



Prep time: 5 minutes

Serves: 1 person

Ingredients

For the spice mixture:

- 4 teaspoons of cinnamon powder
- 4 teaspoons of nutmeg powder
- 4 teaspoons of ginger powder
- 3 teaspoons of pepper

For the pumpkin spice latte:

- Agave/sugar syrup
- 1 tablespoon fine pumpkin puree
- Whipped cream (optional)
- 1 cup of your favourite TASSIMO Latte, for example our Costa Latte

Preparation

1. For the Pumpkin Spice, mix the individual ingredients in a small bowl. You've now created your homemade Pumpkin Spice mixture. You can store the Pumpkin Pie Spice in an airtight container up to 6 months.

2. To create your Pumpkin Spice Latte, first create one cup of TASSIMO Latte. Looking for a Vegan Pumpkin Spice Latte? Use an espresso T DISC and milk substitute of your choice to create your own latte.

3. Add one tablespoon of the pumpkin puree, half a teaspoon of your pumpkin spice mixture and a swirl of the syrup to your latte. This is the basis for your Pumpkin Spice Latte.

4. Stir, add optional whipped cream on top and garnish with cinnamon or some more of your Pumpkin Spice.

5. Enjoy your Pumpkin Spice Latte!