generously salted with kosher salt.

When cooked to "al dente" stage, pour into large sieve to drain.

Immediately, while still very hot return to empty and now dry pot.

Stir in butter and pecorino cheese.

Stir in the small pieces of roasted red pepper.

Add truffle oil to taste

Adjust seasonings.

Garnish with chopped cilantro before serving.