

## Cranberry and Raspberry

#### Ingredients (serves 6)

200ml cranberry juice

175g raspberries

100ml milk

200ml natural yoghurt

1 tbsp. caster sugar

Mint sprigs to serve

#### Equipment

A blender

A spoon

6 tall glasses

#### Method

- 1. Place all the ingredients into a blender and pulse until smooth.
- 2. Pour into glasses and serve topped with fresh mint.





## Mango Madness

#### Ingredients (serves 4)

- 1 medium mango
- 1 banana
- 500ml orange juice
- 4 ice cubes

#### Equipment

4 tall glasses

A blender

A knife

#### Method

- 1. Cut the mango down either side of the flat stone, then peel and cut the flesh into chunks.
- 2. Peel and chop the banana.
- 3. Put all the ingredients into a blender, then process until smooth and thick.
- 4. Pour into four tall glasses.





## **Beetroot Delight**

#### Ingredients (serves 1)

2 small raw beetroots, peeled and roughly chopped

1 small apple peeled, quartered and cored

50g blueberries

1 tbsp. grated ginger

300ml water

#### Equipment

A tall glass

A knife

A blender

#### Method

- 1. Put the beetroot, apple, blueberries and ginger in a blender, top up with water then blitz until smooth.
- 2. Pour into a tall glass.





## Banana, Honey and Hazelnut

#### Ingredients (serves 2)

1 peeled, sliced banana

250ml milk

1 tsp. honey

1 tsp. grated nutmeg

2 tsp. chopped hazelnuts to serve

# Equipment

A knife

A grater

A spoon

2 tall glasses

A blender

#### Method

- 1. Blend the banana with milk, honey and grated nutmeg until smooth.
- 2. Pour into two tall glasses and top with the chopped hazelnuts to serve.





### Chocolate, Banana and Peanut Butter

#### Ingredients (serves 3)

230 ml unsweetened almond milk

100 ml vanilla Greek yoghurt

- 1 tbsp. ground flaxseed
- 1 tbsp. unsweetened cocoa
- 2 tbsp. peanut butter

1/2 tbsp. vanilla extract

2 bananas, frozen

Whipped cream to garnish

#### Equipment

3 tall glasses

A knife

A blender

#### Method

- 1. Place all the ingredients in a blender.
- 2. Blend until smooth.
- 3. Pour into glasses and garnish with whipped cream.

