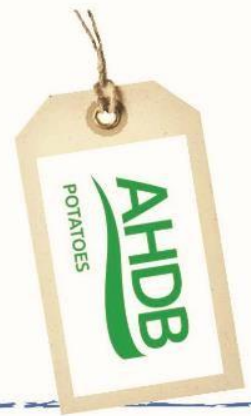


GROW YOUR OWN POTATOES



Factsheet 5: Potato types and varieties

SMOOTH	Boiled Potatoes, use smooth varieties			
	Estima	Harmony	Osprey	Marfona
SALAD	Steamed Potatoes, use salad varieties			
	Charlotte	Maris Peer	Nicola	Pentland Javelin
FLUFFY	Jacket Potatoes, use fluffy varieties			
	King Edward	Golden Wonder	Cara	Innovator
SMOOTH	Mashed Potatoes, use smooth varieties			
	Nadine	Marfona	Saxon	Wilja
FLUFFY	Roast Potatoes, use fluffy varieties			
	Cara	King Edward	Maris Piper	Sante
SALAD	Salad Potatoes, use salad varieties			
	Charlotte	Anya	Nicola	Pink Fir Apple
FLUFFY	Homemade Chips, use fluffy varieties			
	King Edward	Rooster	Sante	Maris Piper
SMOOTH	Homemade Potato Wedges, use smooth varieties			
	Desiree	Estima	Accord	Romano

Fluffy, salad or smooth?

When choosing which potato variety to buy, you need to know what type it is. Different types are better for different ways of cooking. There are three types:



Fluffy potatoes

These go crumbly round the edges. They are best for roasting, baking as jacket potatoes, or for chips.



Salad potatoes

These stay firm and keep their shape. They are best for potato salad, steaming or roasting whole.



Smooth potatoes

These go soft and are best for mash, boiling or making wedges.

How many varieties?

There are over 80 different varieties grown commercially in the UK. There are thousands of varieties grown all around the world.

