

Pumpkin Ponche de Creme



Ingredients

- 3 cups roasted squash or pumpkin (fully cooled)
- 1 litre full-cream milk
- 1 can evaporated milk
- 2 tins sweetened condensed milk
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- ¼ teaspoon ground allspice
- ⅛ teaspoon ground cloves
- 2 teaspoons ground cinnamon
- ½ tablespoon freshly grated nutmeg
- 1½ to 2 cups white rum (adjust to taste)

Process

- Blend pumpkin and milk
- Add the roasted pumpkin and full-cream milk to a blender. Blend until completely smooth and creamy.
- Add spices
- Add salt, allspice, cloves, cinnamon, and grated nutmeg to the blender. Blend again until fully incorporated.
- Strain the mixture
- Strain the blended mixture through a fine mesh strainer into a large mixing bowl.
- This step ensures a silky-smooth ponche de crème with no lumps or unblended spice particles.
- Whisk in remaining ingredients
- To the strained mixture, whisk in:
 - Evaporated milk
 - Sweetened condensed milk
 - Vanilla extract
- Whisk until fully combined and smooth.
- Add rum
- Gradually whisk in the white rum, starting with 1½ cups and adjusting to taste.
- Chill
- Bottle and refrigerate for at least 4 hours, preferably overnight, to allow the flavors to meld.

