

As the tourist season comes to a close, and Mallorca prepares to batten down the hatches for winter, it seems crazy to think that just two months ago it was 'crazy headless chicken time'. Running around in the heat wishing there were more hours in a day. All of us here in the tourist industry, are more than aware that we have to cram in as much as possible, especially this year.

Looking back to the beginning of the season 2010, we were all bracing ourselves for the unknown. With all the gloom and doom of the recession you had to take on all you could and saying 'no' to a gig just wasn't an option.

Mallorca however raised its head, and showed the rest of the world that it is still a good contender and popular destination.

This year the abundance of high profile visitors and celebrities enjoying our island didn't wane. Every week another was papped and put on the front pages of our papers. From the likes of Hollywood stars Adam Sandler and of course our regular favorites Michael Douglas and Catherine Zeta Jones to Elton John, Footballers, sports stars, boy and girl band members, Mallorca has hosted them all.

At Crème de la crème we had our fair share of high profile clients, but when as a caterer you are asked to cook and serve a 3 star Michelin chef, you quiver with pure fear and excitement all at once.

Heston Blumenthal OBE and owner of the 'Fat Duck' restaurant in Bray Berkshire, has been enjoying our island for the second year running.

Having worked for him on a boat for just 4 days last year, I was privileged to be asked to go back and cook (yes cook) for him and his family on the same boat for 2 weeks this summer.....and what an adventure it was.



There is never a dull moment around Heston, even though you couldn't meet a more down to earth and lovely family, there is always that element of Brace yourself 'anything can happen!!'

During the 2 weeks sailing around the Balearics we had everything from last minute buffet on board for 20 odd guests to trying to hide a 25 meter boat.

Thomas (the skipper) and I were always made to feel part of the experience, and Heston would often invite us out for lunch or dinner (probably to escape my cooking!) where we would swap stories and anecdotes.

He is a total minefield of information and you soon realise he has got where he is by pure hard graft and determination. As a self taught chef you don't get 3 Michelin stars without putting the hours in.

The lovely thing about this family is that there is a real banter between them and even though Heston is getting more recognition due to T.V shows and Waitrose campaign etc, the family are not affected by celebrity.

Even his 3 teenage children are well mannered, polite and also a lot of fun!

A highlight for me however, due to a technical fault with the boat, we had to come into Puerto Adriano in El Toro for emergency repairs. This is where our crème de la creme kitchen is based and Heston was interested to have a look.

Of course these situations always happen when you're not prepared so armed with an I phone, he went to visit our kitchen and he kindly posed outside for me.



I have learnt a lot from my experience and hope I have shared my knowledge of Mallorcan gastronomy and culture. However Heston, I'm sorry, I will never understand the sucking out of shrimp heads, but I'm working on my baked bean foam for next year!

As the rains of autumn start and the feeling of winter approaches, we can all look back at the season and say that Mallorca has done its best. Even though this winter will be tough, we have to hang in there and wait for next season, but as the saying goes 'It can only get better'!

Charlotte Stone

Co Owner crème de la crème catering

