



# Pumpkin spice latte



*Looking for a pumpkin spice latte recipe?*

*Try expert barista Celeste Wong's step-by-step guide*

## Ingredients

- 60ml espresso
- 2 tsp puréed pumpkin (from a can)
- 200ml milk
- cinnamon or nutmeg, to sprinkle
- cinnamon stick (optional)

### SIMPLE SYRUP

- 60ml water
- 30g caster sugar
- ½ tsp vanilla extract

## Method

### STEP 1

To make the simple syrup, put the water, sugar and vanilla extract in a pot and boil until the sugar is dissolved.

### STEP 2

Use 25ml of the syrup and put it in a mug. Add espresso (approx 60ml) using an espresso machine or your preferred method.

### STEP 3

Add the puréed pumpkin into the milk jug with the milk and steam. If you are using a milk frother you can add it to this too. Just make sure the purée is really smooth.

### STEP 4

Pour your heated textured milk into the espresso and syrup. Dust with cinnamon or nutmeg and garnish with a cinnamon stick across your glass (for extra effect you can singe the ends with a kitchen blow torch if you have one).

## Nutrition

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
138	3.5g	2.2g	18.7g	17.5g	0.8g	7g	0.2g