



CHOCOLATE PUMPKIN SMOOTHIE

Spiced Chocolate Drizzle:

30 g	Peotraco Natural Cocoa Powder
60 g	Peotraco Confectioners' Powdered Sugar
5 g	ground cinnamon
2 g	ground ginger

45 ml	Soy Milk
½ tsp	Vanilla
	A pinch of Salt

Method:

1. Sift together the Peotraco Natural Cocoa Powder and Peotraco Powdered Sugar.
2. Gradually whisk in the milk and vanilla until smooth and glossy. Set aside.
3. Adjust the consistency:
Thicker: add more powdered sugar or cocoa
Thinner: add a few drops of milk.

Steamed Pumpkin:

- 150 g Pumpkin, sliced with skin on, steamed and mashed

Procedure:

1. Place the pumpkin in a steamer; steam for 20 minutes or until tender. Cool down. Set aside.

Liquid Base:

25 g	Peotraco Natural Cocoa Powder
40 g	Peotraco Sugarlyte
265 g	cold Soy milk or any nut milk of choice
150 g	Steamed Pumpkin
8 g	Cinnamon

5 g	Ginger Powder
30 g	Warm Soy or Any Nut Milk (for dissolving the cocoa and Sugarlyte)
2 g	vanilla extract (approx. ½ tsp)
	Ice cubes

Procedure:

1. In a small cup, stir the Peotraco Natural Cocoa Powder, Peotraco Sugarlyte and the spices into 2 tablespoons of hot water or warm milk until smooth. This is crucial for cocoa powder, as this prevents the raw cocoa powder from clumping in cold liquid.
2. Combine: In a blender, combine the dissolved cocoa mixture, cold soy milk, steamed pumpkin and vanilla extract. Blend until thoroughly combined and smooth.

Whipped Topping:

200 g	Peotraco Baker's Mate
	Instant Whipping Cream Powder
140 g	very cold Water

Procedure:

1. Soak Peotraco Baker's Mate Instant Whipping Cream Powder in cold water for 5 minutes.
2. Whisk using a hand mixer until thick
3. Transfer to a piping bag with a star tip.

Assemble:

1. Serve: Pour the liquid base over a glass filled with ice.
2. Garnish with Peotraco Baker's Mate Whipped Cream, sprinkle of Peotraco Natural Cocoa Powder and a drizzle of Spiced Chocolate Syrup.

