



## ***SAMBAZON WINTER RECIPES***

### **WARM AÇAÍ + COCONUT PORRIDGE**

#### **Ingredients**

##### **BASE:**

- 1 Scoop Sambazon Açaí or 1 Pack Sambazon Açaí
- 1 cup GF oats
- ¼ cup frozen berries
- 1 cup coconut milk
- ½ tsp maple syrup

##### **TOPPINGS:**

- ½ cup frozen berries
- ½ Banana
- 1Tbs Coconut yoghurt
- 1 Tbs Shredded coconut

#### **Method**

##### **STOVE TOP:**

1. In a small pot, stir oats, coconut milk, Açaí and maple syrup over medium heat. Stir regularly.
2. When the mixture starts to thicken, add in frozen berries and cook for a further 3-5mins while stirring or until desired texture is achieved.

##### **MICROWAVE:**

1. Add oats, coconut milk, Açaí and maple syrup into a bowl. Place in microwave for 90seconds. Remove and stir.
2. Place back in microwave for a further 30-60second or until desired texture is achieved. Stir each time the oats are removed from microwave.
3. Remove from heat/microwave, add into serving bowl.
4. Top with ½ sliced banana, mixed berries, coconut yoghurt and a sprinkle of shredded coconut.
5. Serve while warm. Option to pour maple syrup over the top!



## WARM AÇAÍ, CHOC PB PORRIDGE

### Ingredients

#### BASE:

- 1 Scoop Sambazon Açaí or 1 Pack Sambazon Açaí
- 1 cup GF oats
- 1 Tbs Cacao
- 1 cup Almond Milk
- 1 Tbsp Peanut Butter

#### TOPPINGS:

- ½ Banana
- 1Tsp Cacao Nibs
- 1 Tbs Peanut Butter
- Crushed Almonds

### Method

#### STOVE TOP:

1. In a small pot, stir oats, almond milk, cacao and Açaí over medium heat. Stir often.
2. When the mixture starts to thicken, add in peanut butter and cook for a further 3-5mins or until desired texture is achieved, while stirring regularly.

#### MICROWAVE:

1. Add oats, almond milk, cacao and Açaí in a bowl. Place in microwave for 90seconds. Remove and stir.
2. Place back in microwave for a further 30-60second or until desired texture is achieved. Stir each time oats are removed from microwave.
6. Remove from heat/microwave, add into serving bowl.
7. Top with ½ sliced banana, cacao nibs, peanut butter and almonds.
8. Serve while warm. Option to pour maple syrup over the top!



## AÇAÍ HOT CHOCOLATE

### Ingredients:

- 1/2 Pack Sambazon Organic Original Açaí or Pure Unsweetened Açaí
- 1 Cup Coconut Milk
- 2 ½ Tbs Cacao Powder
- 1 Tsp Vanilla Extract
- Pinch of Salt

### Method

#### Using saucepan

1. Add all of the ingredients to a small saucepan. Whisk to combine and bring to a simmer over medium - high heat.
2. Reduce heat to medium – low and continue simmering until warmed through.
3. Pour into mug whilst hot and add marshmallows or toppings

#### Using coffee machine/steamer

1. Cut Açaí pack in half (placing remaining half in freezer for later use). Break up half pack and add into milk jug. Add coconut milk, cacao powder, vanilla extract and salt to milk jug and steam as normal on the steamer on the coffee machine.
2. Continue steaming until Açaí has melted, cacao is mixed and milk is frothed.
3. Once hot and frothed, pour into mug/cup and serve!  
Optional: Add vegan marshmallows and choc powder on top.



## HOT CHOC AÇAÍ SMOOTHIE BOWL

### Ingredients:

- ½ Cup Quick Oats
- 1 Scoop of Sambazon Açaí or 1 Pack of Sambazon Açaí
- 1 Cup Coconut Milk (or other plant milk)
- 2 Tbsp Cacao
- 1 Tsp Maple Syrup
- Toppings of your choice

### Method

1. In a pan, combine oats, Açaí, coconut milk, maple syrup and cacao and stir over medium heat.
2. Cook for 5 minutes or until oats are soft.
3. Place into a blender, or use a stick blender to blend until soft and smooth.
4. Once smooth, place in a bowl while warm, top with desired toppings and serve!



## AÇAÍ AND BLACK RICE COCONUT PUDDING

### Ingredients:

- 4 Original or Pure Sambazon Açaí Pack OR 1 Scoop of Sambazon Scoopable Açaí
- 4 cups forbidden black rice
- 4 ½ cups water
- 2 cans coconut milk
- 1 tsp cinnamon
- 4tbsp honey or coconut nectar
- Strawberries or fresh seasonal fruit
- coconut flakes
- COYO

### Method

1. Rinse black rice and place into rice cooker, fill with indicated amount of water and place cook at standard setting. OR – place rice into saucepan with water and cook until rice is fully cooked and water is absorbed.
2. When rice is done cooking, remove from rice cooker and place into saucepan, or leave in saucepan. Pour in coconut milk and add Açaí packs, stir over low to medium heat. Continue stirring until rice has absorbed milk and Açaí.
3. Add in cinnamon and sweetener, stir to combine and remove from heat.
4. Serve warm, and top with COYO, fresh fruit and shredded coconut.
5. To store, let cool, wrap tightly, label and date, and store in refrigerator for maximum of four days.