FREE FOUNDATIONS

Lamia Hariri Mentoring

Let this guide be your first step on a new journey toward more health, happiness and power across all your endeavours.

Welcome

You are here for a reason! Embark on this journey with me to fully discover and heal the wounds of your inner child and learn how to ride the waves of life's challenges with more ease. I will support you on your journey with a huge amount of love, compassion and a toolbox full of expertise. Get started with my 8 healthy habits video and follow along with the PDF.



Best regards,

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8 Healthy Habits

Brush your teeth and Count your blessings scrape your tongue the moment you wake Blessings Detoxing before breakfast - your up and cherish the little body has graciously things in life: Like having been detoxing all night a bed, a warm blanket, and left some residue on a roof over your head, them. It's not a good running water, etc. The idea to swallow the more blessed you feel, toxins with your water the happier you are. or breakfast. ntermittent Fasting Eat for 8 hours (11 AM -Schedule your tasks, 7 PM) and fast for 16 Journaling projects, hobbies and hours. It detoxes your Me-time. Write down system, helps you your feelings, who and manage your energy, what you are grateful burns fat and has many for, how you can excel great healing purposes. that day, what you Try drinking at least want to bring or gain 30 ml of water per kg from the day. bodyweight. Open the window and Find a movement Breathwork Movement do the 20 connected practice that suits you breaths: breathe in and and make an effort to out through your nose; stick to it. Whether you four short breaths and go for a daily walk, do one long. Repeat four functional fitness or visit times. This will give you the gym – stay active on a nice buzz. a consistent basis. The 3-2-1 Rule **Cold Showe** Finish your shower with Take your dinner 3 cold water - increase hours before bedtime, the length of cold finish your work 2 showers. The benefits hours before bedtime are amazing including and screen time 1 hour building a healthy before bedtime. immune system.

A Mindful Meditation

It's an open-eyed meditation that brings you totally into the present moment. Sit comfortably and consciously observe everything around you in the room.

When your eyes notice for example the chair, the pictures on the wall, the books in the shelf, the plants near the window etc. you just say to yourself IT DOESN'T MATTER. If you notice an emotion or a thought, you say to yourself IT DOESN'T MATTER. Even if you have a positive memory or thought or feeling say IT DOESN'T MATTER.

Sit like this for 3 or 5 or even 10 minutes. Start this meditation with just a couple of minutes and increase the duration each time. You'll be surprised, how quickly you will bring all your antennas inward again and how present you'll feel instead of being all over the place and giving every THING, THOUGHT or FEELING a meaning.

RECIPE #1

Tabbouleh



Ingredients

- 1/2 cauliflower
- 1 red bell pepper or 2 tomatoes 2 cups of flat leaf parsley
- 1 cup of mint leaves
- 4 spring onions Juice from 2 lemons
- A heap of olive oil
- Salt. chili
- Some salad leaves to serve

Preparation

- Wash the cauliflower and shred it to rice size crumbs
- Finely dice the red pepper or tomatoes
- Wash and finely slice the herbs
- Skin and finely chop the spring onions
 Pour the lemon juice into a salad bowl and and the cauliflower
- Only then do you add the bell pepper or tomatoes, onions and herbs
- Add salt and chill to taste and mix well
- Serve with fresh salad leaves and garnish as you like

RECIPE #2

Cashew cream

Ingredients

- 250g cashews
- 1 liter of water for soaking
- 80-100ml of water
- 1 probiotic capsule or powder
- Juice of half a lemon
- 1 cup of mint leaves
- 2 tsp dry yeast flakes Handful of dates
- 1 leek

Preparation

- Soak cashews for 2 hours and pour soaking water away
- Finely puree cashews in a high-performance blender with water and a probiotic (whatever you take; simply open 1 capsule and add powder to the cashews)
- If possible, let this mixture ferment overnight in a warm place covered with a kitchen towel
- The next morning, mix the cream with lemon juice and dry yeast flakes
- Mix with finely chopped leeks and dates, add salt and pepper. My absolute Favourite

RECIPE #3

Rice Pudding



Ingredients

- 250g ground red rice or semolina
- 5 tbsp coconut oilRice coconut milk or rice milk
- Coconut blossom sugar
- Vanilla
- Optional: Rose water
- Pine nuts and pistachios
- Seasonal fruit

Preparation

- Braise the ground rice briefly in coconut oil and deglaze with plant milk
- Simmer on low heat and pour milk over and over until the rice is cooked and a thick porridge has formed
- Season with coconut blossom sugar, vanilla and rose water
- Heat the pine nuts or pistachios in a little coconut oil and use it to garnish the rice pudding
- Top off with seasonal fruit

WANT TO GO DEEPER?

Take the next step: The 'Inner Child'

In this 3-part video series you can figure out what you can do to reach your highest potential in life, business or just your personal development.

The inner child voice is one of the most important ones, as your childhood beliefs have influenced all the relationships towards other aspects of your life, your aliveness, your finances and your joy.

Three videos and workbooks to uncover your true relationship with your inner child, how your childhood issues affect you until today and how you can change this and make peace with yourself.

A mindful breathing meditation will support the process and help you embody it all.

