



Heidi Bjerkan

## Trøndelag County, Norway

Central [Norway's](#) Trøndelag County has become a world-renowned food region in recent years. The area's diverse landscape—forests, mountains, fjords, and fields—produces high-quality seafood, organic dairy products, and fresh vegetables, which farmers share locally and with restaurants around the world.

Trondheim-Trøndelag was named the [European Region of Gastronomy 2022](#), and to see what all the fuss is about, food connoisseurs should start at the newly refurbished [Britannia Hotel](#) to dine at Michelin-starred [Speilsalen](#), Norway's Restaurant of the Year 2020. Indulge in head chef Christopher Davidsen's signature dish, featuring scallops from the island of Frøya fried in organic butter from the town of Røros and served with celery and caviar. Visit [Bula Neobistro](#) for chef Renée Fagerhoei's lamb from Madsøy island with anchovy and green pepper sauce. Stop by chef Heidi Bjerkan's one-Michelin-star [Credo](#) (pictured) for the grilled langoustine tail or langoustine soup, and wrap up your tasting tour at [Kraft Bodega](#), where chef Thomas Bogan serves a delicious dessert of waffles with porcini ice cream, Norwegian apples, and brown cheese—all dishes you won't find anywhere else.

The region hosts several annual celebrations, like the [Trondheim Wine Festival](#) in March, the [Trondheim Brewery Festival](#) and the [Trøndelag Food Festival](#), one of Europe's largest, both in July, and the [Trondheim Gin Festival](#) in August. Consider timing your visit around one of these events, where you're bound to be surrounded by like-minded gourmands. —*Kwin Mosby*