

Cream Horns



Serves 8 - 10

Prep 15 mins

Cooking 12 mins

Easy

Ingredients

375g pack ready rolled puff pastry, taken out of fridge 10 mins before use
1 medium egg, beaten
100g Demerara sugar
600ml whipping cream
2 tbsp caster sugar
1 vanilla pod, split and seeds removed
200g fresh raspberries
vegetable oil for greasing

1. Preheat the oven to 200°C/fan 180°C/gas 6. Unroll the pastry and cut into 1cm strips down the longest side. Lightly oil your hand and coat the horn moulds with oil (use metal moulds or make your own, see tip).
2. Starting at the pointed end, wrap a pastry strip around the mould in a spiral, with each line overlapping slightly. Repeat to cover all the moulds. Brush the pastry all over with the beaten egg and sprinkle with Demerara sugar.
3. Place the horns on their sides on a non-stick baking tray and put into the oven for 10-12 minutes, or until the horns are golden-brown and crisp. Transfer to a wire rack to cool completely. Once cool, carefully remove the moulds (using a clean tea towel to help you).
4. Whizz half the raspberries in a food processor. Lightly whip the cream in a bowl, until soft peaks form. Add the caster sugar and vanilla seeds and mix to combine. Fold the blended raspberries through the cream.
5. Spoon the cream in a piping bag fitted with a large star nozzle, pipe the mixture into the cream horns and top with the remaining fresh raspberries. Serve immediately.
6. Tip: To make your own horn moulds, use paper plates covered with double thickness non-stick foil. Fold them into cones, 12cm long with a diameter of 1½ cm at the wide end.