



Home-Made Popcorn with a Spice Dust

Serves: 6

Preparation time: 10 minutes

Cooking time: 10 minutes

Ingredients

2 tbsp sunflower oil

110g (un-popped) popcorn

1tsp ground cinnamon

2 tsp ground cumin

2 tsp paprika

½ tsp chilli powder

½ tsp amchoor powder (green mango powder)

½ tsp ground black pepper

Method

1. Put ½ the oil into very large pan
2. Set over a high heat until the oil is very hot then add ½ the popcorn and quickly put on the lid
3. Let the popcorn pop, shaking the pan frequently - you will hear it but don't be tempted to look!
4. Once it has stopped popping - a couple of minutes or so - take it off the heat
5. Repeat with the remaining half of the corn
6. Mix all the spices in a very large plastic container, then add the popcorn and put on the lid
7. Shake well to coat the popcorn in the spices

Things you will need

Tablespoon

Very large pan with lid

Teaspoon

Very large plastic container



Croydon
Heart Town

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