



## FROM NUMBERS TO VEGAN CHEF: RAFEL MULET MONSERRAT

Manuel Lynch, founder of Vegan Gastronomy Culinary Academy Europe

**V**egan Gastronomy Culinary Academy is gifted to be part of the change in so many people's lives. Whether it is for health reasons, or their understanding that we don't need to eat animals, or that they simply do not want to be part of destroying our environment.

Students come from all over the world to our Vegan Cooking school on a journey to open a vegan restaurant, to expand their CV, to cook healthier for themselves or their family or simply to completely change their life. It is not very often that we have local students from the island of Mallorca who have a long tradition of eating animal based products that want to change their path and their life.

Rafel Mulet Monserrat is one of those students who shows that we can all change our lives and discover a new path of happiness and contentment. Rafel is originally from Mallorca and he changed his lifetime career of being an accountant to now being a Vegan chef at a five star hotel called Ca'l Reiet in Santanyi Mallorca Island. Ca'l Reiet ([calreiet.com](http://calreiet.com)) is a leading boutique holistic hotel focused on yoga retreats and wellness.

Rafel's journey from looking at accounting spreadsheets all day long to leaping into the world of holistic health is rather amazing. How can an accountant become a chef at a 5 Star Hotel? It is all in the numbers.

Rafel was born in the agricultural town of Porreres, a small village in the interior of the island where he studied to be a fiscal accountant and tax adviser and had many clients. Some of his clients were food producers and distributors of great ecological and vegan products. Nowadays he lives in Santanyi, the 'bohemian' village of Mallorca. He believes one of the best ways to change the world is to change the way we eat. He loves to cook and when he realized that he could have the opportunity to help people change the way they eat and also their way of life, he decided to devote himself to becoming a master of vegan cuisine. He believes that eating consciously is the largest and most direct revolution that human beings can be part of nowadays.

He began with the energetic kitchen which bases its foundations in macrobiotic cuisine. Rafel bases his cuisine largely on great flavour and he focuses on ecological locally sourced products.

Rafel came to Vegan Gastronomy Culinary Academy in 2015 and took a journey through a world of flavours and spices he never imagined. He was an adventuresome accountant who even dared to use Molecular Vegan Gastronomy techniques he learned at the school in his final project that was served to some notable vegans including Mimi Kirk, Peta's rated sexiest vegan over 50 years old, and Jasmijn de Boo, the CEO of the Vegan Society UK. His approach and efforts were applauded.

Shortly after his completing our academy it just happened that a friend of the academy, an ex-Melia Hotels executive was opening a holistic five star hotel a stone's throw from Rafel's house. The start-up hotel was looking for someone that was a great vegan chef but was also good with accounting, inventory and in developing a sustainable menu that showed vegan dishes could be amazing, affordable and profitable.

As we say in life, we cannot always plan for the future nor can we possibly understand what is opening up in front of us—but if we stay on course to do the right thing life will open to us in so many unforeseen ways.

To make the story end on an incredibly happy note, Rafel recently learned that he and his partner are pregnant and they will be bringing a child into a beautiful vegan world.

[vegangastronomy.com](http://vegangastronomy.com)





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