

recipe by Anna Phua

十谷米粥

用料:

(每天所需代谢之酵素)

Ingredients:

Whole Grain Rice Porridge

十谷米 1杯(150克) Whole Grain Rice 1 cup 海带芽 2 汤匙 Seaweed 2 tbsp

红萝卜 1条 (侧丝) Carrot 1 pc(shredded)

лk 1700 毫升 Water 1700ml

洒面:

黑芝麻/芫茜/枸杞

调味:

海盐 适量

鲜G粉

Topping:

Black Sesame Seeds/Parsley/Wolfberry

Seasoning:

Sea Salt

Vegetarian G Powder

做法:

1.十谷米洗净,加入水煮至软(45-60分钟) 1.Wash whole grain rice, add water&cooked. 2.加入红萝卜丝,海带芽,盐,鲜 G 粉煮滚。2.Add shredded carrot ,seaweed,salt and G

3.吃时,洒上芫茜,枸杞。

Method:

powder, cook till boiling.

3. Sprinkle wolfberry and parsley when serving

预防:

降胆固醇,清除血栓,舒缓神经,疚风,Lowers cholestings, relaxes control nerous 脑中风,癌症等。

Benefits:

system, prevents stroke and cancer.

十谷米(每天一碗十谷粥,健康又长寿)

每个人每天都需要摄取 46 种营养素,才能提供每日运作新陈代谢的酵素,十谷什粮提供 人体达成健康所需要摄取营养素的最佳来源.

十谷米营养素:

维生素 B 群(B2,B6,B9,B12).

A,C,D,E,K

矿物质(钙、铁、镁、钾)

微量元素(锌,钼,锰,锗)

酵素,抗氧化物

纤维素,氨基酸及生物素

功效:

降血压,降胆固醇清除血栓,舒缓神经.缓解便秘,高血压,皮肤病,失眠,口角炎 预防:

血管硬化,脑中风,疚风,心肌梗塞,癌症

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