



Blueberry "Cheese" cake made with cultured cashew nuts at NAMA. Photo © Joanne Shurvell[+]

NAMA, in Notting Hill, serves only gluten free, vegan and raw food which means all dishes are under 115°F. On the chilly evening Kristin and I visited for dinner, we probably would have preferred something hot. However, the restaurant is a light, cheerful place and I was surprised at how much I enjoyed my main course of cold zucchini pasta with cashew truffle cream, chestnut mushrooms, crispy shallots and black autumn truffle. The intense flavors made up for the lack of warmth. Kristin had caesar salad of cos lettuce, sunflower seeds, capers, avocado, cashew and miso dressing was really tasty. The highlight for me was the blueberry "cheesecake" made with cultured cashew with a brazil nut and coconut crust. It was uncooked but dense and really flavorful. Kristin chose salted chocolate caramel cake made with sticky date caramel.

I am tempted to go back for [cooking lessons](#) which are offered in the kitchens downstairs once a week with the owners. Lessons include how to make raw nut and seed cheeses, yoghurt, sour cream and on how to prepare raw foods easily at home with minimum equipment. I'd quite like to learn how to make that blueberry cheesecake.

NAMA Foods, 110 Talbot Road, London, W11 1JR Tel: +44 (0) 20 7313 4638