



## 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 Sponsored

large baking sheet  
parchment paper  
peeler  
coffee machine  
coffee cup