

# Potato varieties and how they cook

This is a general guide to show how specific varieties usually cook. Potatoes are affected by weather, growing conditions and the time of year so we recommend buying potatoes that have been cook tested and labelled to help you make the right choice.

For boiling, salads, braises and stews

**SMOOTH**  
on the inside



For most cooking methods

Between  
**SMOOTH**  
and  
**FLUFFY**



For chips, baking, roasting, mashing and wedges

**FLUFFY**  
on the inside



## SEASONAL CHANGES

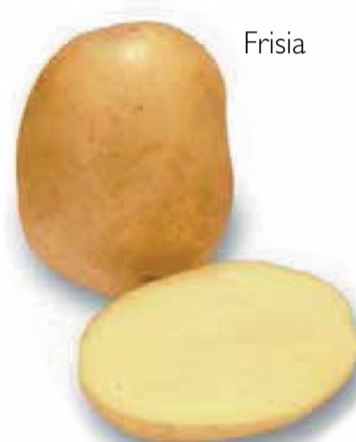
Some varieties change naturally throughout the season. At the beginning of the season some potatoes are smooth, waxy and low in starch making them excellent for boiling and salads. Over time natural sugars convert to starch making them more floury, fluffy and ideal for mashing, wedges, roasting, chips and baking.

Growers check how varieties cook to help you make the right choice.

These photos are three different potato varieties. They have been cooked in exactly the same way. Notice how their texture is very different once cooked. You get the best results when choosing a potato that is right for your selected cooking method.

For boiling, salads, braises and stews use **waxy, smooth textured potatoes**

These potatoes have a high water content and are low in starch. They have a dense texture and retain their shape during cooking. This includes most 'new' potatoes.

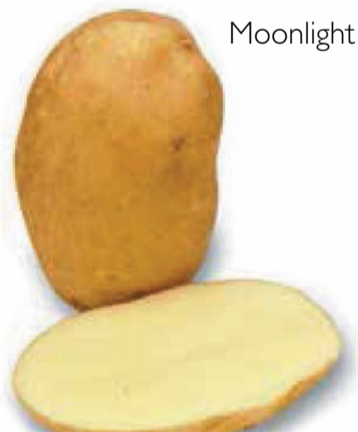
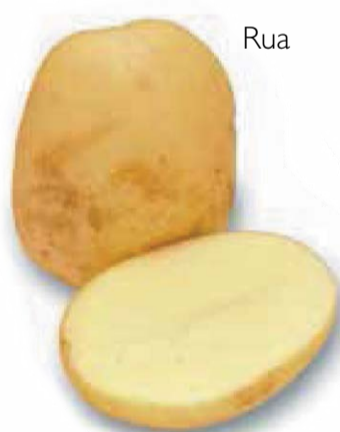


**SMOOTH**  
on the inside

Also limited or localised supplies of Jersey Bennie, Red King Edward, Highlander, Osprey, Tiffany and Annabelle, Gourmandine and Marilyn.

Some potatoes can be used for most cooking methods so look for **general purpose potatoes**

These good all-rounders have moderate starch content and are not too floury, not too waxy - they sit between the two ends of the spectrum.



Between  
**SMOOTH**  
and  
**FLUFFY**

Also limited or localised supplies of Rocket, Van Rosa, Karaka, Driver, Vivaldi, Purple Passion, Maris Anchor and Summer Delight

For chips, baking, mashing, roasting and wedges use **floury, fluffy textured potatoes**

These potatoes are low in water content and high in starch. They have a dry and delicate texture, break up easily when cooked and absorb a lot of liquid and flavour.



**FLUFFY**  
on the inside

Also limited or localised supplies of Victoria, Marabel and Markies (related to Agria).