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#### THE BIG PICTURE

#### **STAR PRODUCE**

Gourmet restaurants grow faster than prized mushrooms on the shores of Stockholm's buzzing islands and it's perhaps no wonder given the wealth of nature's bounty here. The menus of the city's Michelin-starred restaurants are increasingly focusing on local produce, but where do these starry chefs procure their unusual ingredients? When they're not foraging for them, that is. Look no further than Stockholm institution, Östermalms Saluhall, a red-brick food market that's been feeding the Swedish capital since 1888 and is stacked with extravagant displays of lobster, oysters, handmade chocolate, moose meat and more. www.ostermalmshallen.se



