

# **RECIPES NUTRITION**> Dysphagia-Liquid









# Thickened coffee

l person 5 min. calories/person **0 kcal** 

A fresh cup of coffee, coming up! We have a suggestion on how to safely enjoy a cup of coffee again.



## Preparation

Start by mixing the coffee with hot water. Add the xanthan gum and emulsify everything in a blender until you get a smooth consistency.



# Ingredients

- 1 teaspoon instant coffee
- 50ml water
- 2g xanthan gum







1 person fibre/person calories/person protein/person 0.5 g 5 min.

Latte

23 kcal

Your mornings will once again taste like they used to. It's very simple to prepare a delicious and creamy latte that you can safely drink. You can now learn how to wake up and smell this delight.



## Preparation

Start by mixing the latte with the hot water and the milk/plant-based milk. Add the xanthan gum and emulsify everything in a blender until you get a smooth consistency.

Tips: For more smoothie recipes adapted for dysphagia, please see the recipes under the topic constipation and hydration.



## Ingredients

- I teaspoon instant coffee
- 50ml water
- 50ml milk/plant-based milk
- 2g xanthan gum

**NUTRITION** 

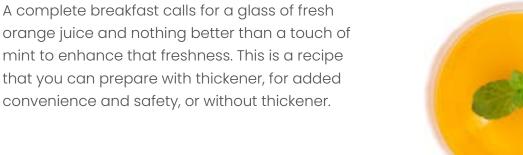


# #3 Orange juice with thickener

1 person fibre/person calories/person protein/person 15 min. 6.5 g

135 kcal

3.5 g





#### Preparation

Squeeze the oranges and add the fresh mint. Add the xanthan gum and emulsify everything in a blender until you get a smooth consistency.

#### Ingredients

- 2 oranges
- Fresh mint
- 2g xanthan gum

# **NUTRITION**



# #4 Orange juice, naturally thick

1 person | fibre/person | calories/person | protein/person 15 min. 6 g

It's easy, want to try it?

This is a natural, safe and convenient way to enjoy a delicious and refreshing orange juice.

135 kcal

3.5 g





## Preparation

Peel the oranges and blend them, whole, along with the fresh mint, in a blender. Add 30ml of water/lemongrass infusion and blend until you reach a smooth consistency.

## Ingredients

- 2 oranges
- •Fresh mint
- •30ml cold water/infusion of lemongrass





These recipes were created in partnership with Dr Diana Miranda, nutritionist specialised in neurodegenerative disorders, Dr Rita Cardoso, speech and language therapist specialised in problems related to Parkinson's disease and other movement disorders and the chef.