

Truffle & Rosemary Popcorn

Recipe By Shulamith Betesh



Cooking and Prep:  10
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Serves:  13

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Gluten Free,
Sugar Free, Vegan, Pescetarian

Source: Whisk by Ami

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Ingredients (6)

Main ingredients

- 1/4 cup oil, or enough to just coat the bottom of the pot (too much oil will burn)
- 2 capfuls truffle oil, plus more for drizzling
- 2 teaspoons dried or fresh rosemary
- 1/2 cup yellow popcorn kernels

1/2 cup white popcorn kernels

Popcorn salt

Start Cooking

For the popcorn

1. In a large pot, add the oil, swirling the pot so that the oil entirely coats the bottom. Add in truffle oil and rosemary. Top with kernels, spreading them in a single layer over the bottom of the pot.
2. Pop popcorn over medium-high heat. When popcorn is ready, drizzle with an additional capful of truffle oil and sprinkle with popcorn salt. You can prepare this popcorn a day ahead and store in an airtight container.