

Pumpkin Spiced White Russian

Ingredients (serves 2)

80ml Vanilla Vodka
40ml Kahlúa
30ml Spiced Sugar Syrup
50ml Pumpkin puree
100ml Double Cream

Spiced Sugar Syrup:

Equal parts sugar and boiling water
Cinnamon stick
Cloves
Star anise
Nutmeg, finely grated

Pumpkin Puree:

325g of pumpkin (this will make a few rounds!)



Method

To make the spiced sugar syrup, add the spices to the sugar and pour boiling water over. Stir to dissolve the sugar, then leave to cool. Strain through a sieve to remove the spices.

To make the pumpkin puree, we recommend using 1 small pumpkin or about 325g. Peel the pumpkin, de-seed and chop into chunks. Steam for 10 minutes, until the pumpkin is soft enough to mash and then blend in a food processor until smooth.

To Serve:

In a shaker filled with ice, add the vanilla vodka, Kahlúa, spiced sugar syrup and pumpkin puree. Shake well until the shaker frosts on the outside. Double strain into a glass filled with ice.

Shake the cream lightly in the empty cocktail shaker until small bubbles appear (but the cream is not whipped) – the air bubbles will help the cream float on top. (Kay's top tip: add a splash of milk to make the cream even lighter and easier to float). Pour the cream gently over the back of a teaspoon, into the glass – the cream should float on top of the pumpkin/vodka mix. The amount of cream used depends on preference. Garnish with some grated nutmeg and either a cinnamon stick or star anise and enjoy!

