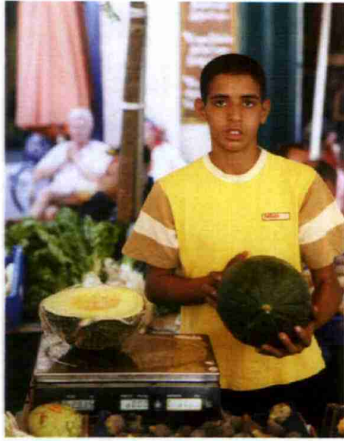


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Holiday cooking

## Treasure island

Avoiding the hubbub of Mallorca's bigger resorts, Alice Hart discovers an unhurried, unspoilt island packed with some real gems for the gourmet traveller. And a weekend cookery break provides the perfect opportunity to sample its gastronomic pleasures

PHOTOGRAPHS BY MYLES NEW RECIPE BY BRUNO CANILLAC



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Beyond Magaluf and the brasher sort of resort, the island of Mallorca is a sleepy, unspoilt gem and a gourmet destination

to boot. This was my first visit and I found it all utterly enchanting, from little villages to craggy mountains to rugged coastline.

Husband and wife Bruno and Charlotte Canillac were my hosts for a three-day cookery break, in a luxurious *finca* (farmhouse) near the ancient northern town of Pollença. He's French and she's English; he's cheffed around the world but the pair fell in love with Mallorca some time ago. There's no pressure to slave over a hot stove here; Bruno is keen to stress that this is no culinary boot camp. "It's a weekend away in beautiful surroundings, with cooking thrown in," he says. "Be as lazy or industrious as you like!"

Typical Mallorcan food is rustic and hearty: traditional dishes include *tumbet* (a sort of layered, baked ratatouille) and

*gato de almendras* (a light almond cake). One lunchtime we enjoyed a typical local dish of *arroz brut* (dirty rice), crammed with chicken and veg, similar in style to paella.

Bruno took us to one of the island's many food markets, in the southern town of Campos. In the bustling square, an array of cured meats, eggs and local fruit and vegetables are bought and sold by an army of chattering residents. Purchases made, I sloped off for a quiet coffee and a sweet *ensaimada* (a Mallorcan pastry).

A tip-off from a friend sent us along the coast to the small town of St Llorenç des Cardassar, in search of Michelin-starred cooking. And sure enough, quirkily housed in a 200-year-old windmill, was a rather fabulous restaurant: Es Moli d'en Bou. Tomeu Caldentey, the affable head chef, sources mainly Mallorcan produce to create an innovative menu with a knowing nod to traditional dishes. An intense terrine of rabbit, duck and pork paired with a refined chocolate and lime jus was the surprise stand-out. And to finish,

Mahon, that sharp, salty cheese from neighbouring Menorca, was churned into a fantastic ice cream with a red wine reduction to rival any Fat Duck creation.

We certainly made the most of our trusty hire car – exploring the coastline, without studying the map too diligently, we reaped great rewards. It seems you just happen across some gems without even trying. The most notable jewel of my visit turned out to be the port of Cala Figuera. In this magical town, with its chalk-coloured houses nestled around a deep inlet, I sat outside a bijou café by the picturesque harbour, watching the fishermen haul in their morning catch. It was a perfectly clichéd delight. But then it's hard to object to that kind of cliché...

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*WFI travelled with Mallorca Farmhouses (0845 800 8080; [mallorca.co.uk](http://mallorca.co.uk)). A three-night Gastronomic Getaway costs from £715pp. Thomson (0871 231 4787; [thomson.co.uk/flights](http://thomson.co.uk/flights)) flies to Palma from £134 return.*



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## Mallorcan-style stuffed leg of lamb

This wonderful recipe is Bruno Canillac's version of a Mallorcan classic. We spent a happy afternoon making it, along with a crema catalana for pudding, and very delicious it is, too. Serve it with sautéed potatoes and some simply cooked green vegetables or a salad.

- **SERVES 6**
  - **PREPARATION:**  
**20 MINUTES**
  - **COOKING: 1 HOUR**  
**30 MINUTES, PLUS**  
**15 MINUTES RESTING**
- 200ml Milk  
100g White bread  
250g Lean ground lamb  
1 Garlic head,  
cloves separated  
100g Pine nuts  
120g Raisins  
2 tbsp Parsley, chopped  
1 tbsp Marjoram or  
oregano, chopped  
1 Egg  
1.2kg Leg of lamb,  
boned  
2 tbsp Olive oil  
1 Onion, roughly  
chopped  
2 Celery sticks,  
roughly chopped  
2 Carrots, roughly  
chopped  
300ml White wine  
3 Rosemary sprigs

Pour the milk over the bread in a bowl and soak for a few minutes. Preheat the oven to 220°C/gas 7. Drain any excess milk from the bread and add the ground lamb, 2 chopped garlic cloves, pine nuts, raisins, herbs and egg to the bowl; season and mix well.

Open the lamb leg out and spread the stuffing over the fleshy side. Roll up and secure with string. Rub all over with the olive oil, season, then transfer to a roasting tin with the onion, celery and carrot and the remaining garlic cloves. Add the lamb bone if you have it. Roast for 20 minutes, then lower the temperature to 180°C/gas 4 and add the wine and rosemary to the tin.

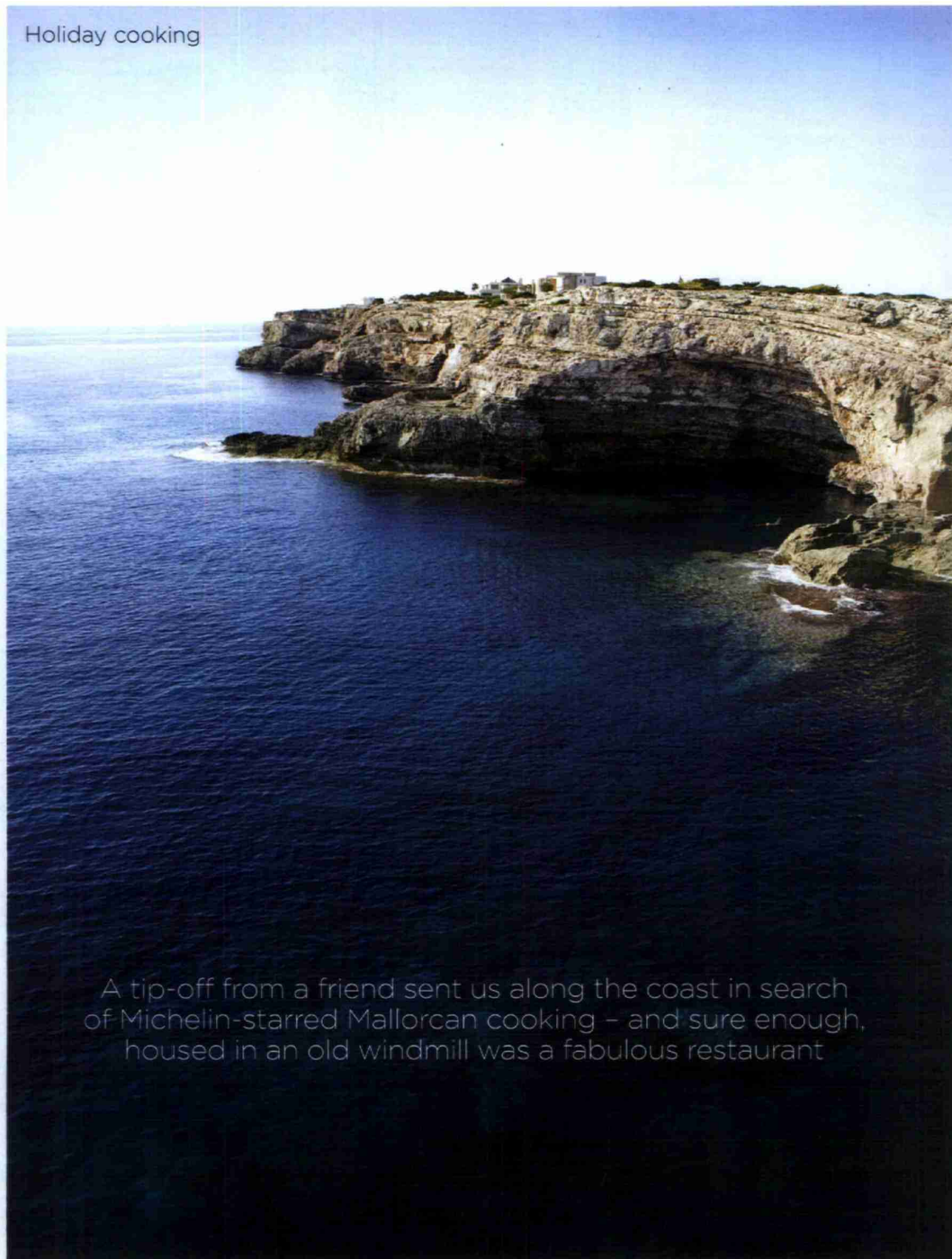
Roast for 1 hour 10 minutes, basting two or three times with the pan juices during cooking. Leave to rest for 15 minutes, tented loosely with foil, before carving and serving with any strained pan juices.

**PER SERVING** 692 KCALS/37G FAT/  
11G SATURATED FAT/0.8G SALT/21G SUGARS

**Wine** Pair this dish with a juicy, elegant Greek red made from organic grapes.  
**Tsantali Cabernet Sauvignon 2005 Halkidiki. Bin 54164; £6.39 (16 April to 17 May; usually £7.99).**

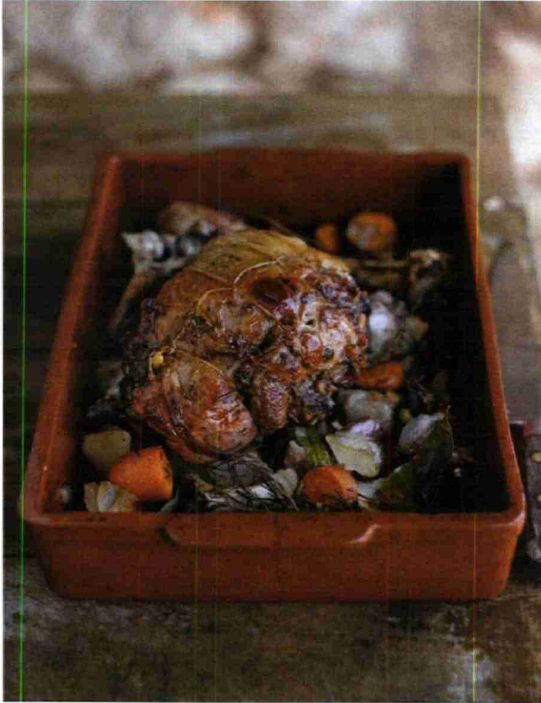


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Mallorca's markets, *opposite*, offer a plethora of great produce, such as melons, tomatoes and aubergines. The group takes a break at the *finca*, *opposite middle*, before Alice gets to work whipping up a *crema catalana*, *left*,

under the watchful eye of Bruno Canillac, *below*.  
**Overleaf:** A headland on the east coast north of Porto Colom is just one of Mallorca's spectacular views

