

BECOME A GOURMET POPCORN CHEF AT HOME!



My love of popcorn began back in 2010 while visiting the USA.

Inspired, on my return to London I began experimenting in the family-kitchen, on a mission to become a Gourmet Popcorn Chef!

After months of burnt pans and late-night tasting sessions, I unlocked the artisan techniques for creating officially the best-tasting popcorn. Including handcrafting my gourmet popcorn in small batches and using extra-large "mushroom" popping corn.

Joe

ABOUT MUSHROOM POPPING CORN

Mushroom kernels create gourmet popcorn with a delightfully fluffy, light and spongy texture!

Mushroom kernels produce gourmet popcorn with an extra-large surface area, perfect for coating with delicious flavours!

Mushroom kernels are less likely to crumble and therefore much less messy to eat!

This pouch of extra-large "mushroom" popping corn is just the ticket for those who want to follow in my footsteps and cook up their own best-tasting Gourmet Popcorn at home!

LET'S GET POPPING!

For best results, we recommend air-popping your Gourmet Popping Corn using an electrical Popcorn Maker. If you don't have a Popcorn Maker to hand, then follow the below instructions for cooking your kernels using oil...

FRESHLY POPPED GOURMET POPCORN



1. Heat a tablespoon of oil in a large pan and add 2-3 test kernels.
2. Heat on medium until the kernels pop. Remove and then carefully add the desired quantity of kernels to the pan.
3. Cover the pan with a lid. Occasionally shake the pan to prevent sticking and when the popping stops remove from the heat.
4. Season your fresh popcorn as you wish, from a simple sprinkle of British sea salt, to a generous pinch of Saigon cinnamon. Browse recipe inspiration at joeandsephs.co.uk/recipes

If you fancy a challenge, try recreating my famous Gourmet Popcorn recipes from moreish Salted Caramel to decadent Double Chocolate, with my exclusive kits available at joeandsephs.co.uk/make-your-own-gourmet-popcorn

5. Time to tuck in to your homemade Gourmet Popcorn!