



Our *Botanically Infused Salt Blends* combine the purest sea salts with our Culinary Essential Oils & Botanicals, and elevate your culinary & cocktail creations resulting in complexity of flavor using few ingredients. Bring balance to foods whether starting, layering, or finishing your dishes & drinks.

PIMENT D'VILLE POPCORN

INGREDIENTS:

3 tablespoons **Olive Oil** or **Coconut Oil**
½ cup heirloom **Popcorn Kernels**
½ teaspoon {or to taste} **TB Piment d'Ville Botanically Infused Salt**
Parmesan Cheese to taste

TB | TidBits: *I keep my unused popcorn kernels in a glass jar to keep them fresh!*

METHOD:

Add the oil to a heavy-bottomed pot placing it over a medium high heat. Add three kernels to test. Do not cover. When one or more of the kernels pop, add the remaining popcorn kernels and quickly cover with the lid.

Gently shake the pot over the heat a few times to prevent the kernels from sticking and burning. This next step is key - shift the lid placing it slightly ajar for the steam to escape (the excess condensation can cause soggy popcorn). While popping, give it a few shakes until most of the kernels have popped. Turn off the heat and remove the lid. I count to 30 because a few stragglers will pop.

Remove from the heat and quickly pour the popcorn into a large bowl, season with a few pinches of TB Piment d'Ville Salt, stirring the popcorn in between pinches for even coating. Finish with a light grating of Parmesan Cheese over the top with a microplane grater.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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