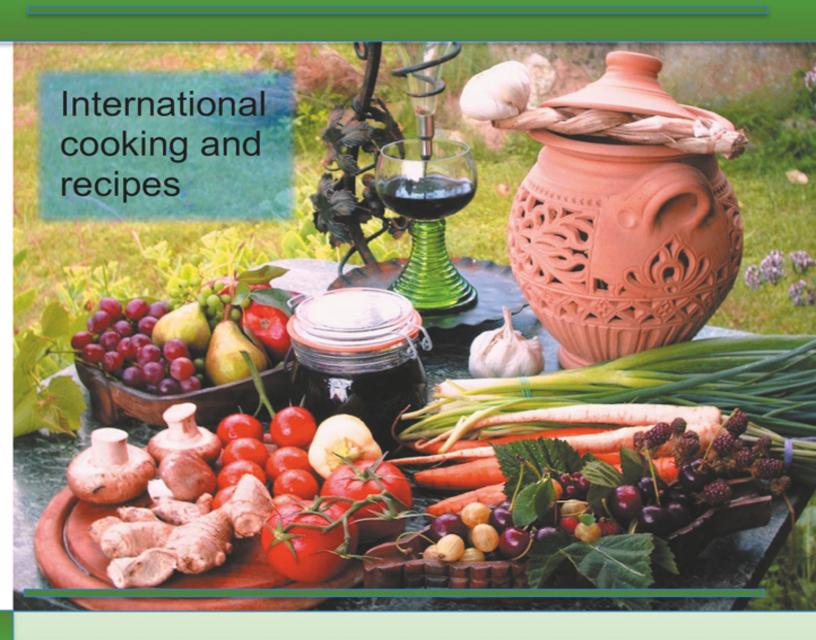


TCM Recommendations

Recipes and Foodstuffs

Traditional Chinese Medicine



Liver Blood deficiency E217 (Book: E217)

Diet recommendations for TCM - Liver - Blood deficiency

- 1. Treatment strategy
- 2. Avoid
- 3. Breakfast
- 4. Lunch
- 5. Dinner
- 6. Any time
- 7. Recipes
 - 7.1 8 treasures of rice
 - 7.2 Barley soup
 - 7.3 Basic recipe for a beef broth (clear)
 - 7.4 Basic recipe for a chicken broth worming
 - 7.5 Basic recipe for a duck broth
 - 7.6 Basic recipe for a fish broth
 - 7.7 Basic recipe for a reissue soup (Congee)
 - 7.8 Basic recipe for a vegetable soup, nutritious
 - 7.9 Beetroot soup with sauerkraut potato biscuits
 - 7.10 Chicken soup with angelica root and buckthorn fruit
 - 7.11 Chicken soup with egg yolk and parsley
 - 7.12 Clear oxen tail soup with buckthorn fruit
 - 7.13 Fruit soup with cherries, logane and lycii
 - 7.14 Millet with egg and butter
 - 7.15 Pumpkin curry

- 7.16 Red berry with beaters
- 7.17 Red grape juice with egg yolk
- 7.18 Red wine with egg yolk
- 7.19 Reissue soup with duck
- 7.20 Rice congee with chicken liver and buckthorn fruit
- 7.21 Rice with parsnips
- 7.22 Roasted millet with Celery sticks
- 7.23 Roasted nuts
- 7.24 Spinach with Tahini
- 7.25 Tea from coriander
- 7.26 Tea from Fructus Lycii
- 7.27 Tea from lemon
- 7.28 Tea from licorice (heart-strengthening)
- 7.29 Tea from longane
- 7.30 Tea from rose hip
- 7.31 Tea from rosemary
- 7.32 Tsampa with jam or fruit compote
- 8. Effects of food
 - 8.1 Use ingredients: recommendable
 - 8.2 Use ingredients: yes
 - 8.3 Use ingredients: little
 - 8.4 Do not use contra-acting foods
- 9. Herbs and their effects
 - 9.1 Basil
 - 9.2 Coriander
 - 9.3 Herbs various
 - 9.4 Cress
 - 9.5 Lily bulbs

- 9.6 Marjoram
- 9.7 Parsley
- 9.8 Rosemary
- 9.9 Sage
- 9.10 King Solomon's-seal
- 9.11 Yam root, yam root tuber
- 9.12 Lemon Balm (fresh)
- 10. Basics of Nutrition
 - 10.1 Nutrition
 - 10.2 Recipes
 - 10.3 Foodstuffs
 - 10.4 Herbs
- 11. Other dietic-books

1 Treatment strategy

Nourish blood, strengthen middle and kidneys qi, harmonize liver. Hot - NO, cold - NO, sour - LITTLE, warm - LITTLE (bitter NO, sweet YES), neutral and refreshing YES

2 Avoid

Red wine, alcohol, black tea, green tea, yogic tea, mineral water, grilled, smoked, fried, spicy hot spices, too much salt, tropical fruits, sugar, marine fish except calamari, carp, cigarettes.

3 Breakfast

	kkal. per serving
Barley soup	265
Fruit soup with cherries, logane and lycii189	203
Millet with egg and butter	.
Red berry with beaters	
Red wine with egg	123
yolk Reissue soup with	242
duck Rice with parsnips	160
	206
Roasted millet with Celery sticks 400	
Roasted nuts	973
Tsampa with jam or fruit compote	3,3

4 Lunch

8 treasures of rice 212
Barley soup
Chicken soup with angelica root and buckthorn fruit
Chicken soup with egg yolk and parsley 117
Clear oxen tail soup with buckthorn fruit217
Fruit soup with cherries, logane and lycii
Millet with egg and butter 338
Pumpkin curry 193
Red berry with beaters 123
Red wine with egg yolk242
Reissue soup with duck
Rice congee with chicken liver and buckthorn fruit
Rice with parsnips 206
Roasted millet with Celery sticks 400