

POP CORN CARNIVAL CONFETTI

These popcorns will brighten up the table and intrigue your little diners. In addition to being colored, to make them even more delicious you can use also some chocolate.



INGREDIENTS:

- 60 g** popcorn grains to pop
- 50 g** Emilia Zaini extra dark chocolate
- 1** spoonful of seed oil to taste
- 1** spoonful of salt



Difficulty
EASY



Preparation
40 min



Portions
4

1

In a high saucepan, pour the oil and then the corn kernels. Cover with a lid and cook over medium heat. Let all the beans pop, then turn off the heat. Sprinkle them with a little salt.

TIP

The popcorn can also be covered with milk or white chocolate, if preferred

2

Set aside one third of the popcorn and tint the rest. Mix a little water with the food coloring of your choice, preferably those in gel for cake-design. Transfer the mixture into a container with a food-grade spray and sprinkle quickly on the popcorn to be colored lying on a baking sheet. Repeat the operation for each color with which you want to dye the popcorn, then pass all the popcorns in a hot oven for 5 minutes.

3

Separately, melt the chocolate in a double boiler and cover about a third of the popcorn kept aside. Dip them in dark chocolate, then let them dry on a sheet of baking paper. Mix them with the dyed popcorn and serve immediately.