



Monsoon Spiced Popcorn

Spiced Popcorn is a mouthwatering snack that takes ordinary popcorn to a whole new level of flavour excitement. This recipe infuses fresh, fluffy popcorn with a medley of aromatic Monsoon Coast spices, creating a delightful fusion of savoury and zesty notes.

You can really use any Monsoon Coast spice blend for this. Our favourites are Mahavira's Feast, Monsoon Balti, Delhi Chat Masala and Durban Curry for a hot seasoning.

Monsoon Spiced Popcorn

Enjoy the bold and aromatic experience of Spiced Popcorn with every handful!

- 1 Large bowl popped popcorn
- 2 tbsp Butter or Coconut Oil

Monsoon Coast Spice Blend of Your Choice

- 1-2 tbsp Delhi Chat Masala (or)
- 1-2 tbsp Durban Curry (or)
- 1-2 tbsp Mahaviras Feast (or)
- 1-2 tbsp Monsoon Balti

1. Pop a large bowl of popcorn. Melt butter (or use coconut oil) and pour onto the popcorn. Sprinkle generously with your Monsoon Coast Seasoning. Enjoy!

Snack

African & Levantine, Far East & Far West, Indian & South Asian

Quick Snacks, Spiced Popcorn

Ingredients:

Large bowl popped popcorn

1 - 2 tbsp Monsoon Coast Spice

Blend of your choice

2 TBL butter or coconut oil

Spices Used: Monsoon BaltiDurban

CurryMahavira's FeastDelhi Chat Masala

Instructions:

Pop a large bowl of popcorn. Melt butter (or use coconut oil) and pour onto the popcorn. Sprinkle generously with your Monsoon Coast Seasoning. Enjoy!