



Peanut Malunggay Basil pesto topped with Garlic Prawns

FOR THE PASTA:

4 cups fresh sweet basil
2 cups malunggay leaves
6 pieces garlic cloves (minced)
½ cup peanuts
2 cups Marca Leon Corn Oil
2 tsp or to taste sea salt
½ tsp or to taste freshly ground
peppercorns
1 ½ cups parmesan cheese (grated)

For the GARLIC SHRIMPS:

500 grams prawns (head and skin
peeled)
4 tbsp garlic cloves (minced)
4 tbsp Marca Leon Corn Oil
1 tsp or to taste sea salt
1 tsp or to taste freshly-ground
pepper

Boil water and add salt. Cook the pasta in it until al dente. In a blender, throw in basil, malunggay, garlic, peanuts, salt, and peppercorns. Slowly drizzle the oil ½ cup at a time while pulsing. Adjust the seasoning with salt and pepper. Mix in 1 cup of cheese and reserve the rest for garnish. Toss the pasta with 1 cup of pesto. Set aside. Season prawns with salt and pepper. Add them in the very hot oil. You don't have to worry because Marca Leon Corn Oil's high smoke point will quickly sear the prawns to crispiness without burning. Cook for only 30 seconds and make sure not to overcook them. Top it on the pesto pasta while still hot. Finish up with ½ cup of cheese on top. Bon appetit!