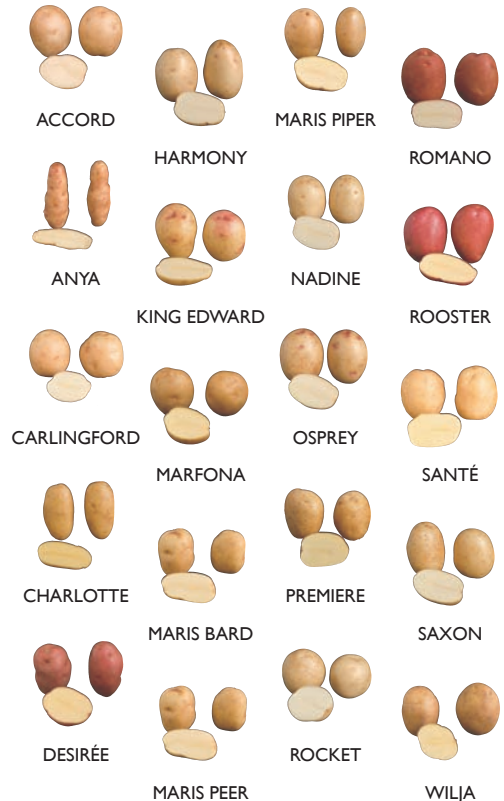


Know your potatoes

Potatoes are an essential and versatile ingredient in any professional kitchen. This information from The Potato Council should help you select the best varieties for your menus and store and cook potatoes in the best way.



VARIETY OF POTATO	ALL ROUNDERS	BOILED POTATOES	NEW POTATOES	MASHED POTATO	ROAST POTATO	JACKET POTATO	SALAD POTATOES	CHIPS	POTATO WEDGES	POTATO DAUPHINOISE
ACCORD									•	
ANYA							•			
CARLINGFORD									•	
CHARLOTTE							•			
DESIRÉE	•				•					•
HARMONY		•								
KING EDWARD	•				•			•		•
MARFONA						•				
MARIS BARD			•							
MARIS PEER								•		
MARIS PIPER	•								•	
NADINE				•						
OSPREY		•								
PREMIERE			•							
ROCKET			•							
ROMANO										•
ROOSTER				•	•			•		
SANTÉ								•		
SAXON				•						
WILJA			•							



Handling Potatoes

- Do not handle potatoes more often than is absolutely necessary – they bruise easily! Treat them as if they are eggs
- Don't use potatoes if they feel damp in the bag

Storing Potatoes

- Always keep your potatoes in a dry, frost-free place with good ventilation
- Use a maximum/minimum thermometer to ensure your storage area is above freezing
- Store your potatoes ONLY between 5 - 10°C NEVER store them above or below this temperature
- Keep your potatoes away from strong smelling foodstuffs or chemicals
- Clean your store area regularly
- Avoid storing potatoes in strong light – natural or artificial – as they will turn green
- Keep potato stacks low (no more than 6 bags high) to avoid squashing and bruising

Stock Management

- Order the best quality potatoes – buying lower value potatoes can be a false economy as damaged or green potatoes take far longer to prepare, give greater wastage and are more likely to lead to customer dissatisfaction
- Check out with your supplier what varieties they have available
- Order the right variety for your cooking purpose
- Order the amount you need and in good time to ensure good stock rotation
- Rotate your stocks every few days

Cooking Tips

- Always peel potatoes as thinly as possible to avoid waste or even cook with skins on
- Always cook even sized potatoes together to ensure even cooking
- Always cook potatoes in a minimum of water when boiling
- Always test with a skewer or pointed knife to check if potatoes are cooked
- Hot potatoes should be served immediately