



Colourful Cream Horns

6 pieces



Easy

up to 30 Min.



Ingredients:

For the Pastry:

320 g Ready Rolled Puff Pastry
1 Medium Egg
50 g Golden Caster Sugar

To Decorate:

100 g Dr. Oetker 72% Extra Dark Chocolate
Dr. Oetker Unicorn Confetti Sprinkles

For the Filling:

300 ml Whipping Cream
5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
Dr. Oetker Pink Extra Strong Food Colour Gel
Dr. Oetker Blue Extra Strong Food Colour Gel
Dr. Oetker Green Extra Strong Food Colour Gel

1 For the Pastry:

First things first it's time to get creative, make 6 x cone shapes out of paper roughly 15cm long and 3cm diameter at the largest end, we recommend using a couple of sheets of paper or card so your cones hold their shape. Then cover the paper cones in non-stick foil. If you have a cone moulds you can just use those.

- 2 Preheat your oven to 200°C/180°C/Gas Mark 6 and line a large baking tray with greaseproof paper.
- 3 Unroll your puff pastry and cut length ways into 6 equal strips, top tip use a pizza cutter cut the strips of pastry.
- 4 Lay one strip of pastry on your work surface and take a foil cone. Starting at one end of the pastry strip place the thin point of the cone on the pastry and roll the cone along the pastry angling the cone slightly so the pastry overlaps itself. Repeat this to create 6 pastry cones, place them on your lined baking tray and chill in the fridge for 30 minutes.
- 5 Pop the egg in a small bowl and beat until all combined. Once the pastry has chilled brush with the beaten egg and sprinkle over the sugar and place back in the baking tray spaced slightly apart as the pastry will puff up as it bakes.



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- 6 Bake in the oven for 20-25 minutes until golden brown and puffed up. Leave to cool, on the tray for 15 minutes and then place on a cooling rack to cool completely. Once the horns have cooled, remove the cone mould gently so you do not break the pastry.

7 To Decorate:

Now it's time to get chocolatey, break the Chocolate into pieces and place in a microwavable bowl. Melt in the microwave for 30 seconds and then stir, continue to melt in 10 second bursts stirring between each burst until your chocolate has melted. One at a time dip half a pastry horn in the melted chocolate to coat, allow the excess chocolate to drip off and place on some baking parchment. Once each horn is coated in chocolate sprinkle over the Unicorn Confetti and leave to set.

8 For the Filling:

Place the cream in a large bowl and pop in the Vanilla Extract and icing sugar. Whip the cream until it forms soft peaks. Divide the whipped cream equally between 3 bowls. Pop a few drops of pink colour gel in one bowl, blue in another and green in the final bowl.

- 9 Whisk the colour gel through the cream. Grab a piping bag and pop in a star nozzle. Spoon a line of pink cream down one side of the piping bag, add a line of blue cream and then green cream so all 3 coloured creams are in the piping bags, this is how you create the 3 tone coloured piping.
- 10 Pipe the cream into each pastry horn creating a swirl with the cream as you reach the top of the horn. Try placing the horn in a glass to hold it upright whilst you pipe the cream.
- 11 Serve your colourful cream horns straight away to ensure the pastry stays crisp and flaky!

Tip from the Test Kitchen

- why not drizzle any left over melted chocolate inside the pastry horn for an extra chocolatey finish.
- Why not try spreading jam inside the pastry horn to add a fruit flavour to the pastry.

