

## **Årets Kock winner Ida Bauhn and Lantmännen present Årets Gatmat: a Swedish chili dog with Rapsgris pork and white beans**

**Together with Ida Bauhn, the reigning Swedish champion in professional cooking, Lantmännen is presenting Årets Gatmat 2026. This year's dish is a Swedish chili dog with Rapsgris pork, white beans and fresh herbs.**

Årets Gatmat is Lantmännen's recurring initiative in which the winner of Årets Kock interprets street food and creates a dish with their own personal touch. The initiative highlights the meeting between Swedish food production, the joy of food and gastronomy at a high level.

"With Årets Gatmat, we want to show how ingredients from Swedish farmers can be elevated through new flavors and creative cooking. Ida Bauhn has created a dish that brings together street food, new flavors and Swedish ingredients," says Frida Tydén, Senior Vice President & Head of Communications & Marketing at Lantmännen.

In this year's dish, Ida Bauhn has taken a street food classic and made it her own. Chili made with Rapsgris pork shoulder and white beans is combined with a pork shoulder sausage flavored with garlic and herbs, and topped with cilantro, lime and mint.

Unlike the traditional American chili dog, Ida's version is lighter and more summery, with influences from Asian flavors. The result is a dish with acidity, fresh herbs and a clear connection to the origin of the ingredients.

"I wanted to create a dish that elevates classic street food with really good ingredients and deep flavors. For me, it is about combining richness with freshness and adding exciting textures," says Ida Bauhn, Årets Kock 2025.

Årets Gatmat puts the focus on both the quality and origin of the ingredients.

"The ingredient is the most important part of all. With Swedish ingredients, you get both flavor and quality, and that is something we need to protect," says Ida Bauhn, Årets Kock 2025.

### **Facts and more information**

**Årets Gatmat 2026:** A Swedish chili dog created by Ida Bauhn. The dish consists of a pork shoulder sausage with garlic and herbs from Scan, chili made with Rapsgris pork shoulder from Scan and Swedish white beans from GoGreen, served in a potato hot dog bun from Korvbrödsbagarn with lime, chili and herbs.

**Recipe:** The recipe is available on [Lantmännen's website](#).

**Ida Bauhn:** Ida Bauhn won Årets Kock 2025 and is the reigning Swedish champion in professional cooking.

**Årets Gatmat:** Lantmännen's recurring initiative in which the winner of Årets Kock interprets street food using ingredients from Swedish farmers and products from Lantmännen's businesses. Last year's Årets Gatmat was created by Michael Andersson, winner of Årets Kock

2024, and was a Swedish porchetta bun.

**Lantmännen and Årets Kock:** Lantmännen is the main partner of Årets Kock, the Swedish championship in professional cooking. Through the partnership, Lantmännen wants to help develop Swedish gastronomy and highlight the value of ingredients produced in Sweden.

**Lantmännen and food:** Lantmännen's food operations include Lantmännen Cerealia, Lantmännen Unibake and Scan Sverige. Some of the most well-known brands are AXA, Kungsörnen, Scan, Korvbrödsbagarn, GoGreen, FINN CRISP and Bonjour.

### **For more information, please contact**

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### **About Lantmännen**

About Lantmännen: Lantmännen is an agricultural cooperative and Northern Europe's leader in agriculture, bioenergy and food products. Owned by 17,000 Swedish farmers, Lantmännen has more than 10,000 employees, operations in over 20 countries and an annual turnover of SEK 60 billion. With grain at the heart of the operations, Lantmännen refines arable land resources to make farming thrive. Some of Lantmännen's best-known food brands are AXA, Kungsörnen, Scan, GoGreen, FINN CRISP, Schulstad and Vaasan. The company is founded on the knowledge and values acquired through generations of farmers. By engaging in research, development and operations throughout the value chain, Lantmännen takes responsibility from field to fork.

For more information: [www.lantmannen.com](http://www.lantmannen.com)