



Good Living / Snack

Thai popcorn

20'

Hands on

2

Portion(s)

1

Difficulty



Ingredients

- 50 g coconut oil
- 100 g corn kernels for popcorn

To serve

- 2 tablespoons grated coconut
- 1 tablespoon curry powder
- 1 teaspoon ginger powder

Method

- Place a large, deep **pot** over high heat and heat along with the coconut oil.
- Add 5-6 kernels of corn to the hot oil and cover pot with lid.
- As soon as they start popping and turning into popcorn, add all of the kernels of corn to the pot, lower heat to medium-low and cover pot with lid.
- Shake the pot often while heating.
- As soon as you can't hear the popcorn popping anymore and you can't see the kernels that have not turned into popcorn, remove pot from heat and transfer popcorn to a deep serving bowl.
- In a separate bowl, combine all of the flavoring ingredients.
- Mix with a spoon and pour over the hot popcorn.
- Place your hands at the bottom of the bowl and lightly toss upward to mix evenly.

Tip

You can place the hot popcorn in a bag along with all of the flavoring ingredients, seal bag and shake to mix thoroughly.