



JERNEJ KITCHEN

PUMPKIN SPICE LATTE

Pumpkin Spice Latte is our favorite autumn beverage. This simple recipe is made with pumpkin puree, warm spices, and whipped cream.

SERVES	1	LATTE
BAKING PUMPKIN (FOR PUREE)	30	MINUTES
BEVERAGE PREP:	5	MINUTES

PUMPKIN SPICE LATTE

1 small butternut squash (for puree)
or 2 tbsp pumpkin puree

90 ml (1/3 cup) whipping cream

1 tsp sugar

2x 40 ml espresso

20 g (2 tbsp) maple syrup

1/2 tsp nutmeg powder

1 tsp cinnamon powder

1/2 tsp allspice powder

1/4 tsp ginger powder

1/4 tsp clove powder

240 ml (1 cup) warm milk

3 pumpkin seeds, for decoration

1 pinch of cinnamon powder, for decoration

PUMPKIN PUREE (OPTIONAL)

Preheat the fan-assisted oven to 210 °C / 410 °F. Peel the butternut squash and cut it in half. Remove the seeds and cut the squash into small 1cm x 1cm (1/2-inch x 1/2-inch) cubes.

BUČNI PIRE

Line a large baking sheet with parchment paper. Arrange the squash on top and place it in the preheated oven. Bake for 30 - 35 minutes at 210 °C / 410 °F or until the squash is soft. Don't over-bake the squash. Remove from the oven and set aside to cool to room temperature. Mix the squash into a smooth puree using an immersion blender or a blender. For one cup of Pumpkin Spice Latte we need 30g (2 tbsp) pumpkin puree.

PUMPKIN SPICE LATTE

Using an electric mixer, whip the whipping cream with sugar until stiff peaks form. Add two shots of espresso into a cup. Combine pumpkin puree, maple syrup, and all the spices in a bowl. Add the warm milk and stir well using a whisk. Pour the milk mixture over the espresso. Arrange three tablespoons of whipped cream on top and sprinkle with chopped pumpkin seeds and a pinch of cinnamon powder.

TOOLS AND EQUIPEMENT

large baking sheet

parchment paper

peeler

coffee machine

coffee cup