



Bloody Mary Popcorn

SERVES 4

8g tomato powder
Pinch of paprika
Pinch of black pepper
Pinch of white pepper
Pinch of wasabi powder
Pinch of celery salt
Pinch of chilli powder
Zest of ¼ lemon, grated

80g popcorn kernels
1 tspn olive oil

½ tspn Tabasco sauce
½ tspn olive brine
½ tspn Worcestershire sauce
5g liquid glucose
6g caster sugar
6g isomalt
Small knob of butter



Combine the first eight ingredients to form a homogeneous powder.

Heat together the Tabasco sauce, olive brine, Worcestershire sauce, glucose, caster sugar, and isomalt. When the mixture melts and reaches 140°C, stir in the butter.

Pop the popcorn in the olive oil. Transfer to a large plastic bag and pour in the caramel, shaking the bag to coat the popcorn evenly. Continuing to shake the bag, add the spice powder.



