

LAKELAND

Strawberry Cream Horns Recipe

Ingredients

- Butter, for greasing
- Plain flour, for dusting
- 100g Ready rolled puff pastry
- 1 Egg, beaten
- 175ml Double cream
- 1 Vanilla pod, split with seeds scraped out
- 1 tbsp Icing sugar, plus extra for dusting
- 100g Caster sugar
- 50ml Water
- 50ml Orange liqueur
- 200g Strawberries, halved

Makes 8 cream horns

What to do

- Preheat the oven to 200°C/400°F/Gas 6. Grease the cream horn moulds with butter.
- On a lightly floured work surface, roll the ready-rolled puff pastry out until its longest edge is 60cm/24" long. Cut the pastry into strips 1cm x 60cm (1/2" x 24").
- Wind one pastry strip around one of the prepared moulds, starting at the tip. Overlap the edges as you wind the pastry strip around, finishing at the wider rim of the mould. You may need to use more than one pastry strip to cover each mould. In this case, seal one end of the second strip to the end of the first strip using beaten egg and continue winding.
- Brush the pastry with beaten egg.
- Repeat the process with the remaining pastry.
- Sprinkle a baking tray with a few drops of water, place the pastry horns on top seam side down and transfer to the oven. Bake for 10-12 minutes, or until the pastry has risen and golden-brown. Remove from the oven and set aside on a wire rack to cool. When the pastry horns have cooled, carefully twist to free them from the moulds and set aside.
- In a bowl, whip the double cream and gently add the vanilla seeds and icing sugar into the cream until thick and well combined.
- In a pan, bring the caster sugar, water and orange liqueur to the boil, then reduce the heat to a simmer. Simmer the mixture for 4-5 minutes, or until it has thickened and resembles syrup.
- Add the strawberry halves to the syrup, stir to combine, then remove the pan from the heat and set aside to cool. When the syrup has cooled, transfer the strawberry and syrup mixture to a food processor and blend until almost smooth.
- To serve, spoon the strawberry syrup into the bottom of each pastry horn, then spoon in the cream mixture. Dust with icing sugar and serve.

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