

Traditional Chineese Medicine

International cooking and recipes



Spleen

Qi deficiency + spleen does not control the blood

E247

(Book: E247)

Diet recommendations for TCM - Spleen - Qi deficiency + spleen does not control the blood

- 1. Treatment strategy
- 2. Avoid
- 3. Breakfast
- 4. Snack
- 5. Lunch
- 6. Afternoon
- 7. Dinner
- 8. Any time
- 9. Recipes
 - 9.1 8 treasures of rice
 - 9.2 Basic recipe for a chicken broth worming
 - 9.3 Basic recipe for a reissue soup (Congee)
 - 9.4 Basic recipe for a vegetable soup, nutritious
 - 9.5 Bean paste piquant sweet
 - 9.6 Beef soup with carrots, leeks, bay leaves
 - 9.7 Beluga lentil stew with vegetables
 - 9.8 Black-eyed beans stew
 - 9.9 Boiled fillet with potatoebiscuits (Austrian classic Tafelspitz)

- 9.10 Carp soup
- 9.11 Carrot and rice gruel soup
- 9.12 Carrot Risotto
- 9.13 Chicken in an Italian style
- 9.14 Chicken soup with angelica root and buckthorn fruit
- 9.15 Chickpeas with Raisins
- 9.16 Clear soup from goose
- 9.17 Indian Dal soup
- 9.18 Kidney bean pot with lamb and sage
- 9.19 Kuzu soup in the morning
- 9.20 Leek soup with almondmash
- 9.21 Lentils and rice stew
- 9.22 Quick flakes with compote or jam
- 9.23 Quinoa with peach
- 9.24 Rice congee with crushed walnuts
- 9.25 Rice dulse soup
- 9.26 Rice noodle soup with shiitake mushrooms
- 9.27 Rice with stewed vegetables
- 9.28 Sliced lamb with rosemary potatoes
- 9.29 Tea from cinnamon sticks
- 9.30 Tea from juniper berry
- 9.31 Tea from raspberry leaves
- 9.32 Tea from thyme
- 9.33 Warming porridge
- 10. Effects of food

- 10.1 Use ingredients: recommendable
- 10.2 Use ingredients: yes
- 10.3 Use ingredients: little
- 10.4 Do not use contra-acting foods
- 11. Complementary
 - 11.1 Agrimony
 - 11.2 Buckeye
 - 11.3 Caraway
- 12. Basics of Nutrition
 - 12.1 Nutrition
 - 12.2 Recipes
 - 12.3 Foodstuffs
 - 12.4 Herbs
- 13. Other dietic-books
- 14. EBNS Software for nutritional counseling

1 Treatment strategy

Tonify and strengthen spleen and blood-nutrient foods, kidney qi support, slightly astringent.

2 Avoid

n.a.

3 Breakfast

Bean paste piquant sweet	kkal. per serving
31	1
Carrot and rice gruel soup10	1
Carrot Risotto	
Chickpeas with Raisins	
Kuzu soup in the morning	
Leek soup with almondmash 115	
Quick flakes with compote or jam 189	
Quinoa with peach	247
Rice congee with crushed walnuts406	247
Rice dulse soup	100
Rice noodle soup with shiitake mushrooms	190
Tea from cinnamon sticks	2
Tea from ginseng	
Tea from juniper berry	10

Tea from raspberry leaves	
Tea from thyme	0
Warming porridge	0.5.7
	35/