

is known for



"To change the way we eat on a more global scale and not alienate people, it's got to be about celebrating seasonal, humble food"

ELLA WOODWARD FOUNDER, DELICIOUSLY ELLA

As a second-year student at St Andrews University in Scotland, Ella Woodward awoke one morning with a stomach so bloated that all she could wear was her father's clothes. After being rushed to the hospital, doctors determined she had an exceedingly rare condition called Postural Tachycardia Syndrome, a bleak disease that made a beeline for her autonomic nervous system, afflicting her with dizziness, weakness and exhaustion.

She quickly retreated to a reclusive life and took a cavalcade of unsuccessful meds before stumbling upon a book

by American cancer survivor Kris Carr, who outlined the virtues of a plantbased diet. "Before that, I made a lot of mushy vegetables with pasta," admits the former gummy bear addict. Countless kitchen experiments later, she felt infinitely better.

Woodward now presides over a food empire consisting of a millionplus Instagram followers, a YouTube channel, a trio of café-delis in London, and Deliciously Ella, a stylish and

exuberant ode to her herbivorous life, adding three new recipes a week. Her own squeaky-clean diet steers clear of meat, fish, dairy, eggs, gluten, refined sugars and processed foods. But her meals, which feature kaleidoscopic dishes that elevate everyday ingredients like chickpeas and carrots—"It's my belief that you shouldn't have to spend tons of money in a niche health-food store," she says—are far from grim. "If we want to change the way we eat on a more global scale and not alienate people, it's got to be about celebrating seasonal, humble food." >

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Our bodies are capable of truly amazing things. From the joys of the confidence molecule to adopting a herbivorous lifestyle—three extraordinary women tell us how they overcame massive health setbacks by adopting sustainable food and fitness habits. By AARTI VIRANI

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NATASHA DIDDEE FOOD CONSULTANT & CHEF

It's been five years since surgeons extracted Natasha Diddee's tumor, leaving the classically-trained chef with virtually no stomach. "It was the biggest irony," says Diddee, who earned her kitchen cred at the Institute of Hotel Management in Mumbai, in addition to a clutch of the city's swankiest restaurants, before the life-altering procedure. But even the absence of an abdomen couldn't thwart the go-getting gourmand from her culinary ambitions. "We all live shallow lives until something drastic happens; I decided I will die one day but I'll be damned if I let this take me," she adds.

Today, Diddee's a sought-after food stylist, health food advocate and recipe developer best known for her cheeky Instagram presence as @thegutlessfoodie with nearly 50,000 followers. She follows a strictly seasonal-meets-local style—"certain vegetables pop up in the market during certain times, because that's when our bodies can best digest them." She consumes eight to 10 monitored mini meals a day, and now takes no medication, with the exception of a monthly Vitamin B shot. "I had to re-learn to eat but healed myself completely through food and positivity," she adds.

"I was always working from the outside in, not really focusing on my health and fitness but more on how I looked"

SHAGUN KHANNA WELLNESS BLOGGER

From her boarding school days in the Himalayan foothills, where she concocted all-natural zit-zappers from multani clay and sandalwood, Shagun Khanna has always nurtured a passion for skincare. But it wasn't until she was diagnosed with polycystic ovary syndrome, a hormonal imbalance that wreaks havoc on everything from fertility to the metabolic system, that she deliberately revisited her wellness philosophy. "I was always working from the outside in, not really focusing on my health and fitness but more on how I looked," Khanna shares candidly. "Now, it's about how I feel more than anything, and believe me, it's changed my life."

She goes on to recap a long trial-and-error journey that featured a smattering of fad diets ("I even skipped main meals—a disaster!" she reveals) before landing on a more holistic and sustainable solution. Khanna now prioritises foods teeming with Vitamin B6, integral for the production of serotonin—sometimes dubbed The Confidence Molecule, for its positive effects on self-esteem—and swears by a fierce, five-day-a-week exercise habit. The prolific health blogger, whose eponymous website offers hundreds of practical wellness nuggets, including a foolproof pre-workout skincare routine and a probiotics decoder, has garnered a following of over 30,000.

They're all drawn to her warm, wholesome universe, a place devoid of rigid and regimented prescriptions, with room for the occasional indulgent detour. Khanna herself admits to a harbouring

a particularly persistent sweet tooth—"Dark chocolate is my kryptonite, though I can't get carried away, as sugar plays around with my insulin"—and a fondness for red wine. "Once we know how to strike the perfect balance between desire and requirement, we can begin to live a life we truly love," she asserts.

Food for thought

"In your diet, integrate
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organic super green powders—
organic super green a type of
wheatgrass, spirulina, a type
like The Super Elixir by
like The Super Elixir by
welleCo. They're dense in
utrients and super
nutrients and super
healthy."

