

PUMPKIN CHAI COFFEE

Ingredients (for 6-8 cups)

- 3 airtight jars of approximately 2 dl each
- Spice syrup (to reserve)
- 1.5 dl maple syrup
- 1 dl water
- 4 knife tip of cinnamon
- 3 knife tips of powdered ginger
- 1 knife tip of nutmeg
- 1 knife tips of powdered cloves
- Pumpkin purée (to reserve)
- 400 g red kuri or butternut squash
- ½-1 dl water
- Latte (1 serving)
- ½-1 espresso
- 2 tsp spice syrup
- 1-1.5 dl milk
- 3 tsp pumpkin purée
- ½ dl whipped cream
- 1-2 tsp pumpkin purée

Preparation:

For the spice syrup:

Bring the maple syrup, water and spices to a boil. Allow to boil.

Pour into a jar while hot and fasten the top.

Pumpkin purée:

Simmer the pumpkin or squash cubes in a cooking pot for approximately 30 minutes.

Reduce to a purée and fill the remaining jars with the purée while still hot. For the latte:

Warm the milk and espresso without boiling. Add a small amount of pumpkin purée and spice syrup. Pour into a tall glass.

Froth a small amount of hot milk using an immersion blender or milk steamer. Pour over the hot liquid. Sprinkle with cinnamon to serve.

Tip: The spice syrup and pumpkin purée may be stored for at least one month in the refrigerator. The quantity is enough to prepare 6-8 cups. For a sweeter latte, do not add espresso. Red kuri and butternut squash are among the pumpkins that contain the most starch and so they are particularly well-adapted to this recipe.

