



CHOCOLATE HORNS

Pastry horns that are dipped in ganache, then filled with a mousse made of Double Rich Chocolate Bettercreme and Chocolate Bavarian cream filling then drizzle with more ganache.

Yield: 2 Horns

INGREDIENTS

1.5 oz **RICH'S** Bettercreme® Double Rich Chocolate Icing, 9-Lb Pail (#62732)

.5 oz **RICH'S** ALLEN® PIE FILLING CHOCOLATE CREME NATURALLY & ARTIFICIALLY FLAVORED (#03192)

.25 oz **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)

.25 oz Chocoate Decorations



DIRECTIONS

- 1 Dip end of pastry horn into melted ganache and set aside to dry.
- 2 Mix chocolate Bavarian and chocolate Bettercreme together to make a chocolate mousse.
- 3 Using a pastry bag with a large star tip, fill bag with chocolate mousse.
- 4 Pipe mousse into horn making sure you fill horn from end to end.
- 5 Garnish with chocolate drizzle, coco powder, and chocolate pieces.