

Tupperware®



Italian Cheesy
Trove Popcorn

WOW POP

MICROWAVE POPCORN MAKER

RECIPE BOOKLET

1ST USE EXPERIENCE

Welcome to the WOW Pop Microwave Popcorn Maker! This is the key to unlocking endless possibilities for you and your loved ones. But, before you unlock all the possibilities, there's a few things you need to know about your first WOW Pop experience.

The 1st pop might not turn out entirely the way you expect it to, but don't be disappointed or discouraged! There are many variables that go into making the perfect WOW Pop. Everyone's microwave is different, they all cook at different settings and this can impact the time it takes to pop the popcorn and the duration it takes to complete popping the popcorn. It is recommended for your 1st pop:

- **Unpack your WOW Pop and wash all parts:** base in extended mode, glass insert, and cover. Cleaning is recommended after each use to prevent residue from accumulating. All parts are dishwasher-safe.
- **Assemble your WOW Pop:** Fit the glass insert to the bottom of the base in extended mode. Add your kernels to the base, no oil or butter is needed at this time.
- **Do not overfill the base – max fill is 6 tbsp./72g – no one will judge you for eating it all!** Place cover in open position by aligning vented side on cover with holes on the base. Place WOW Pop in the center of your microwave.
- Set your microwave to 3 minutes. Stay near the microwave and listen carefully to the popping. Once the popping slows down to 3 or 4 seconds between pops, STOP the microwave.
- Open the WOW Pop and see the fresh popped popcorn. Check that the bowl is at least $\frac{3}{4}$ full.
- Place the cover back on and shake out the unpopped kernels. Take note of the amount of unpopped kernels. If you only have a few unpopped kernels (like under 10) you did really well and have targeted the setting on your microwave, congrats you are now WOW Popping!
- If you had a lot of unpopped kernels (like over 25) you still did well, just add another 15 seconds to the microwaving time for the 2nd try. Soon you will be WOW Popping!
- With a little trial and error you will get it down to 3 to 5 unpopped kernels!
- For best results, use a microwave with max 1000 Watts. If your microwave exceeds 1000 Watts, lower the power to ensure there is no damage to the product and avoid burning the kernels.

Once you have sorted out the microwave settings and got your WOW Pop dialed in, it's time to try some of the amazing recipes!



Sweet Crunchy Peanut Popcorn

ENDLESS POPPING...

ENDLESS FLAVOR...ENDLESS FUN!

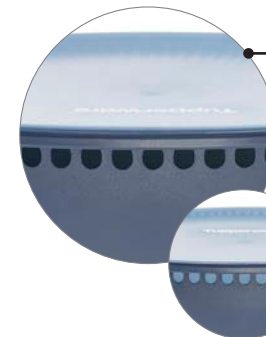
The Tupperware® Wow Pop Microwave Popcorn Maker makes connoisseur level popcorn with beginner level effort. The ingenious design and simple functionality make it easy to create anything from healthy popcorn popped without butter or oil to endless sweet and savory creations.



Endless Popping and Unlimited Flavors

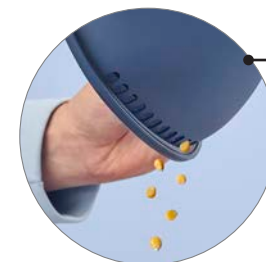
Fill, Pop, Flavor, & Enjoy! Fresh popcorn popped in 3 minutes* in the microwave.

** Depending on microwave oven, timing can be less or more than 3 min. See user manual for more detailed instructions.*



Vent & Shake Cover

The dual-purpose cover has ventilation holes for maximum popping performance and a seasoning seal that keeps flavors on the popcorn and not on the counter.



Built-In Kernel Colander

The kernel colander easily removes unpopped kernels with just a few shakes. Once popping is complete, hold the base and cover vent side down and gently shake the unpopped kernels into the trash.

Flexible and Convenient Design

Stands up for easy popping and serving. The wide opening makes for easy snacking. And when popping is complete, the base, glass insert, and cover all nests for compact storage.



Safe Material

Food-grade silicone that is BPA, lead, latex and phthalates free.

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MOVIE POPCORN

±2 tbsp./30g butter (softened at room temperature*)
±¼ tsp./1 mL salt
Black pepper to taste
±¼ cup/60g popcorn kernels

1. Combine softened butter with salt and pepper in a small bowl.
2. Measure and place kernels in the **WOW Pop Microwave Popcorn Maker** without adding anything else. Place cover in open position by aligning vented side on cover with holes on the base.
3. Place in microwave and set to 3 min. on high, with a maximum wattage of 1000 watts. Stay near the microwave and listen carefully to the popping. Once popping slows down to about 2 seconds between pops, stop the microwave. Depending on microwave oven, timing can be less or more than 3 min. (See user manual for more detailed instructions).
4. Once popcorn is ready, keep cover in the open position and immediately shake out unpopped kernels.
5. Add butter to hot popcorn, place cover in closed position and shake gently for about 30 sec. until butter is completely melted. In case butter is not completely melted, place Popcorn Maker in the microwave for 10 to 20 sec. at 50% power, then shake again.

**Butter must be soft enough to be stirred with a fork or spoon. If room temperature is not warm enough, you can microwave the butter for 5 seconds at a time to soften it. It is important that the butter is soft, to melt easily while shaking it with the popcorn. It should not be liquid to make sure it is not instantly soaked when pouring it on the popcorn, which would result in uneven seasoning.*

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TABASCO® POPCORN



±2 tbsp./30g butter (softened at room temperature*)
±¼ tsp./1 mL salt
5–20 drops of Tabasco® (according to taste**)
±¼ cup/60g popcorn kernels

1. Combine the softened butter with salt and Tabasco® in a small bowl.
2. Measure and place kernels in the **WOW Pop Microwave Popcorn Maker** without adding anything else. Place cover in open position by aligning vented side on cover with holes on the base.
3. Place in microwave and set to 3 min. on high, with a maximum wattage of 1000 watts. Stay near the microwave and listen carefully to the popping. Once popping slows down to about 2 seconds between pops, stop the microwave. Depending on microwave oven, timing can be less or more than 3 min. (See user manual for more detailed instructions).
4. Once popcorn is ready, keep cover in the open position and immediately shake out unpopped kernels.
5. Immediately add Tabasco® butter to hot popcorn, place cover in closed position and shake gently for about 30 sec. until butter is completely melted. In case butter is not completely melted, place Popcorn Maker in the microwave for 20 sec. at 50% power, then shake again.

***5 drops = mild • 10 drops = medium hot • 20 drops = pretty intense*

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ITALIAN CHEESY TROVE POPCORN

±¼ cup/60g popcorn kernels
±¼ tsp./1 mL salt
±6 tbsp./45g finely grated Pecorino Romano cheese*
Small bunch of chives (finely chopped)

1. Measure and place kernels in the **WOW Pop Microwave Popcorn Maker** without adding anything else. Place cover in open position by aligning vented side on cover with holes on the base.
2. Place in microwave and set to 3 min. on high, with a maximum wattage of 1000 watts. Stay near the microwave and listen carefully to the popping. Once popping slows down to about 2 seconds between pops, stop the microwave. Depending on microwave oven, timing can be less or more than 3 min. (See user manual for more detailed instructions).
3. Once popcorn is ready, keep cover in the open position and immediately shake out unpopped kernels.
4. Add salt and pecorino, place cover in closed position and shake for approx. 20 sec.
5. Remove cover and allow to cool for 1 min.
6. Top with chopped chives for serving (do not shake after adding chives).

**Can be substituted with Parmesan cheese*

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GARLIC BUTTER POPCORN



1 small garlic clove*
±2 tbsp./30g butter (softened at room temperature*)
±¼ tsp./1 mL salt
±¼ cup/60g popcorn kernels

1. Peel garlic clove and press using a garlic press.
2. Combine softened butter with salt and garlic in a small bowl.
3. Measure and place kernels in the **WOW Pop Microwave Popcorn Maker** without adding anything else. Place cover in open position by aligning vented side on cover with holes on the base.
4. Place in microwave and set to 3 min. on high, with a maximum wattage of 1000 watts. Stay near the microwave and listen carefully to the popping. Once popping slows down to about 2 seconds between pops, stop the microwave. Depending on microwave oven, timing can be less or more than 3 min. (See user manual for more detailed instructions).
5. Once popcorn is ready, keep cover in the open position and immediately shake out unpopped kernels.
6. Immediately add garlic butter to hot popcorn, place cover in closed position and shake gently for about 30 sec. until butter is completely melted. In case butter is not completely melted, place Popcorn Maker in the microwave for 20 sec. at 50% power, then shake again.

** Fresh garlic clove can be replaced with 1 tsp./5 mL dry garlic powder.*

***Butter must be soft enough to be stirred with a fork or spoon. If room temperature is not warm enough, you can microwave the butter for 5 seconds at a time to soften it. It is important that the butter is soft, to melt easily while shaking it with the popcorn. It should not be liquid to make sure it is not instantly soaked when pouring it on the popcorn, which would result in uneven seasoning.*

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WHITE CHOCOLATE & RASPBERRY POPCORN

1 tbsp./10g freeze dried raspberries*
±2.1 oz./60g white chocolate**
±¼ cup/60g popcorn kernels

1. Chop freeze dried raspberries using **Supersonic™ Chopper Compact** (6-7 pulls or until powder-like consistency).
2. Grate chocolate using the **Grate 'N Store** (For best results, place chocolate and Grate 'N Store in the fridge for 15 min. before grating, so they are both cold and chocolate doesn't start to melt while grating).
3. Measure and place kernels in the **WOW Pop Microwave Popcorn Maker** without adding anything else. Place cover in open position by aligning vented side on cover with holes on the base.
4. Place in microwave and set to 3 min. on high, with a maximum wattage of 1000 watts. Stay near the microwave and listen carefully to the popping. Once popping slows down to about 2 seconds between pops, stop the microwave. Depending on microwave oven, timing can be less or more than 3 min. (See user manual for more detailed instructions).
5. Once popcorn is ready, keep cover in the open position and immediately shake out unpopped kernels.
6. Immediately add grated chocolate on hot popcorn, place cover in closed position and shake gently for approx. 30 sec. Add raspberry powder and shake again.
7. Spread on a silicone baking sheet and allow to cool. If room temperature is above 73–77°F/23–25°C, place in fridge for 15 min. This step is just to avoid chocolate sticking to fingers, but if you can't wait, just enjoy right away.
8. Popcorn can be then gathered again in a serving bowl and stored at room temperature until serving (if room temp is not above 77°F/25°C).

* Do not replace with fresh or frozen raspberries.

** Important to have a good quality white chocolate. Good quality white chocolate is quite liquid when melting, while cheaper white chocolate often are very thick and will not spread evenly on the popcorn.

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CHOCOLATE & BISCOFF® POPCORN

±1.4 oz./40g speculoos/Biscoff® biscuits
±2.1 oz./60g milk chocolate
±¼ cup/60g popcorn kernels

1. Grate speculoos/Biscoff® using the **Grate 'N Store**. Set aside in a small bowl.
2. Grate chocolate separately using Grate 'N Store (For best results, place chocolate and Grate 'N Store in the fridge for 15. min. before grating, so they are both cold and chocolate doesn't start to melt while grating).
3. Measure and place kernels in the **WOW Pop Microwave Popcorn Maker** without adding anything else. Place cover in open position by aligning vented side on cover with holes on the base.
4. Place in microwave and set to 3 min. on high, with a maximum wattage of 1000 watts. Stay near the microwave and listen carefully to the popping. Once popping slows down to about 2 seconds between pops, stop the microwave. Depending on microwave oven, timing can be less or more than 3 min. (See user manual for more detailed instructions).
5. Once popcorn is ready, keep cover in the open position and immediately shake out unpopped kernels.
6. Immediately add chocolate on hot popcorn, place cover in closed position and shake gently for approx. 30 sec.
7. Add speculoos crumbles and shake again.
8. Spread on a silicone baking sheet and allow to cool. (just to avoid chocolate sticking to fingers, but if you can't wait, just enjoy right away).

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SWEET CRUNCHY PEANUT POPCORN

±2 tbsp./30g butter (softened at room temperature*)
±2 tbsp./30g granulated sugar
±4½ tbsp./40g unsalted shelled peanuts
±¼ cup/60g popcorn kernels

1. Combine softened butter with sugar.
2. Using **Super Sonic™ Chopper Compact**, finely chop peanuts.
3. Measure and place kernels in the **WOW Pop Microwave Popcorn Maker** without adding anything else. Place cover in open position by aligning vented side on cover with holes on the base.
4. Place in microwave and set to 3 min. on high, with a maximum wattage of 1000 watts. Stay near the microwave and listen carefully to the popping. Once popping slows down to about 2 seconds between pops, stop the microwave. Depending on microwave oven, timing can be less or more than 3 min. (See user manual for more detailed instructions).
5. Once popcorn is ready, keep cover in the open position and immediately shake out unpopped kernels.
6. Add sugar butter on hot popcorn, place cover in closed position, shake for 20 sec. Microwave for 15 seconds (cover can stay in closed position), shake and microwave again 15 sec.
7. Add chopped peanuts and shake one last time.

**Butter must be soft enough to be stirred with a fork or spoon. If room temperature is not warm enough, you can microwave the butter for 5 seconds at a time to soften it. It is important that the butter is soft, to melt easily while shaking it with the popcorn. It should not be liquid to make sure it is not instantly soaked when pouring it on the popcorn, which would result in uneven seasoning.*

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DULCE DE LECHE POPCORN

±¼ cup/60g popcorn kernels
±¼ cup/60g dulce de leche
1 pinch baking soda

1. Measure and place kernels in the **WOW Pop Microwave Popcorn Maker** without adding anything else. Place cover in open position by aligning vented side on cover with holes on the base.
2. Place in microwave and set to 3 min. on high, with a maximum wattage of 1000 watts. Stay near the microwave and listen carefully to the popping. Once popping slows down to about 2 seconds between pops, stop the microwave. Depending on microwave oven, timing can be less or more than 3 min. (See user manual for more detailed instructions).
3. Once popcorn is ready, keep cover in the open position and immediately shake out unpopped kernels.
4. Set the popcorn aside in a bowl.
5. Pour dulce de leche into empty popcorn maker, add baking soda and stir gently.
6. Place uncovered in the microwave for 1 min at 50% power.
7. Add popcorn back into the popcorn maker with the dulce de leche and stir gently with a **Classic Silicone Spatula** to evenly coat popcorn for approx. 1 min., making sure to scrape the dulce de leche from the bottom.
8. Microwave for 5 seconds without cover then stir again for 10-20 more seconds.
9. Allow to cool for 5 min. before serving.

Remove Popcorn Maker from microwave with care and handle cautiously at every step once you started heating the dulce de leche, including stirring. Always wear oven gloves. Spilling hot dulce de leche on your skin can lead to severe burn injuries.

