



April to October. They teach local cuisine such as vegan paella and tres leches (three milks) cheesecake, have a five-day intensive bootcamp, and three-hour workshops on Saturdays that cover Indian cuisine, raw pastries or tapas. Stephanie says the British in particular return over and over again.

On our last night, at rustic restaurant Celler Sa Presna, I demonstrated my much-improved Spanish by negotiating for bread dish Pamboli Mixto without ham or cheese, only to discover that the waiter was fluent in English. I consoled myself with the Tumbet; traditional small red potatoes, aubergine and red peppers fried with tomato sauce.

I've visited Majorca three times now and not even scratched the surface. I'm trying to decide whether my next visit should be as part of a yacht crew cruising the Balaerics' beautiful hidden coves with Alboran Charters, as a student at the Vegan Gastronomy Culinary Academy's Advanced Pastry classes - or simply learning the Spanish language again.



RAW LAMINGTON RECIPE

Whip up these healthy cakes from Palma's Vegan Gastronomy Culinary Academy (vegangastronomy.com)

Raw butter cake

1 tsp vanilla extract or essence
 100g date paste (see below)
 125g desiccated coconut, plus extra for rolling
 75g Macadamia blended into meal using a food processor
 100g light nut pulp or almond meal
 pinch of salt to taste
 6 drops butter essence (optional)

Strawberry Jam

75g fresh strawberries
 ½ tbsp chia seeds
 ½ tbsp vegan honey or agave
 ¼ tsp lota powder (or seaweed sprinkle)

Chocolate icing

60g refined coconut oil melted
 25g raw cacao powder sifted
 50g molasses or liquid sweetener
 pinch salt
 ½ tsp vanilla essence

For the date paste

360g medjool dates hydrated in warm water for 15mins and drained
 ¼ tsp salt
 1 tbsp lemon juice

1 Combine ingredients in a high speed blender. Process until smooth. Store date paste in an airtight container in the fridge for up to 1 week or freezer for up to 3 months.

Lamingtons

1 Prepare Strawberry Jam, by combining all ingredients in a blender. Process until smooth. Refrigerate for 15mins before use.
 2 Line a 12x18cm cake tin or similar with baking paper.
 3 In a medium sized bowl place date paste, vanilla, macadamia meal, nut pulp, desiccated coconut, butter essence and salt. Mix until well



combined. Add a little water if needed.

- 4 Spread and press down 1/2 the cake mix evenly into the base of your cake tin.
- 5 Spread a layer of your strawberry jam over your cake. Chill in the freezer until firm. Once firm, spread remainder of your cake mix and return back to the freezer to firm up.
- 6 Once set, remove your cake from the baking tin and slice into approx 36 cubes. You may need to thaw a little first.
- 7 Add all chocolate icing ingredients into a medium sized bowl and whisk until smooth and combined.
- 8 On a plate or tray add approx 1 cup of desiccated coconut for rolling. Using a fork, dip cubes of raw butter cake into chocolate icing mixture then roll in desiccated coconut one at a time. Place on a lined plate or tray and place in the refrigerator to set.

(Recipe by Jessica McKenzie)