



Raspberry Cream Horns

Yield: Approximately 8

Flaky pastry shell filled with raspberry Bavarian cream

Pastry shells / horns:

1 box Dufour Puff Pastry

(Dufour is an all butter puff pastry available in the freezer section of better grocery stores)

Granulated sugar as needed

Water for brushing

8, metal pastry horns

Method:

1. Dust bench with flour.
2. Roll the pastry out approximately 1/8 inch thick.
3. Cut into strips that are 1 ¼ inch X 14 inches long
4. Brush one side of the strip with water and begin to wind it around the horn, overlapping by ¼ inch as you go
5. Roll 3 sides in granulated sugar and place the sugarless side on a parchment lined sheetpan. Place that pan atop another to insulate the bottom and prevent burning.
6. Bake in a 400° preheated oven until golden brown.
7. Remove from the oven and carefully twist the horns from the pastry. Allow to cool.

Filling

28 g orange liqueur

7 g gelatin

112 g milk

112 g sugar

230 g raspberry puree (frozen raspberries – thawed and pureed in a food processor)

375 g heavy cream

Method

1. Soak gelatin in orange liqueur. (Gelatin must always be softened in a cold liquid 5 minutes or longer, then melted or added to a hot liquid)
2. Scald milk and remove from heat.
3. Stir softened gelatin into hot milk.
4. Add raspberry puree and sugar to the milk stirring well to dissolve sugar. Strain mixture and discard the seeds. Set the raspberry mixture aside.
5. Whip cream to the soft peak stage and set aside.
6. Stir the milk/raspberry mixture over ice water until it begins to thicken. (If it gets too thick and you have not yet added the whipped cream, you may re-warm the raspberry mixture.) Quickly fold in the whipped cream.
7. Pipe into the prebaked pastry horns.
8. Dust with powdered sugar and serve with mint fresh raspberries.

Recipe by School of Hotel, Culinary Arts and Tourism, Schenectady County Community College