



Pumpkin latte

Total time:
10 Minutes

Category:
beverage

Servings:
1

Ingredients:

2 shots of espresso
1 cup milk
3 tbsp maple syrup
3 tbsp pumpkin purée

½ tsp vanilla extract
¼ tsp pumpkin pie spice
a pinch of sea salt
cinnamon for garnish

Method:

1.
Pour the espresso into a small saucepan and add the maple syrup, pumpkin purée, vanilla extract, spice and a pinch of salt.

2.
Heat the mixture over low heat for about 3–5 minutes, stirring regularly until all the ingredients are well combined.

3.
Froth the milk separately until it forms a fine, creamy foam.

4.
Pour the pumpkin-coffee mixture into a cup and top with the frothed milk. Garnish to taste with whipped cream, pumpkin pie spice or cinnamon.