

# PAUL HOLLYWOOD'S CREAM HORNS



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These little pastries look so impressive, but the cheat's rough puff makes them light work. They are filled with an orange-spiced cream – perfect for the desserts table at a festive party.

<b>Serves:</b>	<b>Difficulty:</b>	<b>Hands-On Time:</b>	<b>Baking Time:</b>
6	Needs skill	1 hr, plus chilling	20 mins

## INGREDIENTS

### For the cheat's rough puff:

100g plain flour

100g strong white bread flour

pinch of salt

35g unsalted butter, chilled and cut into small dice

80g unsalted butter, frozen and grated

1 egg, beaten

caster sugar, for sprinkling

### For the filling:

150ml whole milk

35g caster sugar

2 egg yolks

15g cornflour

15g unsalted butter

100ml double cream

finely grated zest of 1 unwaxed orange

4 pieces of crystallised stem ginger, very finely chopped

100g dark chocolate, to decorate

## EQUIPMENT

### You will need:

baking tray lined with baking paper

6 cream horn moulds

large piping bag fitted with a medium, open-star nozzle

## METHOD

### Step 1

For the rough puff, mix the flours and salt together in a bowl. Rub in the diced, chilled butter using your fingertips until the mixture resembles fine breadcrumbs. Add just enough water – about 4 or 5 tablespoons – to bind the ingredients together and form a dough.

#### **Step 2**

Lightly dust your work surface with flour. Roll out the dough into a long rectangle measuring about 25 x 10cm. Turn the pastry, if necessary, so that the short end is closest to you and scatter half of the frozen butter over the bottom two thirds of the dough.

#### **Step 3**

Fold down the top third of the dough (so that it covers half of the frozen butter) and fold up the bottom third. Turn the dough through 90 degrees.

#### **Step 4**

Roll the dough into a rectangle again, scatter the remaining butter over the bottom two thirds and fold as before. Wrap the dough in cling film and chill for 20 minutes.

#### **Step 5**

For the filling, pour the milk into a pan, bring to the boil, then remove from the heat and set aside.

#### **Step 6**

Whisk the sugar, egg yolks and cornflour together in a large bowl. Pour a little of the hot milk onto the egg mixture, whisking continuously. Whisk in the rest of the hot milk until well combined into a custard, then return the mixture to the pan.

#### **Step 7**

Cook the custard over a gentle heat, stirring continuously, until it becomes thick and just comes to the boil. Remove from the heat and pass the custard through a sieve into a clean bowl. Stir in the butter until melted and thoroughly combined. Cover the custard with cling film, then chill until set.

#### **Step 8**

To make the cream horns, heat the oven to 180°C/160°C fan/Gas 4.

#### **Step 9**

Roll out the chilled pastry on a lightly floured work surface into a rectangle measuring about 60 x 15cm. Cut the pastry into 6 long strips, each 2cm wide. Starting at the pointed end of a cream horn mould, wrap a pastry strip around the mould in a spiral, with each line overlapping slightly. Place on the baking tray. Repeat to cover all 6 moulds. Brush all the pastry horns with beaten egg and sprinkle with caster sugar.

#### **Step 10**

Bake the horns in the oven for 15–20 minutes, or until they are golden brown and crisp and the pastry has risen. Transfer to a wire rack to cool. Once cool, carefully remove the moulds.

#### **Step 11**

To finish the filling, whip the cream to soft peaks using a hand-held electric whisk. Whisk the set custard to loosen it slightly, then add the whipped cream, orange zest and chopped ginger. Mix to a thick, smooth piping consistency. Spoon the mixture into the piping bag fitted with the star nozzle. Set aside.

#### **Step 12**

To decorate, melt the chocolate in a heatproof bowl set over a pan of gently simmering water. Pour the chocolate into a ramekin, then dip the wide end of each cream horn into it. Chill the dipped horns in the freezer for 10 minutes, until set.

#### **Step 13**

Pipe the filling into the cream horns, then serve immediately.