

Chocolate Cream Horns



DIRECTIONS

- Make the Crema (Italian custard), making sure to cut all ingredients in half to avoid having a lot of leftover cream.
- When custard is done and is still hot, add 1/3 cup chocolate chips. Stir well until fully dissolved.
- If color is not dark enough, add more chocolate chips.
- Refrigerate custard.
- Defrost puff pastry according to package directions.
- Generously grease the molds.
- Preheat oven to 400F.
- Unwrap the first pastry sheet.
- Lay it on a clean surface dusted with powdered sugar, making sure that the longest side is facing you.
- With rolling pin, smooth out any bumps on the surface so that the pastry's thickness is even.
- Vertically cut 10 strips, each about 1" wide.
- Carefully wrap each pastry strip around a greased mold, in a winding manner and slightly overlapping.
- Secure seam by using a little milk or water to let it stick.
- Place each finished mold on a parchment paper lined cookie sheet, seam side down.
- Repeat with second sheet. I'm
- Optional step:
- Brush pastry with milk (or water) and sprinkle with granulated sugar.
- Bake in preheated oven for about 15 minutes or until puffy and golden.
- Remove from oven and allow horns to cool.
- Place custard in a pastry bag and fill each horn with the custard.
- Sprinkle with powdered sugar before serving.

INGREDIENTS

- 1 package frozen puff pastry (2 sheets)
- 1/2 batch of my Crema Pasticcera found here:
- https://www.nonnaantoinette.com/_files/ugd/881a4d_2b4cfbc5ccc24423b1311b9c8ff1977e.pdf
- 1/3 to 1/2 cup chocolate chips
- Powdered sugar, for dusting
- Optional:
- 2 Oz Milk or water for brushing pastry
- Granulated sugar, as needed



NONNA'S TIPS

- The horn molds are easy to find. You can use cannoli molds if the horn shapes are not available. Alternatively, you can make your own molds by using aluminum foil and some creativity.
- Baked horns can be stored in an airtight container for up to 3 days. It is best to fill them right before serving for a crunchier texture that balances well with the creamy filling.
- The Italian cream can also be made in advance and stored in the fridge for a couple days before using.