


Chocolate Popcorn

Prep time 10 mins Servings 4-6 

Product used: Theatre Popcorn Maker

Ingredients

- 1.5 scoops of fresh hot air popcorn kernels (about 75 grams)
- 1.5 tablespoons vegetable oil

Chocolate sauce

- 550 grams dark chocolate
- 2 tablespoons coconut oil



Preparation

1. **Prepare popcorn:** Lift the kettle lid all the way to the top to adhere to the magnet and carefully pour kernels and oil into the popping kettle. **CAUTION:** Lid may be HOT! Lower the kettle lid.
2. Carefully close the door on the main unit and Switch ON the main power at the side.
3. Popcorn starts popping out through the lid of the popping kettle. Switch OFF when popping is complete (when there is no more popping sound from the kettle).
4. It is suggested to lift the kettle lid before pulling the switch to release popcorn. This will avoid incidence of which the lid spins with force and damage the unit. **CAUTION:** Kettle will be HOT!
5. This recipe should yield about 12 cups of popcorn. Once fully popped, add popcorn to a large mixing bowl and allow to cool.
6. **Prepare chocolate sauce:** Break up chocolate into small pieces and add to microwave-safe bowl with the coconut oil. Heat in microwave in 30 second intervals, stirring after each interval. Repeat until fully melted.
7. Pour chocolate sauce over the cooled popcorn, and mix until each kernel is fully coated.
8. Line two baking trays with parchment paper and spread chocolate covered popcorn evenly on both.
9. Place in fridge for 30 minutes until the chocolate has hardened fully. For quicker results, place in freezer.
10. Enjoy!