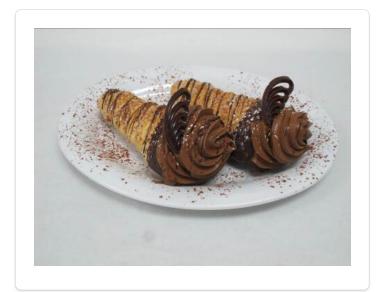


## **CHOCOLATE HORNS**

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** Bettercreme® Double Rich Chocolate Icing, 9-Lb Pail (#62732)
- .5 oz ALLEN® PIE FILLING CHOCOLATE CREME
  NATURALLY & ARTIFICIALLY FLAVORED (#03192)
- .25 oz ALLEN® GANACHE DARK CHOCOLATE
  NATURALLY & ARTIFICIALLY FLAVORED (#11587)
- .25 oz Chocoate Decorations

## **DIRECTIONS**

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