

## **Trerieve Organic Farm Potato List**

### **1. Main crop varieties (available for weekly delivery)**

#### *Remarka*

A long oval potato with cream flesh and skin. Delicious with all round cooking quality, especially as mash, chips or roasted.

#### *Orla*

An oval potato with cream skin and cream flesh, it's a good boiling variety, nice with salads, a great all rounder.

#### *Robinta*

A round potato with red skin and cream/ white flesh. This variety is best used from store in the winter, for boiling, baked potatoes, chips or roasting.

#### *Cara*

Round oval tuber, white skin and cream flesh. Shallow eyed, with fairly large tubers. Good for jacket potatoes, roast, chips or general use.

### **2. Specialty Potatoes (available by order)**

#### *Ratte*

The chef's favorite, especially as a salad potato, or mash. It has a unique shape, best used fresh from the field in the summer. It has been a favorite of French chefs since 1872.

#### *Belle de Fontenay*

Another favorite with the chefs, this is a waxy classic French salad potato dating back to 1885. It has a recognisable firm texture, with a pale yellow skin and flesh, also used in mash etc.

#### *Salad Blue*

First grown in Scotland in 1900's, Salad Blue stays blue when cooked. The skin is a purple blue and flesh is deep blue. It has high dry matter and fries and mashes well,

best steamed because it does not boil well because it is fluffy and disintegrates. It is good for mashing and chipping qualities are also good. Salad Blue is also said to have natural antioxidants which are meant to benefit the human body.

### *Highland Burgundy Red*

An older variety, with long oval tubers and as the name suggests a red colored skin, the flesh is a spectacular burgundy red in the centre with a narrow band of yellow surrounding it. It has a fluffy texture with a sweet mild flavor, good for boiling, mashing and chipping. This is a real novelty potato to produce at a dinner party. They have a slightly sweet taste combined with a floury texture. The colour of the flesh can be retained if they are cooked gently.

### **3. Heritage / unusual varieties (available by order)**

#### *Isle of Jura*

An oval potato with white skin and cream flesh. A more modern, general purpose variety, which is particularly useful and tasty when boiled, baked or mashed, as it is of medium dry matter.

#### *Arran victory*

First marketed in 1918, this is a round, purple skinned variety with white flesh, which needs a long growing season. It is a genuine connoisseur's potato with excellent overall culinary qualities, particularly as bakers or for roasting. Floury and very tasty it also stores well.

#### *Catriona*

An old oval shaped variety, with white skin with shallow purple/blue eyes and light yellow flesh. Catriona are famous for their floury pale yellow flesh with pleasing flavour, ideal for steaming, boiling, baking and chipping.

#### *Ambo*

A very attractive potato, with long oval tubers with white skin, pink eyes and creamy white flesh. It has all round cooking qualities particularly boiling and baking.