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# Kona Coffee Cream Horns

Total time: 9 hrs 35 min   Yield: 50 3" cone shells

## Ingredients

3 lb bread flour  
1 1/2 lb butter, divided  
3/4 oz salt  
22 oz water  
2 Tbsp white vinegar  
14 eggs, divided  
2 cup raw cane sugar  
1/2 cup dark chocolate  
1 cup whole milk  
2 cup sugar  
1/2 cup corn starch  
4 tsp vanilla extract  
4 shots 100% Kona coffee espresso  
1 qt heavy cream  
strawberries  
mint

Prep Time: 8 hrs 35 min   Cooking Time: 1 hr   Total Time: 9 hrs 35 min

## Instructions

To make the puff pastry, mix bread flour, ½ lb. room temperature butter, salt, water and white vinegar in a large mixing bowl with hook attachment. Let rest overnight in refrigerator. Add 1 lb. cold butter and make folds – single, double, double, single, single, double. Roll out using sheeter to #4 thicknesses. Cut into 2" wide strips and wrap around greased horn molds. Whisk 2 eggs to form egg wash, brush horns with wash then roll in raw cane sugar. Bake cones in the oven upright at 350°F for 15 to 20 minutes.

Melt dark chocolate in microwave. Let pastry shells cool then brush insides with melted dark chocolate. Allow chocolate coating to dry for 20 to 30 minutes.

To make the Kona Coffee Mousseline, Heat milk in a small saucepan over medium heat until just boiling. In a medium saucepan, combine the 12 egg yolks, sugar, cornstarch, vanilla extract and

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espresso. Whisk until well combined. Slowly add milk to egg yolk mixture over medium-high heat, stirring continuously. Once all milk has been added, bring to a boil then reduce down to a gentle simmer until thick while stirring continuously. Whip heavy cream with whisk attachment on high and fold into cooled mousseline.

Pipe mousseline into baked puff pastry shells then garnish plate with strawberries and mint.

**Source:**

Cassidy Ching, Kona Coffee Recipe Contest Winner: Culinary Student Sweet – 2nd Place