

LOW-CARB RECIPE PACK

Discover **our** collection of low-carb recipes, including breakfast, lunch, dinner, treats and smoothie options.

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RECIPE KEY



RECIPE KEY

Look for these helpful icons throughout the file.

- GF Gluten Free
- Dairy Free
- Low Carb (under 20g serving)
- MP Meal Prep/Freezer Friendly
- High Protein (over 20g per serving)
- V Vegetarian
- Q Quick (under 30 mins)
- N Contains Nuts



EXAMPLE MEAL PLAN NO 1

SUNDAY MONDAY TUESDAY THURSDAY FRIDAY SATURDAY WEDNESDAY **BREAKFAST BREAKFAST BREAKFAST BREAKFAST BREAKFAST BREAKFAST BREAKFAST** Herby Breakfast Herby Breakfast Turmeric Asian Cottage Cheese Turmeric Cottage Cheese Poached Egg Scrambled Eggs Protein Poached Egg Protein Sausages Sausages Pancakes **Pancakes** LUNCH LUNCH **LUNCH** LUNCH LUNCH LUNCH LUNCH Leftover Pear. Cured Leftover Jerk Healthy Healthy Grilled Pear. Cured Vegetable Salad Ham & Walnut Chicken with Coronation Coronation Homemade Ham & Walnut Quinoa chicken Salad Cauliflower Rice Chicken Salad Chicken Salad with Tuna Salad Nuggets SNACK SNACK SNACK SNACK SNACK SNACK SNACK E.g. Banana E.g. Banana E.g. Banana E.g. Banana E.g. Banana E.g. Banana E.a. Banana Chocolate Bites. Fit Almond Energy Balls Energy Balls Energy Balls Energy Balls Energy Balls Energy Balls Energy Balls

DINNER

Jerk Chicken with Cauliflower Rice

DINNER

Tom Yum Soup with Shrimps

DINNER

Leftover Tom Yum Soup with Shrimps

DINNER

Homemade Quinoa chicken Nuggets with side of choice

DINNER

Warm Salmon Quinoa Salad

DINNER

Meal Out – Enjoy!

DINNER

Leftover Warm Salmon Quinoa Salad

WEEKLY SHOPPING LIST FOR MEAL PLAN NO1

FRUIT & VEGETABLES

MEAT, DAIRY & NON-DAIRY

GRAINS, SEEDS & SPICES

CANS, CONDIMENTS & MISC

Fresh
1x large bag spinach
2x tomatoes
1x bag rocket
○ 1x pear
○ 3x lemon
○ 3x lime
celery
1x garlic
2x zucchini
bunch asparagus
14 oz. (40 0g) cauliflower rice
1x onion
3.5 oz (100g) shitake mushrooms
○ 1x red bell pepper
7 oz. (200g) sugar snaps
○ 3x bananas
Dried
○ 6x apricots
Herbs
○ sage
○ basil
○ mint
coriander
parsley
chives
0
0

7 oz. (200g) shrimps 4x salmon fillets Meats 9 oz. (250g) ground pork cured ham 5 oz. (150g) cooked chicken 2 lb. (900g) chicken breast Dairy cottage cheese blue cheese greek yoghurt parmesan Non-Dairy 6x eggs Meats wheat flour quinoa almond meal Nuts & Seeds pine nuts walnuts pistachio nuts Spices turmeric curry powder thyme allspice garlic powder cinnamon cayenne pepper fish spices	Fish & Seafood	Grains
Meats almond meal 9 oz. (250g) ground pork Nuts & Seeds cured ham pine nuts 5 oz. (150g) cooked chicken walnuts 2 lb. (900g) chicken breast pistachio nuts Dairy Spices cottage cheese turmeric blue cheese curry powder greek yoghurt thyme parmesan allspice Non-Dairy garlic powder 6x eggs cinnamon cayenne pepper fish spices	7 oz. (200g) shrimps	wheat flour
9 oz. (250g) ground pork cured ham 5 oz. (150g) cooked chicken 2 lb. (900g) chicken breast Dairy cottage cheese blue cheese greek yoghurt parmesan Non-Dairy 6x eggs cottages cott	4x salmon fillets	quinoa
cured ham joine nuts valnuts joine nuts valnuts joine nuts valnuts pistachio nuts pist	Meats	almond meal
 5 oz. (150g) cooked chicken 2 lb. (900g) chicken breast Dairy cottage cheese blue cheese greek yoghurt parmesan Non-Dairy 6x eggs cinnamon cayenne pepper fish spices 	9 oz. (250g) ground pork	Nuts & Seeds
2 lb. (900g) chicken breast Dairy Cottage cheese blue cheese greek yoghurt parmesan Non-Dairy 6x eggs Cinnamon Cayenne pepper fish spices	oured ham	opine nuts
Dairy cottage cheese blue cheese greek yoghurt parmesan Non-Dairy 6x eggs cinnamon cayenne pepper fish spices	○ 5 oz. (150g) cooked chicken	○ walnuts
cottage cheese blue cheese greek yoghurt parmesan Non-Dairy of thyme garlic powder cinnamon cayenne pepper of fish spices	o 2 lb. (900g) chicken breast	O pistachio nuts
 blue cheese greek yoghurt parmesan Non-Dairy 6x eggs cinnamon cayenne pepper fish spices 	Dairy	Spices
greek yoghurt parmesan Non-Dairy 6x eggs cinnamon cayenne pepper fish spices	o cottage cheese	○ turmeric
 parmesan Non-Dairy 6x eggs cinnamon cayenne pepper fish spices 	O blue cheese	ourry powder
Non-Dairy Ogarlic powder Cinnamon Cayenne pepper Ofish spices O O O O O O O O O O O O O	ogreek yoghurt	O thyme
O 6x eggs O cinnamon O cayenne pepper O fish spices O O O O O O O O O O O O O O O O O O O	parmesan	○ allspice
Cayenne pepper fish spices	Non-Dairy	O garlic powder
O O fish spices O O O O O	○ 6x eggs	cinnamon
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Oils
ococonut oil
O olive oil
Cans & Condiments
O white wine vinegar
mayonnaise
○ 2x can tuna in olive oil
1x light coconut milk (canned)
1x full fat coconut milk (canned)
○ tom yum paste
○ fish sauce
Onatural peanut butter
Sweeteners
ococonut sugar
omaple syrup
honey
Other
ovanilla extract
ovegetable stock cubes
odark chocolate chips
desiccated coconut
0
0
0
0

EXAMPLE MEAL PLAN NO 2

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

BREAKFAST

Omelet with Cottage Cheese & Basil **BREAKFAST**

Omelet with Cottage Cheese & Basil **BREAKFAST**

Avocado & Egg Paste **BREAKFAST**

Tofu & Green Peas Paste on Toast **BREAKFAST**

Sweetcorn Fritters **BREAKFAST**

Avocado & Egg Paste **BREAKFAST**

Peanut butter Protein Fluff

LUNCH

Easy Greek Zoodle Salad LUNCH

Leftover Low Carb Turkey Salad **LUNCH**

Crushed Cucumber Salad with Salmon **LUNCH**

Crushed Cucumber Salad with Salmon LUNCH

Leftover Sesame & Ginger Beef with Zucchini Noodles **LUNCH**

Leftover Sweetcorn Fritters **LUNCH**

Easy Greek Zoodle Salad

SNACK

E.g. Peanut Butter Protein Fluff, Low Carb Banana & Strawberry Cake **SNACK**

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E.g. Peanut Butter Protein Fluff, Low Carb Banana & Strawberry Cake

DINNER

Low Carb Turkey Salad **DINNER**

Grilled Lemon Chicken Salad **DINNER**

Leftover Grilled Lemon Chicken Salad **DINNER**

Sesame & Ginger Beef with Zucchini Noodles **DINNER**

Cod with Creamy Zoodles **DINNER**

Meal Out – Enjoy! DINNER

Leftover Cod with Creamy Zoodles

WEEKLY SHOPPING LIST FOR MEAL PLAN NO2

FRUIT & VEGETABLES

MEAT, DAIRY & NON-DAIRY

GRAINS, SEEDS & SPICES

Grains

CANS, CONDIMENTS & MISC

Oils

Fresh	Fish & Seafood
○ cherry tomatoes	○ 6 oz. (180g) hot smoked salmon
2x garlic	○ 10 oz. (300g) cod fillets
2x avocado	Meats
○ 6x lemon	1 lb. (450g) turkey breast
1x lime	1 lb. (450g) ground beef (5% fat)
○ 4x bananas	4x chicken breasts
strawberries	Dairy
○ 2x cucumber	cottage cheese
spring onions	Greek yoghurt
○ white cabbage	ofeta cheese
ored cabbage	cream
2x red bell pepper	Non-Dairy
1x carrot	○ 10x eggs
radishes	onatural tofu
bean sprouts	Other
spring onions	0
oginger og ginger	0
○ 4x zucchinis	0
bunch asparagus	0
1x bag rocket	0
Frozen	0
O green peas	0
Herbs	
○ basil	0
ocoriander	
o mint	0
chives	0

Obuckwheat flour
Nuts & Seeds
osesame seeds
almonds
Spices
oregano
Opaprika
○ turmeric
○ chili
Other
0
0
0
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ococonut oil
Olive oil
osesame oil
Cans & Condiments
sweetcorn
opeanut butter
O black olives
Otahini
Ofish sauce
Orice wine vinegar
O white wine vinegar
osoy sauce (reduced sodium)
sundried tomatoes
Sweeteners
stevia/xylitol
honey
Other
baking powder
vegetable stock
O
0
0
0



TURMERIC POACHED EGG



Serves: 2 Prep: 10 mins Cook: 5 mins



Nutrition per serving: 219 kcal 15g Fats 12g Carbs 14g Protein





WHAT YOU NEED

- 2 tsp. pine nuts
- 1 ¾ cups (400g) of fresh spinach
- 5/8 cup (125g) of tomatoes halved
- 1 tbsp. mild olive oil
- 1 tbsp. white wine vinegar
- 1 tsp ground turmeric
- 2 medium-sized eggs

WHAT YOU NEED TO DO

Heat a dry frying pan and toast the pine nuts for 2 minutes, then set aside.

In the meantime, heat the oil in a frying pan and stir-fry the spinach and tomatoes for 2 minutes on medium heat until wilted. Season with salt and pepper.

Bring a pot of water to the boil and add in the vinegar and turmeric. Turn the heat down so that the water no longer bubbles. Carefully break in the egg and poach for 3 min, repeat with the second egg.

Divide the spinach over two bowls, top with the poached egg and sprinkle with toasted pine nuts. Season with pepper and salt. Break open the eggs just before serving.





OMELET WITH COTTAGE CHEESE & BASIL



Serves: 4 Prep: 10 mins Cook: 10 mins



Nutrition per serving: 200 kcal 14g Fats 3g Carbs 15g Protein









WHAT YOU NEED

- 6 large eggs
- 4 tbsp. water
- 1 tbsp. oil or butter
- bunch fresh basil
- 200g cottage cheese
- 12 cherry tomatoes

WHAT YOU NEED TO DO

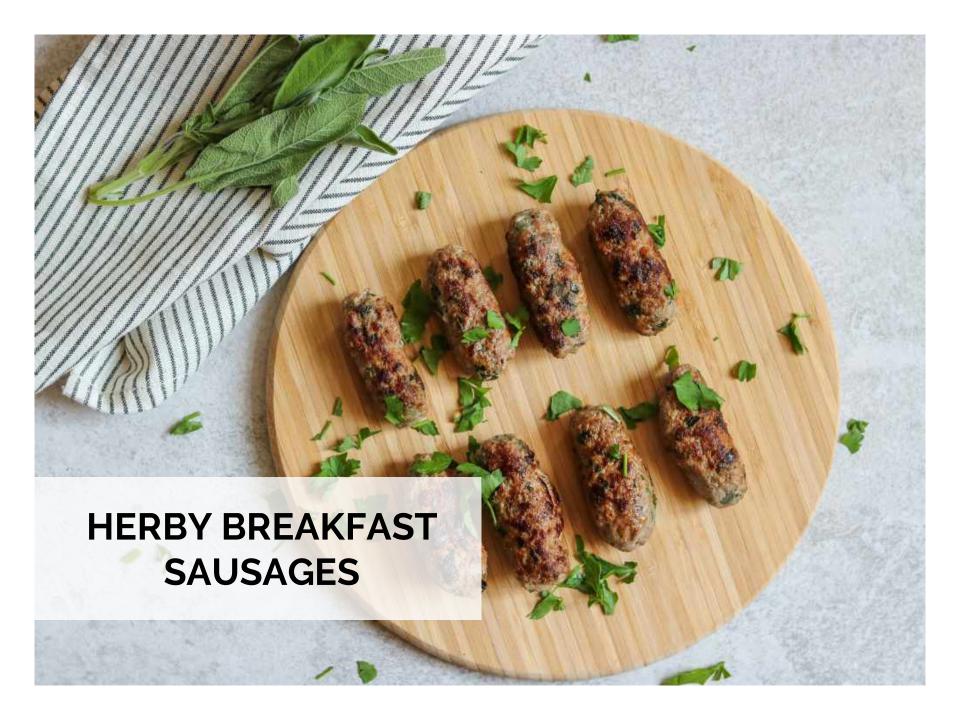
Beat the eggs with the water and season with salt and pepper.

Heat ¼ oil in a frying pan and bake 1 thin omelet, repeat until you have 4 omelets. Keep them warm under aluminium foil.

Chop the basil finely and mix with the cottage cheese. Season with freshly ground pepper.

Cut the tomatoes into quarters. Divide the cottage cheese and tomato over the omelets and roll them up. Cut diagonally and serve immediately.





HERBY BREAKFAST SAUSAGES



Makes: 8 Prep: 10 mins Cook: 10 mins



Nutrition per serving: 56 kcal 3g Fats 2g Carbs 7g Protein











WHAT YOU NEED

- 9 oz. (250g) ground pork
- salt & pepper
- 2 tbsp. sage, chopped
- 2 tbsp. basil, chopped
- 1 tbsp. coconut oil

WHAT YOU NEED TO DO

In a bowl, mix together the pork with salt, pepper, sage, and basil. Combine well and shape into eight sausages.

Heat the coconut oil in a large non-stick frying pan and cook the sausages over medium heat until well browned and thoroughly cooked.

Serve hot or store in the refrigerator for later.





AVOCADO & EGG PASTE



Serves: 2 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 298 kcal 24g Fats 9g Carbs 11g Protein





WHAT YOU NEED

- 3 boiled eggs
- 1 small garlic clove, minced
- 1 ripe avocado
- 1 tsp. lemon juice
- 1 tsp. olive oil
- 3 tbsp. coriander leaves, chopped

WHAT YOU NEED TO DO

Boil the eggs (put in warm water and cook 5 and a half minutes after the water has boiled, then pour cold water in the pot and cool). Once cooled peel, chop into cubes and put in a bowl.

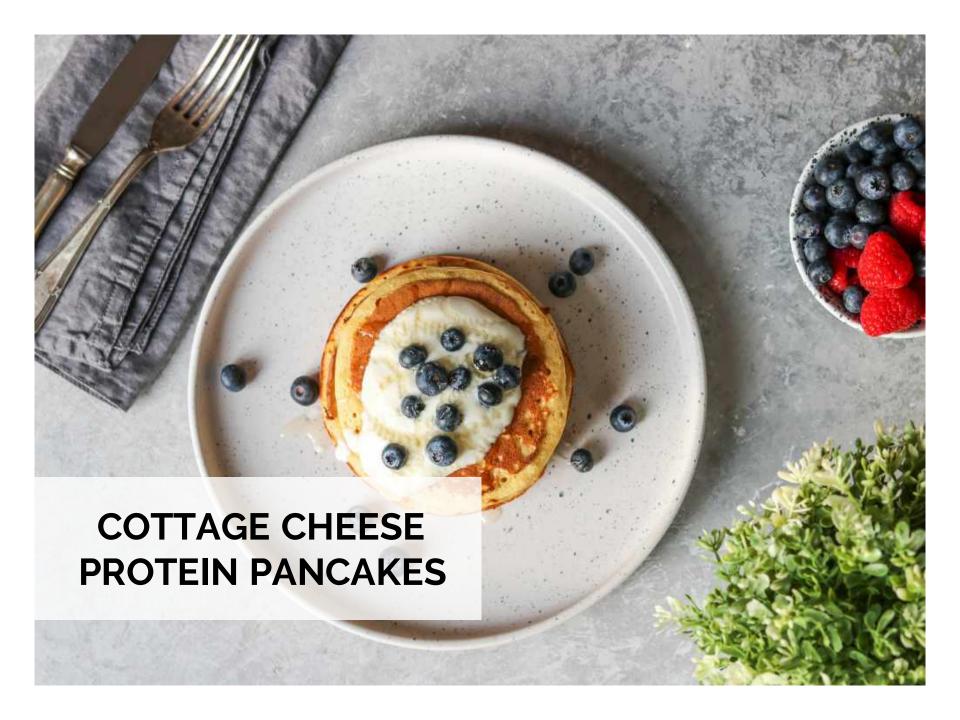
Press the garlic, and add to the eggs.

Half the avocado, remove the stone and cut the flesh into cubes. Place the avocado and coriander in the bowl.. Drizzle with lemon juice and olive oil.

Season everything with salt and pepper, and gently mix. Garnish with more coriander.

Serve immediately on bread or on its own.





COTTAGE CHEESE PROTEIN PANCAKES



Serves: 4 Prep: 10 mins Cook: 10 mins



Nutrition per serving: 162 kcal 4g Fats 18g Carbs 12g Protein





WHAT YOU NEED

- 1 heaped cup (250g) cottage cheese
- 3 eggs
- 1 tsp. of vanilla extract
- 1 tbsp. of coconut sugar
- 3 heaped tbsp. flour (regular or gluten-free)

WHAT YOU NEED TO DO

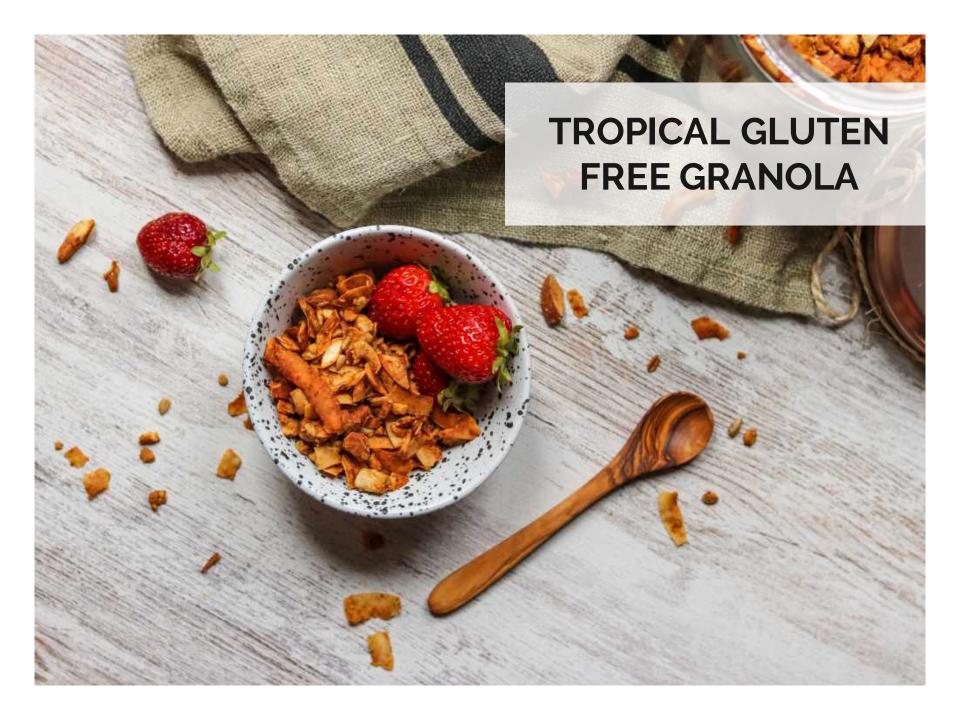
Place the cottage cheese into a bowl, add egg yolks (keep the whites separate) and crush everything with a fork. Add in the flour, and mix thoroughly.

Whisk the egg whites into a stiff foam and add to the cheese mixture, gently combine the ingredients.

Heat a dry, non-stick pan and fry the pancakes (about 2 tbsp. of batter per pancake) in batches, for about 3 mins, until the bottom is slightly browned. Turn and cook for another, 2 minutes.

Suggested serving: Greek yogurt, honey, and berries.





TROPICAL GLUTEN FREE GRANOLA



Makes: 7 cups Prep: 20 mins Cook: 2 hrs



Nutrition per serving: 173 kcal 14g Fats 10g Carbs 4g Protein











WHAT YOU NEED

- 1 cup (165g) pineapple, cubed
- 5 Medjool dates, pitted and roughly chopped
- Orange, 2 tbsp. juice
- 1 tbsp. vanilla extract
- 1 tsp. ground cinnamon
- 1/4 cup (60ml) coconut oil, melted
- 3 cups (400g) almonds, roughly chopped
- 1 cup (150g) cashew nuts, roughly chopped
- 3 cups
 (90g) unsweetened
 coconut flakes
- ½ cup (70g) sunflower seeds
- ½ tsp. salt

Note:

Nutrition information is given per serving size of ½ cup – 28 grams.

WHAT YOU NEED TO DO

Pre-heat oven to 250F (120C) and prepare 2 racks lined with baking sheets.

In a food processor or high-speed blender, add the pineapple, dates, orange juice, vanilla extract and cinnamon. Blend until smooth. Next add in the coconut oil and blend again. Set aside until required.

Chop up the almonds and cashew nuts and transfer into a large bowl. Add the coconut flakes, sunflower seeds, salt and mix well.

Fold in the pineapple mix into the nuts and mix well until combined.

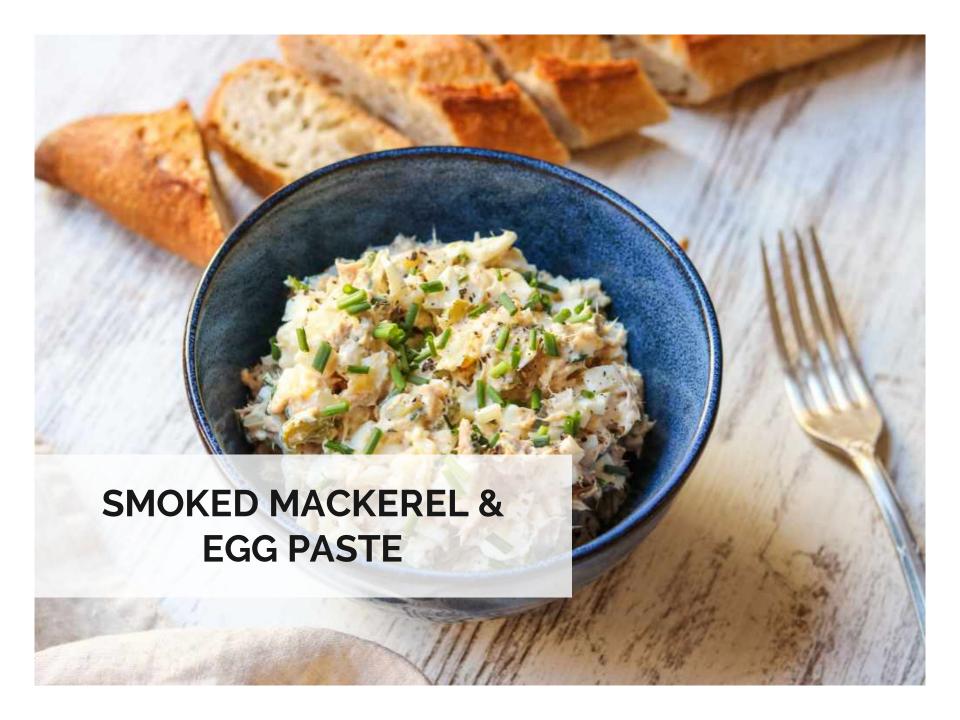
Divide the wet granola between the two earlier prepared baking sheets and spread into a thin layer.

Place into the oven and bake for around 2 hours. Give the granola a mix every 20 mins and rotate the trays after 60 mins of baking.

In the last 30 mins keep a close eye on the granola to prevent burning. Finish baking as granola turns golden brown. Cool to room temperature and transfer into airtight containers.

The granola will keep for a couple of weeks.





SMOKED MACKEREL & EGG PASTE



Serves: 4 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 268 kcal 23g Fats 5g Carbs 18g Protein











WHAT YOU NEED

- 4 eggs, hard boiled
- 7 oz. (200g) smoked mackerel
- 1 small onion, finely chopped
- 4 small pickled gherkins, chopped
- 2 tbsp. mayonnaise, light
- 2 tbsp. natural yogurt (or more mayo)
- bunch of chives, chopped

WHAT YOU NEED TO DO

Boil the eggs, let them cool and peel off the shells, then chop and place in a bowl.

Clean the fish from bone and skin, then chop the meat and add to the bowl.

Finely chop the onion and gherkins, and also add to the bowl.

Season with salt and freshly ground pepper, mix with the mayonnaise, yogurt and chopped chives.

Serve with bread, fresh veggies, or on it's own.





EGG BROCCOLI & HAM MUFFINS



Makes: 6 Prep: 5 mins Cook: 15 mins



Nutrition per serving: 102 kcal 6g Fats 4g Carbs 10g Protein





WHAT YOU NEED

- ½ broccoli
- 5 eggs
- 1 clove garlic, minced
- pinch of chilli flakes, optional
- 4 slices ham, chopped
- 1/3 cup (30g) grated cheese

WHAT YOU NEED TO DO

Preheat the oven to 360F (180C).

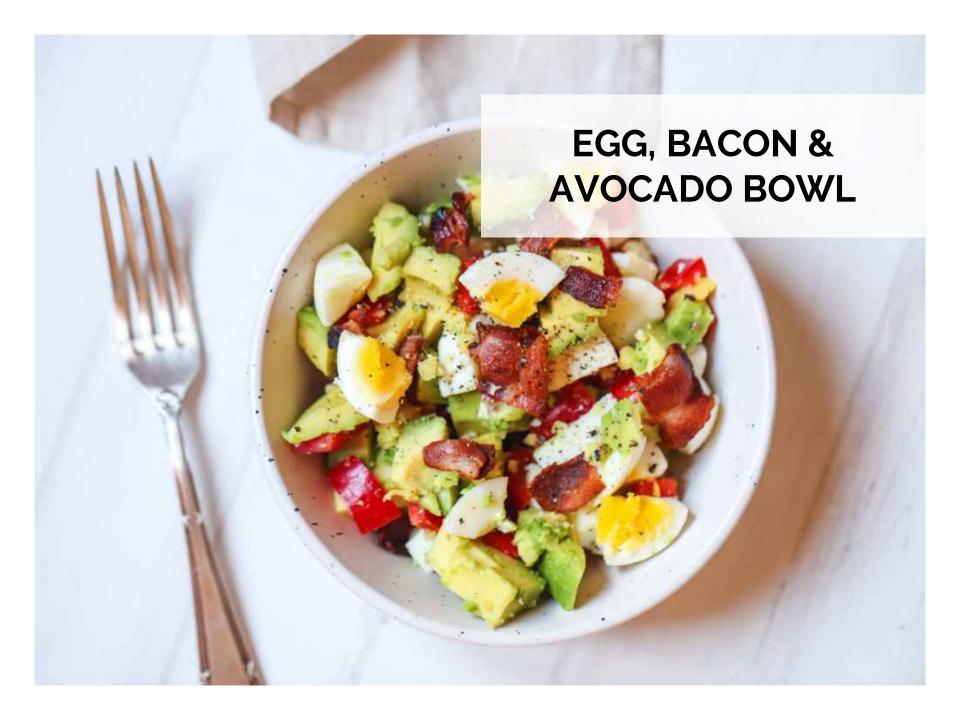
Place the broccoli in a pot of boiling water and cook for approx. 3 minutes. Strain and cut into small pieces.

Beat the eggs in a medium size bowl, add the minced garlic and season with salt & pepper, and chilli flakes if using.

Grease a 6-mould muffin tray with oil or butter, and fill the moulds with evenly divided broccoli, ham, and grated cheese. Pour the beaten eggs into the moulds and bake in the oven for 10-15 mins, or until eggs have set.

Vegetarian option: replace the ham with feta cheese, Goats cheese or your favourite vegetables.





EGG, BACON & AVOCADO BOWL



Serves: 1 Prep: 5 mins Cook: 5 mins



Nutrition per serving: 378 kcal 32g Fats 14g Carbs 23g Protein





WHAT YOU NEED

- 2 bacon medallions
- 2 hardboiled eggs, chopped
- 1/2 large avocado, chopped
- 1 tbsp. red onion, finely chopped
- 1 tbsp. red bell pepper, finely chopped
- sea salt and ground pepper, to taste

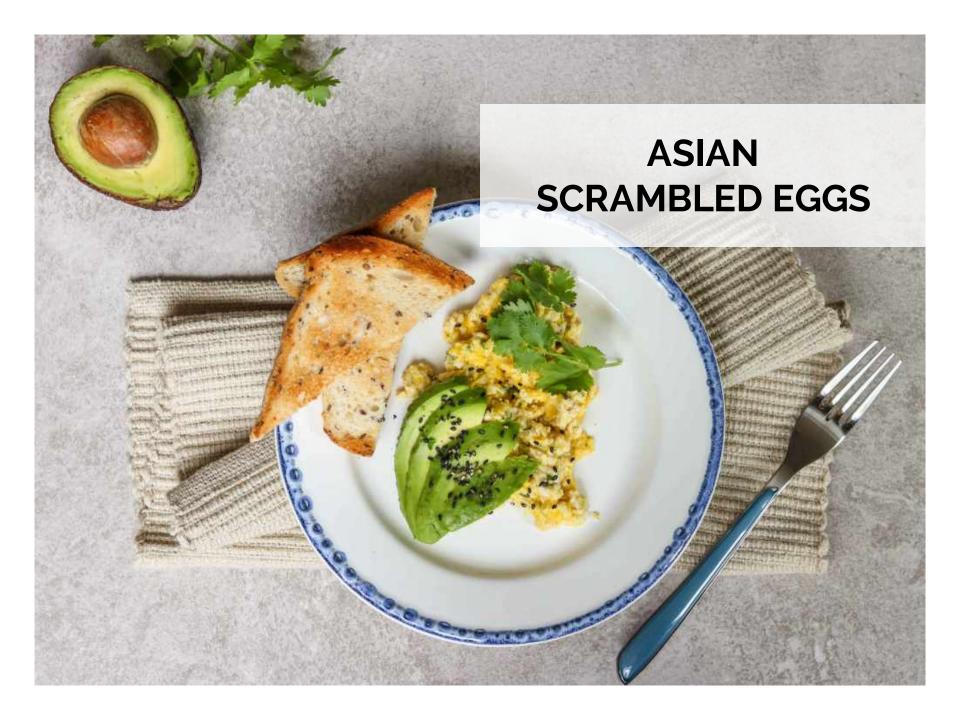
WHAT YOU NEED TO DO

Fry the bacon until crispy in a non-stick pan, let it cool slightly and chop.

Combine the bacon eggs, avocado, onion and bell pepper in a bowl.

Season with salt and pepper to serve.





ASIAN SCRAMBLED EGGS



Serves: 1 Prep: 5 mins Cook: 5 mins



Nutrition per serving: 270 kcal 14g Fats 5g Carbs 19g Protein





WHAT YOU NEED

- 3 eggs
- soy sauce, few drops
- handful coriander, chopped
- ½ avocado
- ½ tsp. black sesame seeds, to serve

WHAT YOU NEED TO DO

Separate the eggs yolks and whites. Mix the yolks with the soy sauce and chopped coriander.

On dry, non-stick pan fry the egg whites until almost done. Take off the heat and add in the egg yolks, stirring well for about half a minute.

Serve sprinkled with black sesame seeds, additional coriander (optional) and avocado on the side.





ZUCCHINI FRIES



Serves: 4 Prep: 20 mins Cook: 15 mins



Nutrition per serving: 177 kcal 12g Fats 14g Carbs 5g Protein









WHAT YOU NEED

- 1.1 lbs. (500g) zucchini
- 1 clove garlic, crushed
- 1 egg
- 1 tsp. plant milk
- 4 tbsp. breadcrumbs
- 1 tsp. dried oregano
- 1 tsp. dried thyme
- 3 tbsp. olive oil

WHAT YOU NEED TO DO

Preheat oven to 430F (220C). Cut zucchini into fry-like pieces.

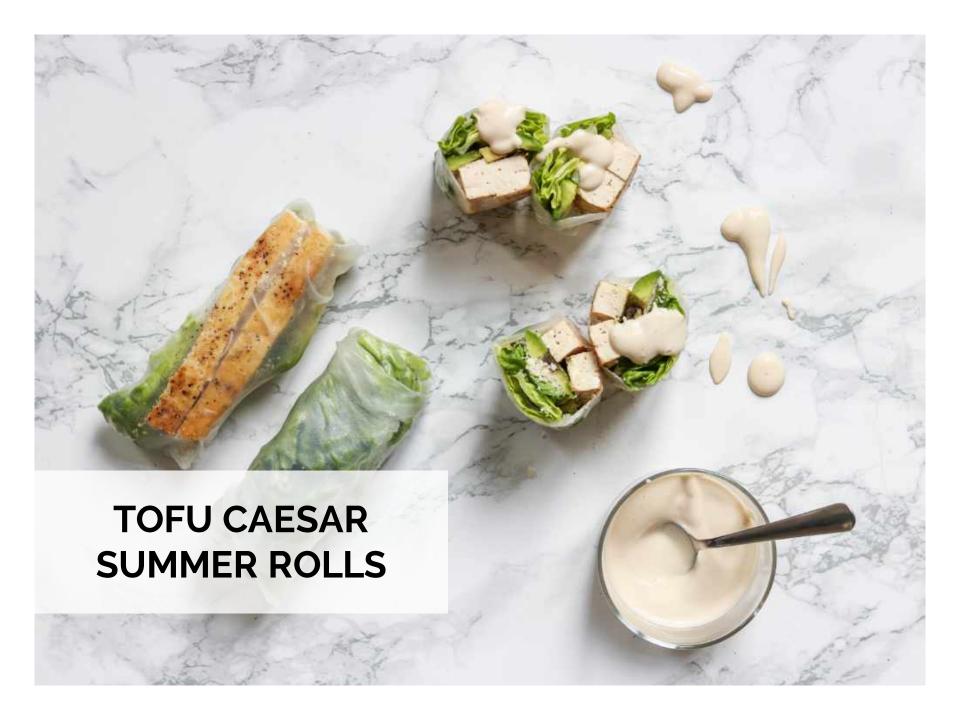
Crack the egg into a bowl and whisk with the milk. Season with salt, pepper, add the crushed garlic, oregano, and thyme, mix well. On a separate plate, have your breadcrumbs ready.

Grease a large baking tray with 1 tbsp of olive oil.

Dip the zucchini in the egg, then roll in the breadcrumbs and place on the baking tray. Place the tray in the preheated oven and bake for 15 minutes. Turn the fries 2-3 times during this time, drizzling them with the remaining 2 tbsp of olive oil.

Season with salt and serve.





TOFU CAESAR SUMMER ROLLS



Serves: 4 Prep: 15 mins Cook: 10 mins



Nutrition per serving: 191 kcal 10g Fats 8g Carbs 5g Protein











WHAT YOU NEED

- 5/8 cup (100g) firm tofu
- 1 tbsp. coconut oil
- 4 Romaine lettuce leaves, shredded
- ½ avocado, sliced
- 2 tbsp. Parmesan, grated
- Caesar salad dressing
- 4 rice paper wrappers

WHAT YOU NEED TO DO

Slice the tofu into two thin rectangles and press between a towel to remove excess moisture.

Heat the oil in a pan over medium-high heat and add the tofu. Season generously with salt and pepper. Cook for 4-5 minutes per side, until golden. Remove and let cool before slicing into 8 strips.

Dip one rice paper in a bowl of warm water. Remove when slightly softened and place carefully on a plate lined with a dampened cloth or kitchen towel.

Place a few strips of tofu in the centre, top with avocado, and a sprinkle of parmesan. Lastly, top with some lettuce.

Now fold the rice paper around the filling, firstly the sides, and then wrap tightly. Set the finished roll aside on your serving plate lined with a damp kitchen towel. Repeat with the rest of the papers.

Serve straight away with the Caesar dressing as a dipping sauce.

(**Pro tip:** dip your fingers in water, so your hands are damp when handling the spring roll wrapper, they will stick less.)





SWEETCORN FRITTERS



Serves: 8 Prep: 10 mins Cook: 15-20 mins



Nutrition per serving: 97 kcal 3g Fats 15g Carbs 3g Protein





WHAT YOU NEED

- 9.8 oz. (280g) organic sweetcorn, drained
- bunch coriander, chopped
- 1 lemon, zest
- 1 cup (120g) buckwheat flour
- 3/4 cup (185ml) cold water
- 4 tsp. coconut oil

WHAT YOU NEED TO DO

Place the sweetcorn in a large bowl. Add the chopped coriander and lemon zest, season with salt and pepper.

Next, add in the flour and water and mix well until smooth.

Heat 2 tsp. of the coconut oil in a large non-stick pan on high heat. Once the pan it is hot ladle in the mixture. Cook the fritters two batches of 4, or divide the oil accordingly if your pan is not big enough (1/2 tsp oil per 1 fritter).

Cook for about 2-3 minutes on each side until browned. The batter makes 8 medium sized fritters.

Serve with a side of avocado and chili yogurt (optional).





TOFU & GREEN PEAS PASTE



Serves: 1 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 290 kcal 21g Fats 17g Carbs 11g Protein

WHAT YOU NEED

- 2/3 cup (100g) green peas, frozen
- 3/8 cup (50g) natural tofu
- 1/4 avocado
- 1 handful mint leaves
- 1 tbsp. olive oil
- 1 tbsp. lemon juice





WHAT YOU NEED TO DO

Cover the frozen peas with boiling water and wait a few minutes until defrosted, then drain and transfer into a blender.

Crumble the tofu and add into the peas alongside the avocado, mint, olive oil, and lemon juice. Finally season to taste with salt and pepper. Blitz everything until a paste has formed.

If necessary add some more mint and lemon to adjust taste. Serve with toast (not included in nutrition info).





BLACK BEAN HUMMUS



Serves: 8 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 91 kcal 4g Fats 9g Carbs 4g Protein











WHAT YOU NEED

- 1x15 oz. (400g) can black beans, keep the water for the can
- 1 garlic clove, minced
- 2 tbsp. olive oil
- · 2 tbsp. tahini
- 2 tbsp. lime juice, or more
- ½ tsp. cumin
- ½ tsp. salt
- 1/4 tsp. cayenne pepper

WHAT YOU NEED TO DO

In a food processor, blend 1/4 cup of water from the can of black beans with garlic, olive oil, tahini, lime juice, and spices, until smooth.

Add the black beans and blend for another 1-2 minutes, until creamy and smooth.

Serve as a dip with fresh vegetables or crackers.

Store in a sealed container in the fridge for up to 1 week.





KALE & TOFU SALAD WITH PEANUT BUTTER DRESSING



Serves: 4 Prep: 10 mins Cook: 10 mins



Nutrition per serving: 195 kcal 11g Fats 15g Carbs 13g Protein











WHAT YOU NEED

For the Salad:

- 14 oz. (400g) natural tofu
- 3 cups (90g) kale, chopped
- 1 cup (100g) purple cabbage, shredded
- 1 red bell pepper, chopped
- 2/3 cup (30g) carrot, grated
- 1 tbsp. coconut oil

For the Dressing:

- 3 tbsp. peanut butter
- 2 tbsp. coconut milk
- 1 tbsp. rice vinegar
- 1 tbsp. honey
- 1 tbsp. soy sauce
- ½ lime, juiced
- ½ tsp. chilli flakes
- 1-2 tbsp. water

WHAT YOU NEED TO DO

Wrap the tofu in a kitchen cloth and place something heavy on top of it - this will cause the moisture in the tofu to release.

In the meantime, prepare your vegetables. Chop the kale and pepper, grate the carrot and shred the cabbage. Toss everything in a salad bowl.

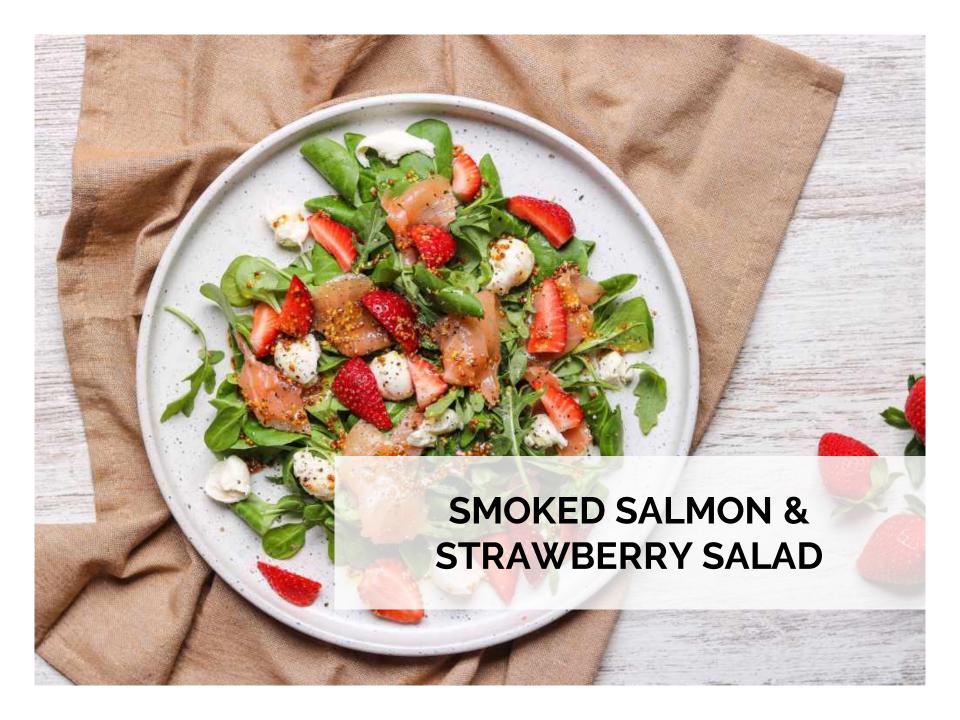
In a small bowl, mix all the dressing ingredients.

Heat the coconut in a pan. Cut the tofu into strips and season with salt and pepper — fry on medium-high heat for about 5 mins each side, or until golden brown.

Divide the salad between bowls, top with tofu, drizzle with the salad dressing and season with black pepper to serve.

Tip: If you prefer a meat version of this salad then it will go perfectly with a grilled chicken breast instead of the tofu.





SMOKED SALMON & STRAWBERRY SALAD



Serves: 2 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 302 kcal 19g Fats 16g Carbs 19g Protein





WHAT YOU NEED

For the Salad:

- 4 handfuls lamb's lettuce or rocket, or mix
- 3.5 oz. (100g) smoked salmon, torn
- 10 mini mozzarella balls, torn
- 10 strawberries, halved
- Handful basil leaves

For the Dressing:

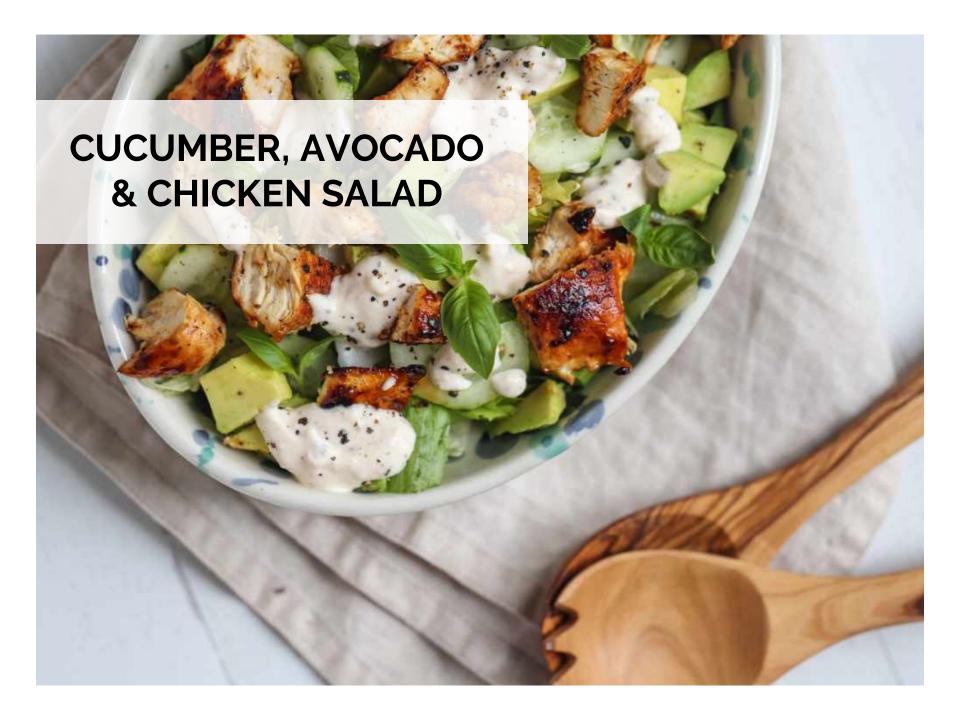
- 1 tbsp. honey
- 1 tbsp. olive oil
- 1 tbsp. lemon juice
- 1 tsp. honey mustard

WHAT YOU NEED TO DO

Divide the lettuce leaves between two plates. Add the torn smoked salmon and mozzarella balls as well as the strawberries and basil leaves.

Mix all the dressing ingredients and drizzle over the salads. Season with freshly ground black pepper and serve.





CUCUMBER, AVOCADO & CHICKEN SALAD



Serves: 4 Prep: 10 mins Cook: 15 mins



Nutrition per serving: 304 kcal 20g Fats 12g Carbs 21g Protein





WHAT YOU NEED

For the Salad:

- ½ head iceberg lettuce, shredded
- a dozen basil leaves, torn
- 1 avocado
- 2 tsp. lemon juice
- ½ cucumber, peeled
- ½ cup (25g) walnuts

For the Chicken:

- 2 chicken breast fillets (around 150g each)
- 1 tbsp. olive oil
- 1 tbsp. mustard
- 1 tbsp. honey

For the Sauce:

- 3 tbsp. Yoghurt
- 1 tbsp. mayo
- 1 garlic clove, minced

WHAT YOU NEED TO DO

Place the iceberg lettuce into a large bowl. Add torn basil leaves and mix. Divide between 2 serving bowls.

Season the chicken fillets with salt and rub with olive oil. Heat a dry pan and fry the chicken for 5 minutes on each side.

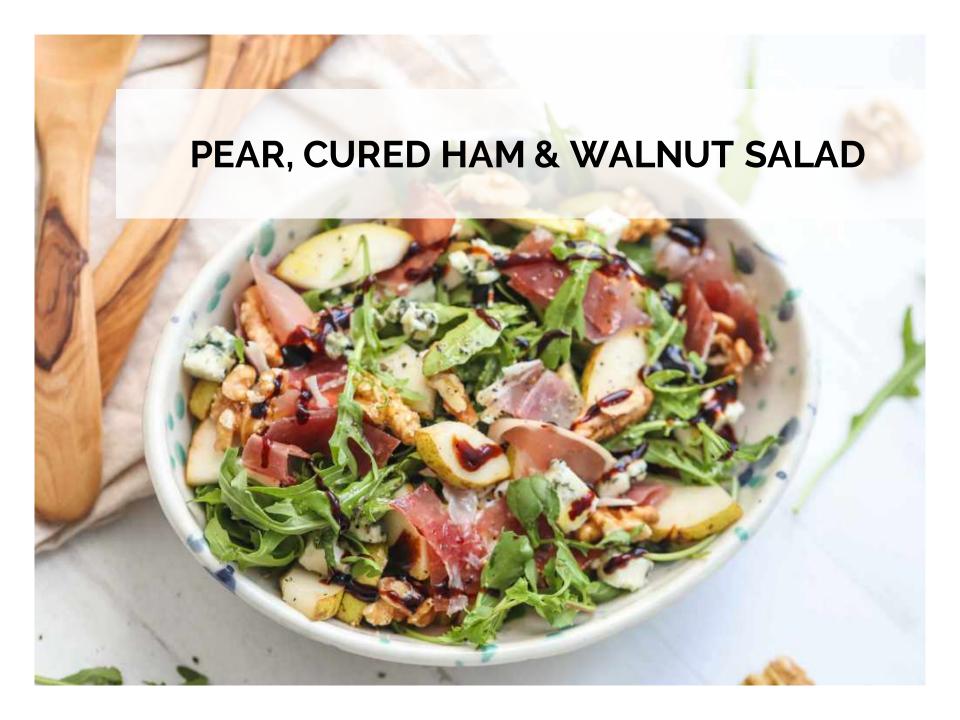
In the meantime, mix the mustard and honey. Grease the top of the fillets with half the sauce, then turn and cook for another 1.5 minutes. Repeat on the other side. Once cooked, cool slightly and chop.

Cut the avocado flesh into cubes, and drizzle with lemon juice. Peel and slice the cucumber.

Prepare the garlic sauce by mixing all the sauce ingredients — season with salt & pepper.

Top salads with the chopped chicken, avocado, cucumber, and walnuts. Pour over the garlic sauce, and serve.





PEAR, CURED HAM & WALNUT SALAD



Serves: 2 Prep: 15 mins Cook: 0 mins



Nutrition per serving: 466 kcal 35g Fats 16g Carbs 22g Protein





WHAT YOU NEED

- bag of rocket
- 1 ripe pear, sliced
- 3 oz. (100g) blue cheese, cubed
- 4 slices cured ham, cut into strips
- ½ (30g) cup walnuts, chopped

Dressing:

- 1 tbsp. olive oil
- 2 tsp. lemon juice
- 1 tbsp. maple syrup

WHAT YOU NEED TO DO

Divide the rocket between two bowls. Peel the pear, cut into quarters, cut out the seed nests, and slice. Then arrange on the rocket evenly.

Add the cubed cheese and the ham. Finally, top with nuts.

Mix the dressing ingredients, season with salt and freshly ground pepper, and pour over the salad then serve.





EASY GREEK ZOODLE SALAD



Serves: 2 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 267 kcal 25g Fats 7g Carbs 10g Protein







WHAT YOU NEED

For the Salad:

- 1 cucumber
- 8.8 oz. (250g) cherry tomatoes
- 2 spring onions
- 3.5 oz. (100g) feta cheese
- 1.1 oz. (30g) black olives

For the Dressing:

- 1 tsp. dried oregano
- 1 tbsp. lemon juice
- 2 tbsp. olive oil
- 1 large garlic clove, crushed

WHAT YOU NEED TO DO

Cut the ends of the cucumber and spiralize it into a bowl. Cut the cucumber "noodles" in 2-3 parts, to shorten them.

Cut the cherry tomatoes in halves, chop the spring onions, and cut the feta into cubes. Add everything to the cucumber.

In a cup or small bowl, mix the ingredients of the dressing, then drizzle over the salad and mix gently. Divide between two plates and serve.

This salad is also a perfect side for grilled meats.





CRUSHED CUCUMBER SALAD WITH SALMON



Serves: 2 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 323 kcal 23g Fats 10g Carbs 23g Protein





WHAT YOU NEED

For the Salad:

- 1 red bell pepper, chopped
- 1 cucumber, crushed, chopped
- 1 garlic clove, sliced
- fresh coriander, chopped
- 6 oz. (180g) hot smoked salmon fillets

For the Dressing:

- 1 lime, juiced
- 1 tbsp. fish sauce
- 1 tbsp. rice wine vinegar
- 1 tbsp. sesame oil
- 1 tbsp. black sesame seeds

WHAT YOU NEED TO DO

Roughly chop the red pepper and place in a bowl. Using a meat mallet or rolling pin smash the cucumber, then slice into bite-size pieces and transfer into the bowl. Add the sliced garlic and chopped coriander.

Mix all dressing ingredients and drizzle over the cucumber. Mix well and divide between 2 plates.

To serve, break the salmon up into pieces and top the cucumber salad — season with freshly ground black pepper.

NOTE:

Use as much or as little coriander as you like.





HEALTHY CORONATION CHICKEN SALAD



Serves: 2 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 217 kcal 8g Fats 10g Carbs 25g Protein





WHAT YOU NEED

- 1 tbsp. mayonnaise
- 2 tbsp. Greek yoghurt (0% fat)
- 1 tsp. curry powder (or more, to taste)
- 5 oz. (150g) cold cooked chicken, chopped (leftover roast chicken is perfect)
- 6 dried apricots, chopped
- 1 celery stick, chopped

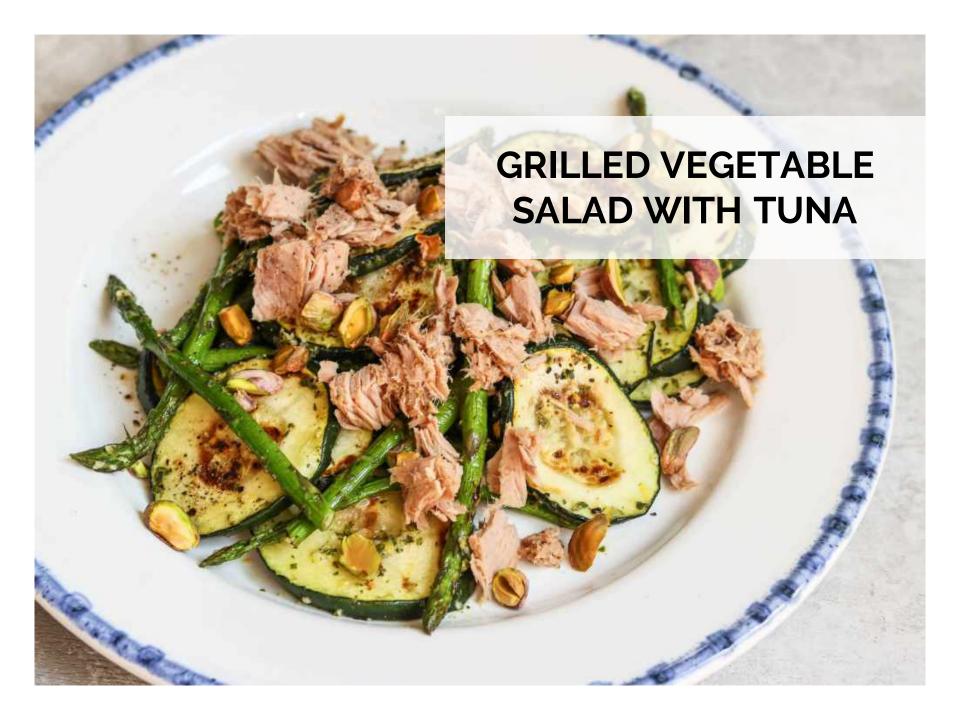
WHAT YOU NEED TO DO

Mix the mayonnaise, yoghurt and curry powder. If needed, add a splash of water to thin the sauce to the consistency you like.

Stir in the chicken, apricots, celery and almonds and season to taste with salt and pepper.

Serve with a side salad or as a sandwich filling.





GRILLED VEGETABLE SALAD WITH TUNA



Serves: 4 Prep: 10 mins Cook: 10 mins



Nutrition per serving: 320 kcal 24g Fats 13g Carbs 12g Protein





WHAT YOU NEED

- 1 lemon
- ¾ cup (160g) tuna pieces in olive oil
- ½ cup (15g) fresh mint
- 1 garlic clove, crushed
- 2 zucchinis
- 2 ¾ cups (350g) asparagus
- ½ cup (50g) pistachio nuts, peeled and chopped

WHAT YOU NEED TO DO

Clean the lemon, grate the skin and squeeze out the juice. Drain the tuna, but collect the oil.

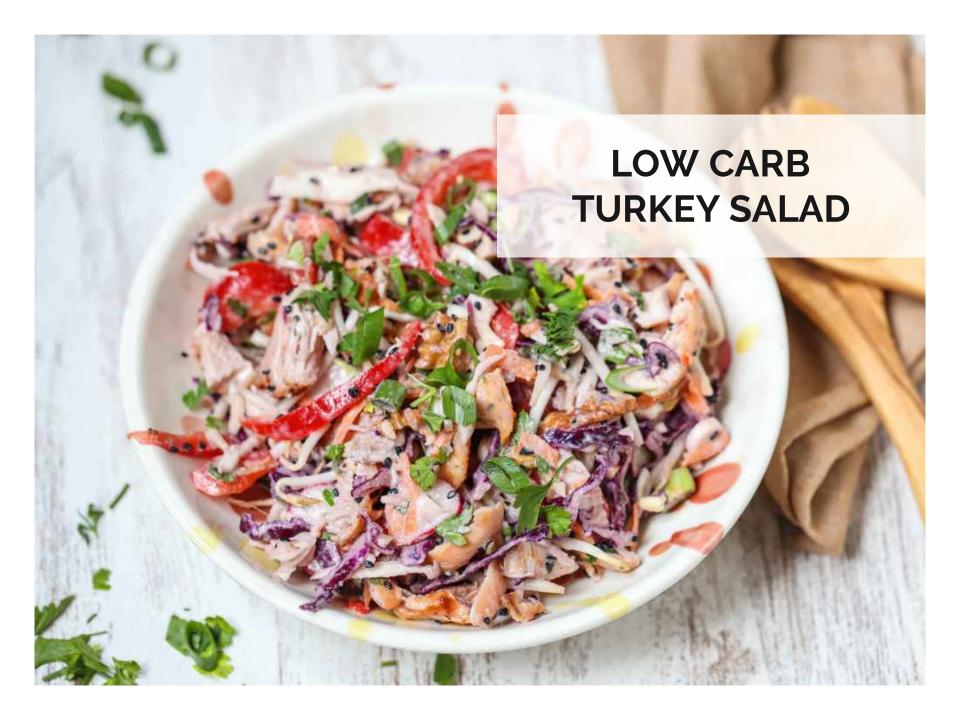
Remove the leaves from the sprigs of mint and place in a high cup with the lemon zest, lemon juice, and tuna oil. Add in the garlic and blend until smooth. Season with pepper and salt.

Cut the courgettes into slices and sprinkle with salt and pepper. Heat the grill pan and grill the zucchini for 6 minutes, turning halfway. Then cook the asparagus for 4 minutes, turning halfway.

Place the vegetables in a bowl and add in the marinade, mix gently until covered.

To serve, divide veg and tuna between plates and top with chopped pistachio nuts.





LOW CARB TURKEY SALAD



Serves: 5 Prep: 25 mins Cook: 0 mins



Nutrition per serving: 348 kcal 18g Fats 15g Carbs 32g Protein











WHAT YOU NEED

For the Salad:

- 1lb. (450g) cooked turkey breast sliced
- 1 cup (70g) white cabbage, shredded
- 1 cup (70g) red cabbage, shredded
- 1 red bell pepper, finely sliced
- 1 large carrot, grated
- 6 radishes, finely sliced
- 1 cup (100g) bean sprouts
- 3 green onions, finely sliced
- 4 tbsp. coriander, chopped
- 3 tbsp. toasted sesame seeds
- 1/3 cup (30g) almonds, chopped

For the Dressing:

- 1/4 cup (60 ml) tahini
- 1/4 cup (60 ml) water
- ½ cup (60 ml) lemon juice
- 1 garlic clove, minced
- 1 tbsp. honey

WHAT YOU NEED TO DO

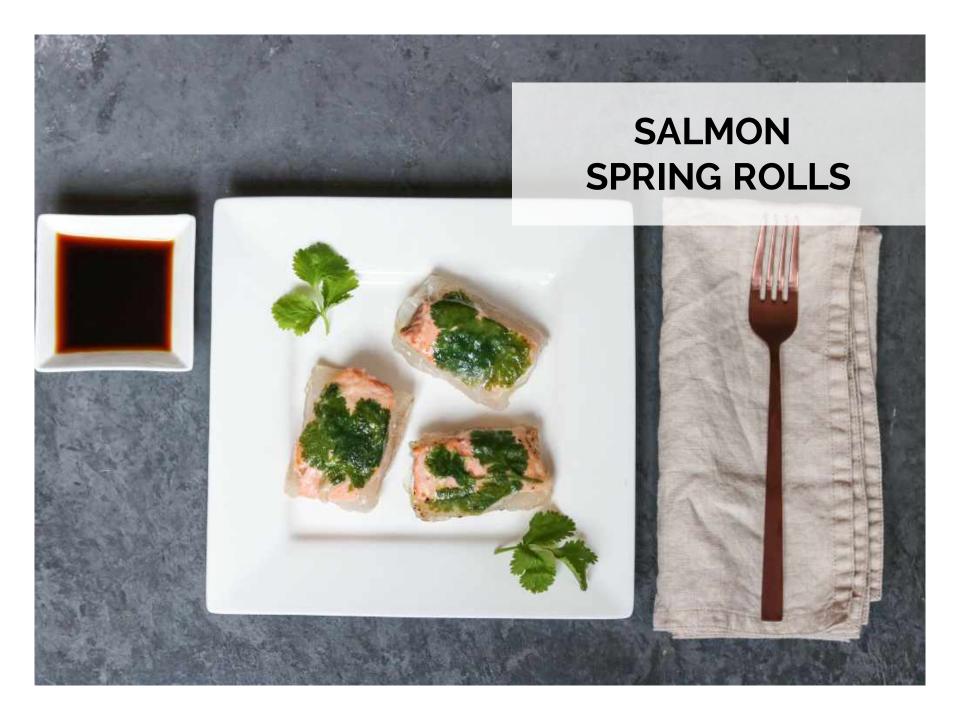
Prep all the vegetables, wash and peel where necessary. Shred the cabbage, slice the turkey, peppers, radishes and onions, grate the carrot. Chop the coriander and almonds.

Place all salad ingredients in a large bowl and mix well to combine.

Make the salad dressing by blending all the dressing ingredients together until creamy.

Pour the salad dressing over the salad and toss to cover. Serve straight away or store in the fridge until required.





SALMON SPRING ROLLS



Serves: 4 Prep: 10 mins Cook: 5 mins



Nutrition per serving: 154 kcal 10g Fats 4g Carbs 13g Protein





WHAT YOU NEED

- 4 sheets rice paper
- fresh coriander
- 7 oz. (200g) salmon, cut into 4 pieces
- 1 tbsp. coconut oil
- soy sauce or tamari (GF), to serve

WHAT YOU NEED TO DO

Boil a little bit of the water in a pan, remove from heat, and dip in the rice paper one after the other, leave to soak for 30 seconds. Remove the sheets from the water and place on a damp cloth.

Place a piece of coriander on top of each sheet, cover with a piece of salmon, sprinkle with freshly ground black pepper, and wrap the rice paper around the fish.

Heat the oil in the pan, and fry the rolls for 2 minutes, then turn over and cook for another 2 - 2.5 minutes until they are nicely browned.

Put on a paper towel, to cool slightly and serve with soy sauce. Perfect with a side salad.





COD WITH CREAMY ZOODLES



Serves: 2 Prep: 10 mins Cook: 20 mins



Nutrition per serving: 271 kcal 11g Fats 13g Carbs 33g Protein













WHAT YOU NEED

For the Fish:

- 10 oz. (300g) cod fillets
- 1 tsp paprika
- 1 tsp. turmeric
- 1 tsp. oregano
- 1/2 tsp. chili
- 1 tbsp. buckwheat flour
- 1/4 cup (60ml) vegetable stock
- 1/3 cup (80ml) cream (dairy or plant based)
- 3 tbsp. chives, chopped

For the Zucchini:

- 2 medium zucchinis
- 1 tsp. oil
- 1 clove garlic, minced
- 4 sundried tomatoes

WHAT YOU NEED TO DO

For the fish:

Cut the fish so that you have 2 or more pieces of fillet. Season with salt, pepper and spices, then coat in buckwheat flour.

Heat 2 tbsp. of oil in a frying pan and fry the cod until golden for about 5 minutes, then flip and repeat on the other side.

Mix the cream and the hot stock together, pour into the pan with the cod and bring to the boil, simmer for 2-3 minutes. Sprinkle with chives and simmer for another 1-2 minutes.

For the zucchini:

Make zucchini noodles (zoodles) using a special julienne peeler or a spiralizer, or peel with a regular vegetable peeler, making wide but thin ribbons.

Heat the oil in a frying pan, add the minced garlic and fry briefly. Add the zoodles and occasionally stir until they soften slightly, for about 3 - 4 minutes. In the meantime, season with salt and pepper. At the end, add the chopped sundried tomatoes.

To serve, divide the zoodles between two bowls, place the cod on top and pour over the sauce.





JERK CHICKEN WITH CAULIFLOWER RICE



Serves: 4 Prep: 15 mins Cook: 15 mins



Nutrition per serving: 397 kcal 24g Fats 15g Carbs 33g Protein





WHAT YOU NEED

For the Marinade:

- 1 tsp. dried thyme leaves
- 1 tsp. ground allspice
- 2 tbsp. brown sugar
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 2 tsp. garlic powder
- 1/2 tsp. cinnamon
- 1/2 tsp. cayenne
- 2 tbsp. olive oil
- 2 tbsp. lime juice

For the Chicken & Rice:

- 1 lbs (450g) chicken breast
- 14oz. (400g) cauliflower rice
- 2 tbsp. coconut oil
- 1 onion, diced
- 3 garlic cloves, minced
- 1 cup (250ml) canned light coconut milk
- 1 lime, zest and juice
- handful coriander, to garnish
- lime wedges, to serve

WHAT YOU NEED TO DO

Combine all marinade ingredients in a bowl or container. Add chicken breasts and turn to coat in marinade, leave to marinade for 15 mins or overnight.

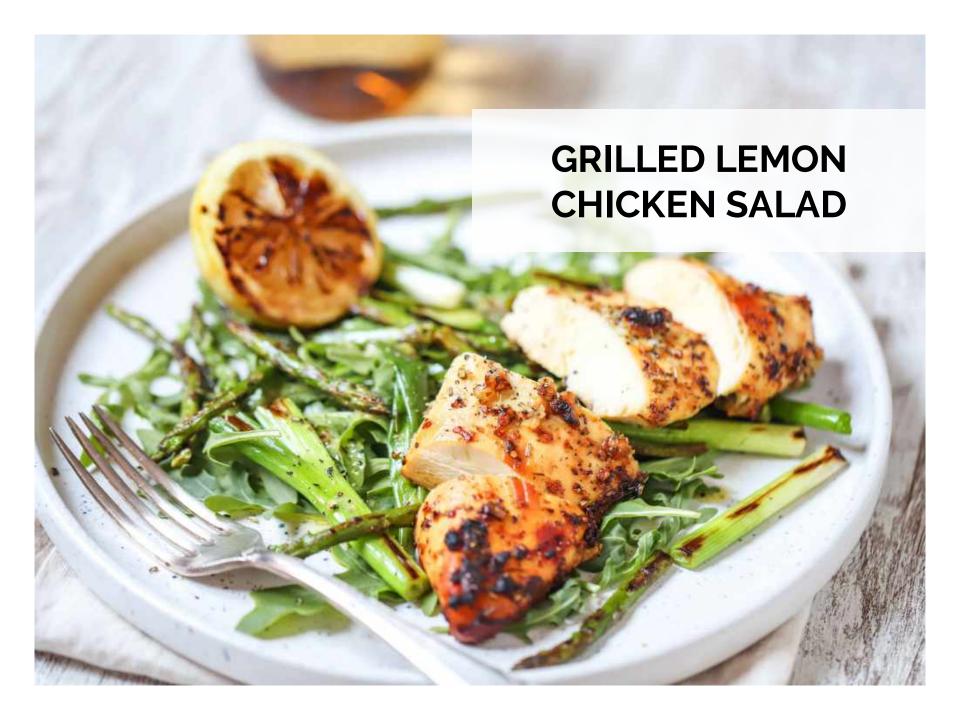
Heat the 1 tbsp. coconut oil in a pan over medium-high heat. Add in the onion and sauté for 3 minutes, until softened.

Next add in the garlic and cauliflower rice, cook for 2 minutes and add in coconut milk. Cook for about 10 minutes, or until the coconut milk is absorbed, then remove from heat and stir in the lime zest and juice. Season with salt and pepper to taste.

In the meantime, heat the remaining oil in another pan over medium heat and cook the chicken for 8-10 mins until cooked through and browned. Once cooked serve with the cauliflower rice.

Garnish the rice with chopped coriander and serve with lime wedges.





GRILLED LEMON CHICKEN SALAD



Serves: 4 Prep: 10 mins Cook: 30 mins



Nutrition per serving: 242 kcal 8g Fats 2g Carbs 38g Protein





WHAT YOU NEED

- 2 lemons
- 11/2 tbsp. oregano
- 11/2 tbsp. olive oil
- 2 tsp. minced garlic
- 4 skinless, boneless chicken breasts (around 5 oz. (150g) each)
- 8 oz. (220g) asparagus
- 8 green onions, trimmed
- 1 tsp. coconut oil
- 11/2 tbs. white wine vinegar
- 1 packet 4 oz. (120g) rocket

WHAT YOU NEED TO DO

Heat oven to 400F (200C).

Grate lemon rinds to equal 2 teaspoons, then halve the lemons and set aside. Combine lemon peel, oregano, oil, and garlic in a large bowl. Add chicken, season with salt and pepper and toss to cover.

Place the chicken and halved lemons on a baking tray inside the heated oven and bake for 20-25 mins, until the chicken is cooked through and browned. Wait until slightly cooled then chop the chicken.

Heat the coconut oil in a small pan over medium heat and cook the asparagus and green onions for 3 to 4 minutes or until tender, turning occasionally. Cut asparagus and green onions into 2-inch pieces.

Divide the rocket over plates and top with asparagus and green onions. Drizzle with white wine vinegar and season with salt and pepper. Serve with chicken and lemon halves.





HOMEMADE QUINOA CHICKEN NUGGETS



Serves: 4 Prep: 25 mins Cook: 20 mins



Nutrition per serving: 224 kcal 6g Fats 10g Carbs 33g Protein





WHAT YOU NEED

- 1 lbs. (450g) chicken breasts, cut into chunks
- 1 cup (185g) cooked quinoa
- 1 egg, beaten
- ¼ cup (30g) cup parmesan, grated
- 1 tbsp. dried herbs, of choice

WHAT YOU NEED TO DO

Set oven to 350F (180C). Prepare a baking tray covered with baking paper and evenly spread out the cooked quinoa. Bake for around 20-25 mins, checking often and stirring to avoid burning. Once quinoa is crispy, set aside to cool.

Increase the oven temperature to 390F (200C).

Chop the chicken into chunks. Whisk the egg in a bowl together with the parmesan and herbs. Prepare a separate plate with the quinoa. Dip the chicken first in the egg, then coat with the quinoa.

Place the chicken nuggets on a baking tray covered with baking paper and bake for about 15-20 minutes, until chicken is cooked through.





SESAME & GINGER BEEF WITH ZUCCHINI NOODLES



Serves: 4 Prep: 5 mins Cook: 12 mins



Nutrition per serving: 242 kcal 12g Fats 10g Carbs 25g Protein





WHAT YOU NEED

- 1/4 cup (60ml) reduced sodium soy sauce
- 1 tbsp. xylitol (or other sweetener)
- 2 tbsp. rice wine vinegar
- 1 lb. (450g) ground lean beef, 5% fat
- 2 tbsp. sesame oil
- 1 tbsp. fresh ginger, grated
- 3 cloves garlic, minced
- 2 medium zucchinis, spiralized

WHAT YOU NEED TO DO

Mix the soy sauce, rice wine vinegar and sweetener in a small bowl and set aside.

Heat a dry non-stick pan over medium heat, add the beef and cook for 7-10 minutes, until cooked through.

Move the beef to one side of the pan, then add the sesame oil, ginger and garlic. Cook for 1 minute.

Add the earlier prepared sauce and toss the beef to coat. Cook for 1 minute mixing everything.

Spiralize the zucchini and heat slightly with the beef (if eating straight away), or divide zucchini and beef into containers and then heat in the microwave or pan when needed.





TOM YUM SOUP WITH SHRIMPS



Serves: 4 Prep: 5 mins Cook: 10 mins



Nutrition per serving: 106 kcal 5g Fats 4g Carbs 13g Protein





WHAT YOU NEED

- 4 cups (1l) vegetable stock
- 2 tbsp. (30g) Tom yum paste
- scant ½ cup (100ml) canned coconut milk
- 1 cup (225g) chopped tomatoes, canned
- 1 cup (100g) shitake mushrooms, roughly chopped
- ¾ cup (200g) shrimps
- 2 tbsp. fish sauce
- 1 tbsp. lime juice
- coriander, to garnish
- · chili, to garnish

WHAT YOU NEED TO DO

Pour stock into a pot, add the tom yum paste and bring to a boil.

Add coconut milk, tomatoes and mushrooms, cook for about 5 minutes.

Next, add the shrimps, and cook for about 1 minute on low heat. Season with fish sauce and lemon juice.

Garnish with fresh coriander and chili to serve.





WARM SALMON & QUINOA SALAD



Serves: 4 Prep: 5 mins Cook: 20 mins



Nutrition per serving: 325 kcal 26g Fats 17g Carbs 28g Protein





WHAT YOU NEED

- 1 red pepper
- 1 tbsp. olive oil
- 4 wild salmon fillets
- 1 tsp. spices for salmon
- 11/3 cup (200g) sugar snaps
- 4 cups boiling water (950ml)
- 1 1/3 cup (250g) cooked quinoa
- 2 handfuls fresh parsley
- 2 tbsp. fresh chives

WHAT YOU NEED TO DO

Preheat the oven to 400F (200C).

In the meantime cut the peppers into strips. Heat the oil in a pan on medium heat and stir-fry the pepper for 5 min.

Place the salmon on a tray covered with baking paper, season with spices and cook in the oven for 10 minutes.

Place snow peas in a colander and pour over the boiling water, then add the snow peas and quinoa to the peppers and heat up for 4 minutes on medium heat.

Chop parsley and chives and mix into the quinoa. Serve as a side with the salmon.





STRAWBERRY PROTEIN MUFFINS



Makes: 12 Prep: 10 mins Cook: 25 mins



Nutrition per cookie: 91 kcal 4g Fats 9g Carbs 6g Protein











WHAT YOU NEED

- 1 cup (120g) oat flour
- 1/4 cup (25g) vanilla protein powder
- 1 tbsp. lemon juice
- Zest of ½ a lemon
- 2 tbsp. stevia
- ½ tsp. baking soda
- pinch sea salt
- pinch cinnamon
- 1 tbsp. coconut oil, melted
- 3/4 cup egg whites (around 3 eggs)
- 2 tbsp. unsweetened almond milk
- ½ cup (125g) non-fat Greek yoghurt
- 1 tsp. vanilla extract
- ½ cup (100g) strawberries, chopped into small pieces
- 1/4 cup (45g) 75% dark chocolate, chopped

WHAT YOU NEED TO DO

Preheat oven to 350F (180C).

Mix all dry ingredients, except the chocolate chips, and then mix in all wet ingredients. Stir until a smooth batter is formed, then lightly stir in strawberries and chocolate chips (leave a few aside to top the muffins).

Line a muffin tray with muffin liners and spray with oil. Make sure you spray the liners (paper or silicone), or the muffins will stick.

Pour the batter evenly into the muffin tin. Drop 3-5 mini chocolate chips on top of each muffin.

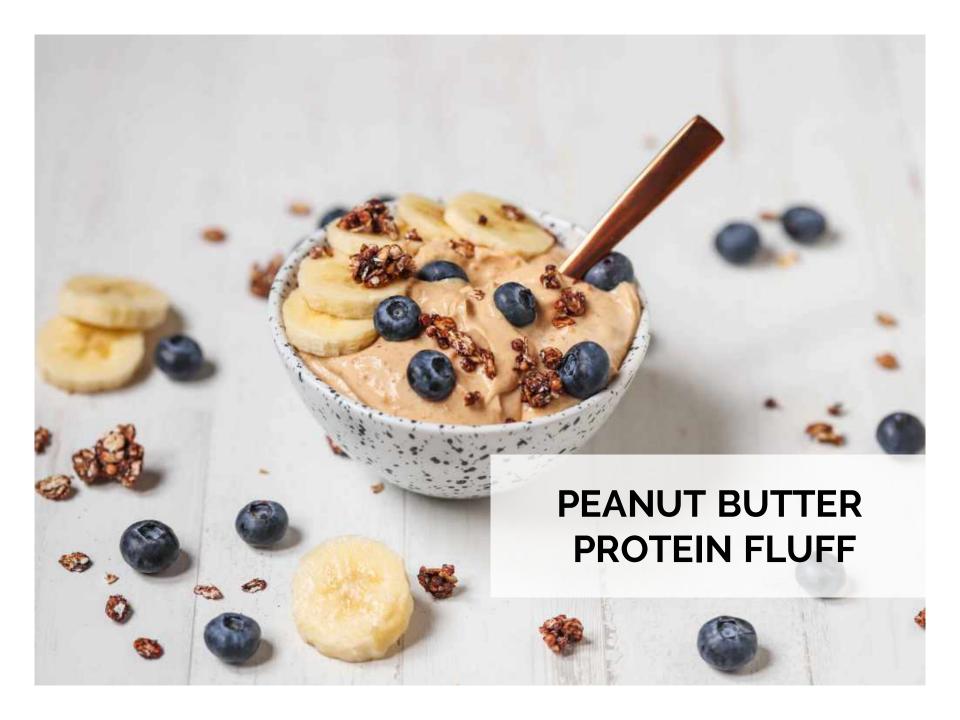
Bake the muffins for 23-25 minutes or until the muffins are cooked through and the edges browned.

Remove from the oven, and let the muffins cool before serving.

NOTE:

Muffins will keep in a sealed container for 1-2 days at room temperature or 5-7 days in the fridge.





PEANUT BUTTER PROTEIN FLUFF



Serves: 2 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 244 kcal 20g Fats 9g Carbs 9g Protein





WHAT YOU NEED

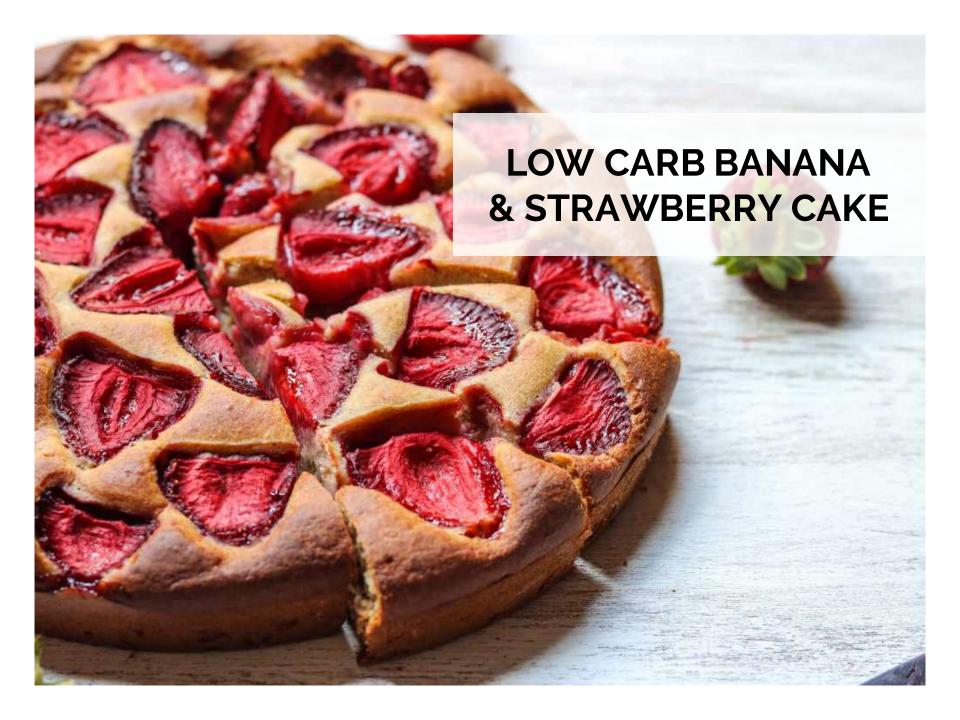
- 1 cup (250g) full-fat Greek yoghurt
- 2 tbsp. peanut butter or almond butter
- 2 tsp. stevia
- favourite garnish (banana, granola, blueberries)

WHAT YOU NEED TO DO

Add the yoghurt, nut butter and stevia into a small mixing bowl and whisk together using a hand mixer, until fluffy.

Transfer the mix into a bowl and top with your favourite toppings to serve.





LOW CARB BANANA & STRAWBERRY CAKE



Serves: 16 Prep: 10 mins Cook: 60 mins



Nutrition per serving: 104 kcal 5g Fats 16g Carbs 2g Protein











WHAT YOU NEED

- 4 small ripe bananas
- 1 cup (130g) wheat flour
- ½ cup (60g) buckwheat flour
- ½ cup (60ml) coconut oil
- 2 tbsp. stevia/xylitol
- 1 egg
- 1 tsp. baking powder
- 10 strawberries, halved

WHAT YOU NEED TO DO

Pre-heat oven to 180C.

Peel the bananas and place them in a food processor or highspeed blender. Blitz until smooth.

Add in the egg, oil and xylitol, then mix again. Next add in the flours and baking powder, and blitz until a smooth batter form.

Transfer the batter into a greased or silicon cake tray. Place the halved strawberries on top and bake for around 60 mins, until the cake is golden brown and cooked through.





HEALTHY FERRERO ROCHER



Makes: 12 Prep: 10 mins Cook: 0 mins



Nutrition per 1 ferrero rocher: 91 kcal 8g Fats 6g Carbs 2a Protein





WHAT YOU NEED

- 1 cup (135g) + 12 hazelnuts
- 2 tbsp. cocoa powder
- 2 tbsp. agave syrup
- 1 tsp. vanilla extract
- pinch of sea salt
- 2 tbsp. dark chocolate chunks

WHAT YOU NEED TO DO

Add 1 cup hazelnuts into a food processor and blitz until chopped into tiny pieces.

Next add the cacao powder, agave syrup, vanilla extract, sea salt and chocolate. Pulse until all the ingredients start to stick together. If the mixture is too dry, add 1-2 teaspoon of water.

Roll the mixture into bite-size balls and insert one hazelnut into the centre of each ball.

Serve straight away or store in the fridge for later.





FIT ALMOND ENERGY BALLS



Makes: 6 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 178 kcal 14g Fats 8g Carbs 6g Protein





WHAT YOU NEED

- 1 cup (120g) almond meal
- 2 tbsp. of honey (or maple syrup)
- 1 tsp. coconut oil, melted
- ½ tsp. lemon juice (optional)
- 2 tbsp. desiccated coconut or poppy seeds

WHAT YOU NEED TO DO

Place the almond flour into a bowl, add honey and oil and mix well using your hand, pressing firmly. Form 6 balls.

You can also add half a teaspoon of lemon juice to break the sweetness.

Roll the energy balls in coconut poppy seeds.





MOCHA TRUFFLES



Makes: 10 Prep: 10 mins Chill: 2 hrs



Nutrition per serving: 103 kcal 7g Fats 7g Carbs 2g Protein





WHAT YOU NEED

- 3 oz. (100g) of dark chocolate, 70-80%
- 1/3 cup (80ml) of fullfat coconut milk
- 2 tbsp. coconut sugar
- 2 tbsp. instant coffee
- 2 tbsp. almond butter
- pinch sea salt
- 2 tbsp. cocoa powder, for dusting

WHAT YOU NEED TO DO

Place the chocolate in bowl and heat in a microwave just until it starts to melt.

In a small pot, heat the coconut milk, along with the instant coffee and sugar just until it's coming to the boil. Next, whisk in the almond butter with a pinch of sea salt, and stir until smooth.

Pour the hot coconut milk mixture into the bowl with the chocolate and stirit very gently and slowly until well combined.

Fix a layer of clingfilm right over the top of the mixture, to prevent a skin forming and chill in the fridge for about 2 hours, until firm.

Lightly dust a clean surface with cacao powder and roll a spoonful of the chocolate in it. Shape into balls and serve at room temperature. Store in the fridge.





VEGAN CRÈME BRULEE



Serves: 4 Prep: 10 mins Chill: 1 hr



Nutrition per serving: 138 kcal 9g Fats 15g Carbs 1g Protein





WHAT YOU NEED

- 1 vanilla pod
- 6.7 fl. oz. (200ml) canned coconut milk, full fat
- 13.5 fl. oz. (400ml) almond milk, unsweetened
- 4 tbsp. brown sugar
- 2 ½ tsp. agar-agar

WHAT YOU NEED TO DO

Cut the vanilla pod with a knife lengthwise. Scrape the marrow out with the tip of the blade and set aside.

In a pot bring the coconut milk, almond milk, half of the cane sugar, agar-agar, the vanilla pod and the marrow to the boil while stirring often. Remove from heat as soon as it boils and allow to cool to room temperature.

Remove the vanilla pod. Divide the mixture over 4 dishes and leave to set in the refrigerator for 1 hour.

Sprinkle the crème with the rest of the brown sugar and caramelize it with a burner torch.





BANANA CHOCOLATE BITES



Makes: 30 Prep: 15 mins Chill: 75 mins



Nutrition per 2 bites: 99 kcal 6g Fats 12g Carbs 2g Protein





WHAT YOU NEED

- 3 ripe bananas
- 1/3 cup (85g) natural peanut butter
- 1/2 cup (90g) dark chocolate chips
- 2 tsp. coconut oil

WHAT YOU NEED TO DO

Peel and slice the bananas. Line a tray or chopping board with baking paper.

Place about ½ teaspoon of peanut butter onto the banana slices and top with another banana slice to make a little 'sandwich'. You should be able to make around 30 sandwiches.

Place the bananas on earlier prepared baking paper and store in the freezer for about 1 hour.

Next, melt the chocolate chips and coconut oil in the microwave or using the water bath method.

Once the chocolate is melted, dip each frozen banana sandwich into the melted chocolate so that half of it is coated.

Place the chocolate covered sandwiches back on the baking pepper platter, and into the freezer for another 15-20 mins.

Once the chocolate is set, you can transfer the bananas into a container and store in the freezer for up to 1-2 months.

The longer the bananas stay in the freezer, the harder they will get. So remove them from the freezer for about 5 minutes before eating.

