

Pop with Panache

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With SoCal a bit more snugly than is usual for August, there's nothing more enticing than a weekday movie night. (Last night: *The Life Aquatic/Marathon Man* doubleheader.) Heirloom kernels are in, and S.F. tastemaker Jean Arnold of [479 Popcorn](#) has put together an ingenious kit for the real-deal in organic popcorn. 479 — named for the ideal temp for popping corn — has grown a gourmands' following for its wild flavor blends like madras coconut curry and cashew, alderwood smoked sea salt, and chipotle caramel almond, among others.

Out of her test kitchen and into her lineup, Arnold's going for refined sophistication come September with the [479° Black Truffle DIY Kit](#) (\$45).

DIY? Pop it yourself.

The kit comes with in a smart silver box filled with a container of corn: shaman blue, yellow topaz, dakota black and white diamond. There's a full-size bottle of [La Tourangelle Black Truffle Oil](#), locally sourced good stuff from California, and 2 ample packets of truffle salt, plus filigree decorated paper cones and directions for assembly and preparation. Here, an abbreviated version of the simple stovetop directions: Pour 2 tablespoons of sunflower oil into a deep heavy pot (a work or wide cast-iron is best). Heat this at medium for 2-3 minutes, or until the oil begins to sizzle. Drop a few kernels into the pot to test for a quick pop. Add the remaining 6 tablespoons kernels and continue cooking by shaking until the popping slows to about 3 to 4 seconds between pops. This will yield about 8 cups of popcorn, which you transfer to a large mixing bowl and drizzle the truffle oil and sprinkle the truffled sea salt—and to go for broke, some freshly grated cheese. Cover with foil; shake; serve; eat.

Yield: 8 cups.

Leftovers: None.

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479 Popcorn's Pop-It-Yourself Black Truffle Kit (\$45), out in September, will have everything you need to make movie night delicious