

Sweden's top chefs join forces at Stockholm's new food market

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You might not expect to find patisserie fit for royalty at a mall. But at K-märkt, a kiosk in Stockholm's new foodie hotspot Teatern, chef Daniel Roos, the man behind Sweden's Crown Princess Victoria's wedding cake, and dessert at the 2014 Nobel dinner, serves up tempting treats (try the mini-Nobel puds infused with saffron and dewberry).

The food court, in the Ringen shopping centre, boasts kiosk after kiosk of temptation with the names of the country's culinary stars etched above the takeout windows. The aim is to serve world-class food, but in a fast food-style at affordable prices: dishes range from £3 to £9.

The choice includes Maximillian Lundin's [The Plant – Food That Works](#), which claims to be Sweden's first 100% ecological vegan fast food joint; Nook Market's Asian pork bun with pickled cucumbers and hoisin sauce; Stefano Catenacci's slow-cooked (at 63C) eggs in cream and mushroom; and porchetta brioche sandwiches with caramelised onions, spinach, and truffle oil served by rotisserie Mama, Teatern

I wait in line for a decadent hotdog at Korvkiosk – courtesy of [chef Magnus Nilsson](#) of Fäviken restaurant, currently ranked 25th on the list of the world's best. A savoury toasted bun stuffed with cooked sausage topped with räksallad (shrimp salad), roasted shallots, salty pickles and tangy mustard may look like a regular hotdog, but the exquisite combination of toppings means it tastes divine – a bit like Nordic minimalism, which wraps high quality in simple packaging. Delicious.

• ringencentrum.se/teatern

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