	Foods to eat	Foods to reduce
Vata – AIR AND SPACE	Sweet sour and salty tastes Sweet potatoes, squash, pumpkins, greens, carrots, beetroot, asparagus Mung beans, urad dhal, yellow split pea, tofu, tempeh, rice, quinoa, spelt Fennel, ginger, Yogurt, goats' cheese, butter, ghee Cold pressed oils	Cold, raw, dry Spinach, brassicas, lettuce, raw pepper, tomato, chilies Peanuts, rice cakes, oat cakes, chickpea, Hard cheese, white sugar
Pitta – FIRE AND WATER	Sweet, bitter and astringent tastes All well cooked beans, chick beans, lima, and lentils, millet, rye, vegetables, spinach, rocket, watercress, cabbage, turmeric, coriander, basil, Soft cheese, paneer, unsalted butter, black grapes, mango, melon, pomegranate, pears	Hot spicy, fermented and over stimulating Sour fruit such and cherries and plumbs, radishes, garlic, chilies, nightshades, buckwheat, sesame seeds, dry herbs, white sugar
Kapha – EARTH AND WATER	Spicy, bitter and astringent tastes Lots of leafy greens, dried fruit, cooked fruit, fennel, lettuce, chicory, artichokes Warm spices - chilies, ginger, cinnamon, black pepper, millet, quinoa, basmati rice, goats' cheese	Heavy, cold, damp foods Meat, cheese bread, sugar, dairy, yoghurt, Ice cream, soya, brown rice, salt

FOODS TO HELP BALANCE THE ELEMENTS – AYURVEDA