

Cream Horns Recipe

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Prep. time : 25 minutes

Cook time : 20 minutes

Ready in 45 minutes

Level : Advanced

Puff Pastry Horns

- Puff Pastry 500g (1.1lbs)
- One egg (for egg wash)
- Granulated sugar (optional)

Crème Diplomate

- Milk 300g (10.6oz)
- Egg yolks 60g (2.1oz or 3 medium egg yolks)
- Sugar 50g (1.8oz)
- Flour 25g (0.9oz)
- Corn starch 20g (0.7oz)
- Vanilla powder
- Whipping cream 300g (10.6oz)

Directions

1. Roll out your puff pastry to make a large, 3mm (1/8“) thick rectangle, and cut 2.5cm (1“) wide strips.
2. Wrap each strip around the mold, starting from the tip of the mold towards the wide end, and make sure that the dough overlaps at the edge.
3. Brush them with egg wash, and sprinkle with granulated sugar. Put the horns in the fridge for about 15 minutes.

4. Bake horns at 200°C (400°F) for approximately 15 minutes, until nicely golden. Leave them to cool, and then remove the molds.
5. While the horns are cooling down, make crème patissière. Heat up the milk, vanilla powder and half of the sugar in a saucepan. Whisk the egg yolks with the rest of the sugar, and add sifted flour and corn starch. Temper the yolk mixture with hot milk and put everything back in the pan. Cook the cream, whisking vigorously, until it thickens and start boiling. Allow it to boil for 2 minutes and then pour it into a clean bowl. Cover crème patissière with a plastic foil so it touches the surface of the cream. Leave it to cool down completely.
6. When crème patissière cools down, work it with a whisk. Whip the cream to soft peaks and fold it in crème patissière. Now you have made crème diplomate.
7. Fill your cream horns immediately, sprinkle them with some powdered sugar, and leave them in the fridge to cool down for a couple of hours.