

Cream horn moulds

Product number: 728 668

Cleaning

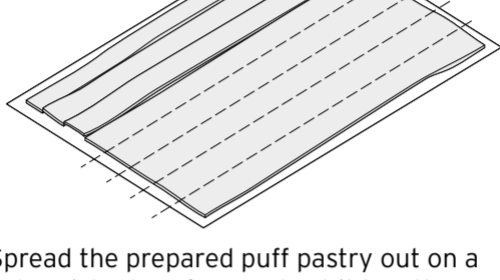
- Clean the cream horn moulds with warm water and a little washing-up liquid before using them for the first time and immediately after every further use to help remove pastry residues. Dry them immediately after washing to prevent stains. The cream horn moulds are dishwasher-safe.
- Do not use caustic or abrasive agents or hard brushes, etc. for cleaning.
- Minute rust particles from pots and pans or damaged dishwasher racks often accumulate on metal parts and appear as rust stains. Remove these stains with a metal care product to prevent them from spreading.

Use

1. Preheat the oven.



2. Grease the cream horn moulds with butter or margarine.

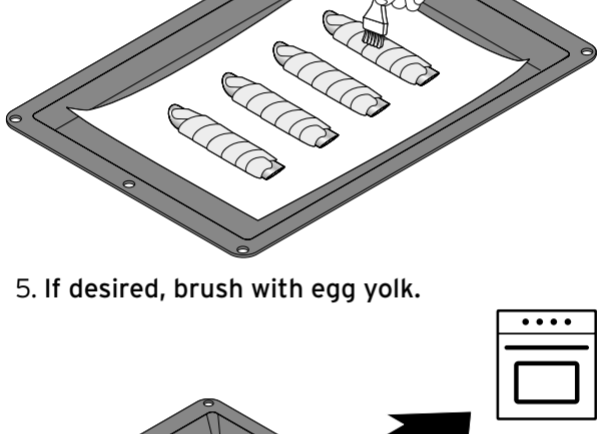


3. Spread the prepared puff pastry out on a cut-resistant surface and cut it lengthways into strips.

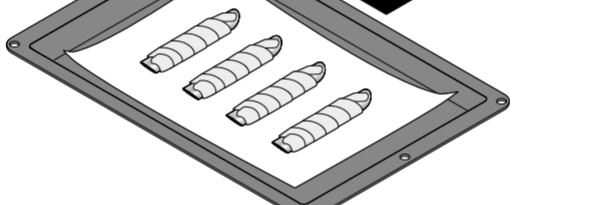


4. Wrap the strips of puff pastry slightly diagonally and overlapping around the moulds **so an opening** is visible at both ends and **the metal mould can easily be picked up from either end**.

i Depending on the length of the strips, wrap them more tightly around the metal mould or overlap them more.



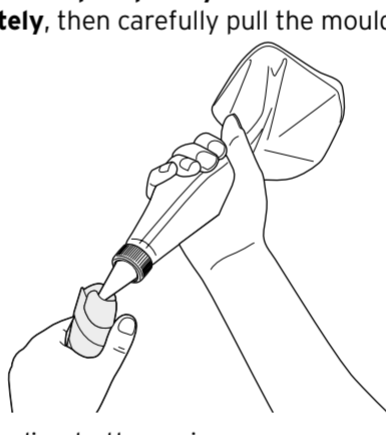
5. If desired, brush with egg yolk.



6. Place the wrapped cream horn moulds on a baking tray lined with greaseproof paper and bake according to the recipe.

! CAUTION - risk of burns!
Wear oven gloves or something similar.

7. Remove the wrapped moulds from the oven and **allow the puff pastry horns to cool completely**, then carefully pull the moulds out.



8. Fill according to the recipe.

Recipe for strawberry and mascarpone cream-filled horns

Ingredients for approx. 8 strawberry and mascarpone cream-filled horns

- 1 roll of (ready-made) puff pastry
- 1 egg yolk
- 250 g strawberries
- 35 g sugar (a little more if necessary, depending on how sweet the strawberries are)
- 1 sachet vanilla sugar (or a few drops vanilla extract)
- 150 ml whipping cream
- 1 packet of cream stiffener
- 200 grams mascarpone
- A little icing sugar, as needed

Preparation

1. Preheat the oven according to the instructions on the puff pastry packaging.
2. Line a baking tray with greaseproof paper and set aside.
3. Grease the cream horn moulds with butter or margarine.
4. Spread the prepared puff pastry out on a cut-resistant surface and cut it lengthways into strips.
5. Then wrap the strips of puff pastry slightly diagonally and overlapping around the moulds **so an opening** is visible at both ends and **the metal mould can easily be picked up from either end**.

i Depending on the length of the strips, wrap them more tightly around the metal mould or overlap them more.

6. Place the wrapped cream horn moulds on the baking tray and brush the pastry with egg yolk.
7. Bake according to the instructions on the puff pastry packaging.

! CAUTION - risk of burns!
Wear oven gloves or something similar.

8. Remove the wrapped moulds from the oven and **allow the puff pastry horns to cool completely**, then carefully pull the moulds out.

9. Wash, pat dry and hull the strawberries. Purée 150 g of the fruit with a hand blender and cut the other 100 g into small pieces with a knife. Add sugar and vanilla sugar to the purée to taste.

10. Whip the cream with the cream stiffener until stiff. Gently stir the strawberry purée and mascarpone together until smooth, then carefully fold in the cream and strawberry pieces. Chill as needed.

11. Use a piping nozzle to fill the cooled puff pastry horns with the mixture.

To serve, you can sprinkle a little icing sugar over the cream-filled horns.

Bon appétit!