



You would hardly consider it a luxury to pick a citrus fruit from a farmer's orchard or harvest fresh bunches of beetroot from the loamy soils of Sa Pobla, Mallorca. But on the coattails of an age of rampant agricultural industrialisation it is becoming increasingly apparent that we need to

adventure is my profession. This adventure relies solely on my ability to craft available resources in a way I deem fit for my clients – not the other way round. I cook around the seasons, I use local products and transform the simplest of foods into the greatest of pleasures. From a culinary point of view, that is the absolute best I can give. Restaurants in Mallorca

is my greatest challenge as a chef and it is what continues to drive me.

We are very lucky here in Mallorca to have access to bounty from the elevations of the land and the depths of the sea, but still much of the food consumed here does not originate from here. If food products are purchased as locally as possible, the support system of farmers and producers will benefit greatly; and it is the farmers, the local marketplace, the artisans and chefs of Mallorca who bring exceptional dining to life.

Before moving to Mallorca I was a chef in the food capital of the world, New York City, and noticed every day how eating as locally as possible was becoming standard practice. Farmer's markets advocating purchasing as a way to boost sustainable resources became trendy and fashionable. In my eyes this is no longer food for the peasants, and this mind-set will never go out of fashion; it is the new luxury. And it is happening in Mallorca, too, in various forms all over the Island; I look forward to the remarkable change it will have on all of us.

Find out more about Ross Hutchison, his first class service, recipes and cooking classes at www.PrivateChefMallorca.com

From local to luxury

Ross Hutchison is a private chef in Mallorca. Here he describes for *Deluxe* why he thinks a hand-crafted sheep's cheese is exclusive.

be more responsible for what we eat. You should consider the purchase of a bottle of hand-pressed olive oil, or a carefully crafted round of sheep's milk cheese in just the same way as the purchase of a pair of hand-made leather shoes. And it is this small-scale exclusivity of Mallorcan artisans that we should see as not just food, but as an indulgence. I am a private chef on an adventure, and my current

are also seeing a demand for more local and seasonal offerings, and as any chef would agree, this is a blessing. Consumer awareness is of benefit to all chefs as it increases our accountability, and we can strengthen this by forging relationships with local producers. This symbiotic relationship of catering to clients' desires and supporting a food system which was once primarily reserved for the peasants,