KIKKOMAN

Flavour-packed fusion: chilli-garlic and salty caramel popcorn duo

Total time **15 mins** **10 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
2,845 kJ / 680 kcal

Fat: **25.7 g** Protein: **8.6 g**
Carbohydrates: **105 g**

INGREDIENTS

2 portion(s)

3 tbsp	rapeseed oil
100 g	popcorn kernels
4 tbsp	butter
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.5 tsp	garlic powder
0.5 tsp	paprika powder
0.25 tsp	chilli flakes
1 tbsp	grated Parmesan cheese (optional)
50 ml	water
150 g	sugar

PREPARATION

Step 1

3 tbsp rapeseed oil - **100 g** popcorn kernels
Heat the rapeseed oil in a heavy-bottomed frying pan. Add the popcorn kernels and cover with a lid. When all the kernels have popped, divide them into two bowls.

Step 2

2 tbsp butter - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **0.5 tsp** garlic powder - **0.5 tsp** paprika powder - **0.25 tsp** chilli flakes - **1 tbsp** grated Parmesan cheese (optional)
Preparation (savoury version):
Melt the butter in a saucepan, then add the Kikkoman Soy Sauce and spices (garlic, pepper and chilli). Pour the mixture over one of the bowls of popcorn, add the Parmesan cheese and mix thoroughly so that the popcorn is coated with the spices.

Step 3

50 ml water - **150 g** sugar - **2 tbsp** butter - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce
Preparation (sweet-salty version):
To prepare the caramel, pour the sugar and water into a pan. Heat them until they dissolve without stirring. Gently swirl the pan to distribute the sugar evenly. When it turns golden, add the butter and Kikkoman Soy Sauce. Stir and pour over the other bowl of popcorn.

Step 4

Spread the caramel popcorn on a large baking tray lined with greaseproof paper. Wait for it to harden,

then crumble it into pieces and return it to the bowl.

You can serve both popcorn versions for any occasion or take them with you on a picnic.