Low FODMAP Summer Berry Smoothie

Serves: 4 Prep: 5 minutes Co

Cook: No cooking required



Ingredients	Metric	Imperial
1 large ripe banana (or 2-3 unripe, slightly green bananas)	100 g	3.5 oz
20-30 blueberries	40 g	1.4 oz
Soy milk (made from soy protein, not whole soy beans)	300 g	10.6 oz
Vanilla yoghurt (lactose free if required)	250 g	8.8 oz
Lots of ice		

Method

1. Add all ingredients into a blender and blend until smooth and creamy. Serve immediately!

Hints

- Use lactose-free plain yoghurt and add 2 drops of vanilla essence, for vanilla flavoured yoghurt
- Use any low FODMAP milk each variety will give you a different flavour.
- Add 1 tsp of flaxseed oil for essential fatty acids, omega 3 and omega 6.
- Add 1 tsp of oat bran for extra fibre.
- Add 1-2 tsp of maple or rice-malt syrup (or honey when reintroducing foods) for extra sweetness.
- If you are reintroducing foods into your diet, try adding a higher FODMAP containing fruit into the mix you only need to add in a small amount to start with. For example, try 30g of mango or 30g of watermelon and add it with banana or strawberries or both.
- If you are reintroducing lactose-containing dairy into your diet, try any yoghurt you have been missing. It may be fruit-based, plain or vanilla.
- Including dairy adds calcium to the diet for growing bones and the need for maintaining good bone health as we get older.
- Dairy is also a great source of protein for the recovery and repair of tired muscles and an energy booster after an endurance event, or a day of hard labouring work.
- The addition of fruit helps add fibre to your diet, essential for good bowel health, and contain vitamins and antioxidants which is always a plus.

Nutrition Information (per serve)		
Energy	406 Kj / 97 cal	
Protein	5.90g	
Carbohydrates	10.70g	
Sugar	9.10g	
Total Fat	3.30g	
Saturated Fat	1.60g	
Fibre	0.80g	