Pumpkin Spice Ginger Latte

From the teas.co.uk wiki

A pumpkin spice latte does not need a coffee machine, or even coffee. Ginger tea makes a surprisingly good base, because ginger is already in the spice blend, so the warmth runs right through. Pumpkin puree is what separates a homemade one from the syrup-pump version: whisked into the milk with a little brown sugar and warm spices, it gives the drink body and a proper autumn flavour, not just sweetness.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Pumpkin Spice Ginger Latte recipe. Canonical: https://teas.co.uk/recipes/ginger-tea/pumpkin-spice-ginger-latte/*

Push the spiced milk through a sieve so it pours smooth, then finish with a swirl of cream and a final dusting of spice. One mug, about ten minutes.

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