Healthier Alternatives

Milk Almond, hemp, Brazil nut, oat or rice milk

White Bread Sprouted-grain Ezekiel products, rice paper, Nori rolls, organic corn tortillas or

choose organic whole wheat, rye or spelt bread.

Cereal Sprouted buckwheat granola, buckwheat, quinoa or millet

porridge, buckwheat pancakes and for those without wheat (gluten) sensitivity, try un-toasted muesli or rolled oat porridge.

Coconut macaroons, raw chocolate fudge, non-dairy coconut ice

Alcohol is best avoided on a healing diet, but if you don't have a

Mayonnaise Hummus , ripe avocado, olive or eggplant tapenades

Pasta Spaghetti squash, spiralized raw vegetables, soba or vermicelli rice noodles

White Rice Brown rice, wild rice, Forbidden rice and quinoa

Steak Wild tuna, mackerel steak or portobello mushrooms , seitan (gluten)

Unhealthy Snacks Raw un-toasted and un-salted nuts, flaxseed crackers with

(Chips, Dips, Biscuits, pesto, hummus, olive tapenade, guacamole, raw choc hazelnut spread

Unhealthy Desserts

Chocolate Bars etc ...

(Ice cream & cakes etc...) cream, quinoa and rice pudding, 70% + organic dark chocolate

White Sugar Raw honey, Rapunzel/Rapadura, stevia (brown, green), raw maple syrup

Ionized Table Salt Gray sea salt, pink sea salt, seaweed flakes, miso and tamari

Coffee and Tea Camomile, jasmine, nettle, dandelion, green tea

Soft Drinks Pellegrino with fresh lime, ginger, lemon, mint, orange, pineapple or cucumber;

Milk Shakes Berry smoothie, superfood smoothie, green smoothie and life-giving freshly-

Beer, Spirits & Sweet

Mixer Drinks yeast sensitivity, choose clean spirits like saki, rice wine or tequila

and organic red or white wine