



Cream horns

Cream horns are ever bodies favorite! You can make them easily at home, simply follow the steps in our recipe! We will make the filling with the FunCakes mix for Custard Cream.

Boodschappenlijstje



Patisse Creamhorn Shaper Set/3

P01895
€6.10



FunCakes Mix for Crème Pâtissière 500
g

F10150
€6.25



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.75



Other materials for 4 horns:

- 4 slices puff pastry
- Cristal sugar
- Beaten egg
- 250 ml water
- Silicone brush

Preheat the oven to 225°C (convection oven 200°C). Defrost the slices of puff pastry and cut them into 4 strips. Wrap the strips around the horns, starting from the tip.

Place the covered horns with the end down on a piece of parchment paper. Lubricate the top with beaten egg (use the silicone brush) and sprinkle some sugar on top. Bake the horns in approx. 20 minutes and let them cool down.

Mix 100 mix for custard cream with 250 ml water and beat the cream for approx. 5 minutes to a smooth mass. Fill the horns with the cream and sprinkle some icing sugar over them.

Tips for variation:

- Stir some chopped nuts true the sugar and sprinkle them over not yet baked horns.
- Add summer fruit to your filling.
- Stir some egg liquor true the custard cream.
- You can also fill up the horns with the FunCakes mix for Enchanted Cream.

Bon appetite!