HOW TO MAKE AN AÇAÍ BOWL

A BREAKFAST FROM BRAZIL

WHAT IS AÇAÍ?

A BERRY NATIVE TO CENTRAL & SOUTH AMERICA WITH **EXCEPTIONALLY HIGH LEVELS OF ANTIOXIDANTS**



STEP 1: FROZEN FRUITS 3 CUPS OF YOUR FAVOURITE SELECTION

AVOCADO **BANANAS BLUEBERRIES** CHERRIES

MANGO PINEAPPLE **RASPBERRIES STRAWBERRIES**



STEP 2: ADDING AÇAÎ ADD 10G FROM YOUR FAVOURITE MIX

ENERGY BOMB

ACAI, GUARANA, MACA, LUCUMA & BANANA

FOREVER BEAUTIFUL

CHIA SEEDS, ACAI, MAQUI, ACEROLA, MACA & BLUEBERRIES



STEP 3: LIQUIDFY ADD 1/2 A CUP OF YOUR FAVOURITE

ALMOND MILK COCONUT WATER COCONUT MILK

FRESH JUICE OATMILK WATER



STEP 4: BLEND THEN PUT IT IN A BOWL



STEP 5: TOPPINGS

NOW WE ARE TALKING

FRESH FRUITS: APPLE, BANANA, BERRIES, FIG, KIWI, MANGO, NECTARINE, PEAR, PASSIONFRUIT, POMEGRANATE DRIED FRUITS: DATES, GOJI, MULBERRIES, RAISINS **NUTS:** ALMONDS, CASHEWS, HAZELNUTS, PECAN, WALNUTS SEEDS: CHIA, FLAX, HEMP, PUMPKIN, SESAME, SUNFLOWER

OTHER: CACAO, COCONUT RASP, NUT BUTTER, OATS, RAW GRANOLA

for an extra boost of protein! TIP: For a chocolate flavour add 10g of Chocolate Lover Mix

TIP: Add 15g of Muscle Power Mix

HEALTH BENEFITS

GLOWING SKIN

HIGH AMOUNTS OF ANTIOXIDANTS SLOW DOWN **CELL DAMAGE FROM FREE** RADICALS WHICH CAN SLOW DOWN THE AGING PROCESS

IMMUNITY BOOSTER

THE HIGH AMOUNTS OF VITAMIN C, A, B2, B3, E, CALCIUM, MAGNESIUM, ZINC AND COPPER SUPPORT A STRONG IMMUNITY SYSTEM

HEALTHY HEART

ACAI BERRIES ARE NATURALLY HIGH IN ESSENTIAL FATTY ACIDS THAT SUPPORT HEART **HEALTH**

SUPPORTS DIGESTION

ACAI BERRIES SPEED UP YOUR METABOLISM DUE TO THE HIGH AMOUNTS OF **FIBER**

