

Maille Honey Mustard Popcorn



INGREDIENTS

- **70g Maille Honey Dijon Mustard**
- 5tbsp coconut oil
- 60g powdered sugar
- 330g of popcorn kernels
- 1/4 tsp baking soda



METHOD

- 1** Heat 2 Tbsp. oil in a large saucepan over medium heat. Add kernels and stir until they have popped. Remove from heat.
- 2** Place the remaining oil, **Maille Honey Dijon Mustard** and sugar in a small saucepan over medium heat. Boil and wait for sugar to caramelize (about 3-4 minutes).
- 3** Remove from heat and add baking soda.
- 4** Line a baking sheet with parchment paper and cover with popcorn.
- 5** Pour mustard and sugar mixture onto popcorn and let cool. Serve.