Chocolate popcorn monsters



Consejo del chef

Place the eyes on each little monster and set it aside to cool. When they are, press the play to watch the movie because the popcorn is ready to devour.

Raciones para 10

- ❏ **100 gr** Corn kernels
- ❏ **100 gr** Laminated almonds
- ❏ **600 gr** Melted white chocolate
- ❏ Food colouring: purple, orange, and green
- ❏ Edible eyes

1. Cook the corn kernels in a deep pan with some oil, and use a lid to prevent popcorn from popping out of the pan. Mix with the laminated almonds and mash the mix gently.
2. Melt the white chocolate with the melting function of your induction hob or using a bain-marie, divide into different bowls, as many as colours we want to use, and dye with two drops of food colouring.
3. Spread the popcorn and almond mix in every bowl and toss until all of them are covered.
4. Shape rocks with the help of a couple of spoons over a tray with parchment paper.

Chef's Notes

https://cookinglovers.teka.com/en/receta/monstruos-de-palomitas-con-chocolate/