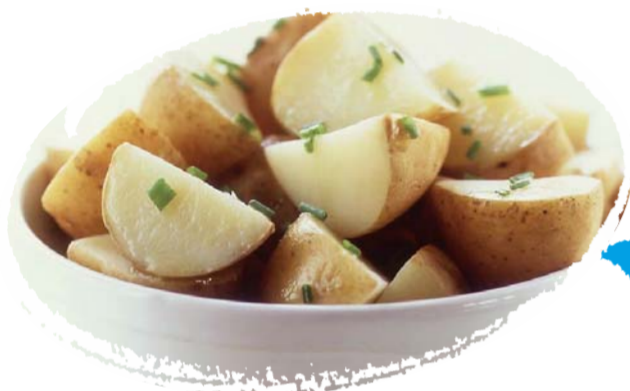


We are multi-talented guys, cook us any way, every day.

Boil me

Almost cover me in cold water and bring me to the boil. Simmer me gently until I am deliciously tender. Roll me in finely chopped fresh herbs or drizzle me in a little oil.



Salad me

Leave my skin on. Boil, steam or microwave me until I am soft and tender. Mix me with other delicious vegetables like peppers, tomatoes, beans or onions and toss me in your favourite dressing.



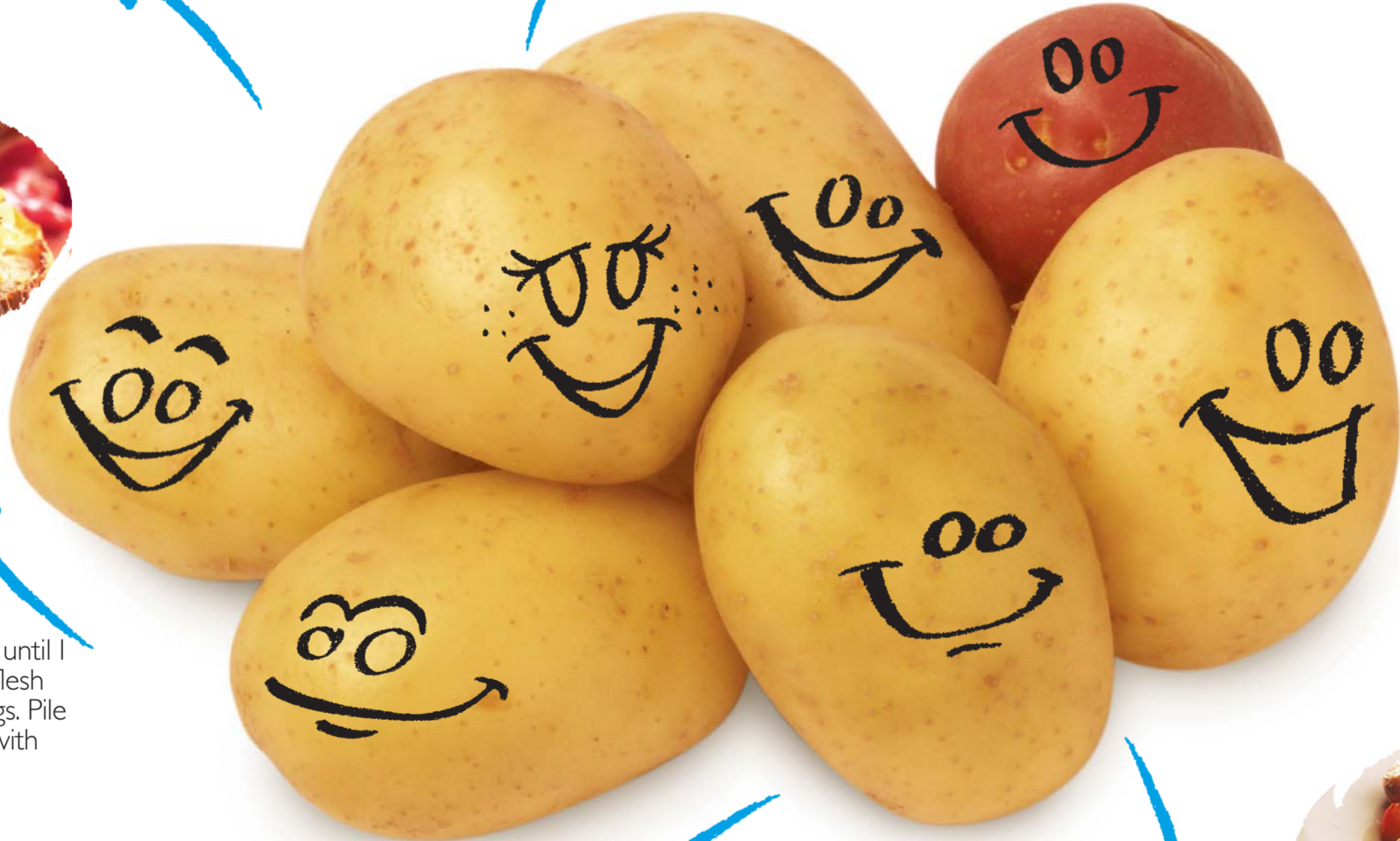
Mash me

Boil me until tender, drain and mash me with a little milk, sour cream or oil. Season me with freshly ground pepper. I am fantastic with fresh herbs.



Stuff me

Bake me in the oven or microwave until I am soft and tender. Scoop out my flesh and mix me with your favourite fillings. Pile me back into my skin. Sprinkle me with cheese and grill me until golden.



Roast me

Don't bother peeling me. Just cut me into pieces and spray me with a little oil. Roast me until crunchy on the outside and fluffy on the inside... yum!



Bake me

Pierce with a knife and bake me. When I am cooked cut a cross in my top and squeeze me gently so my flesh opens up. That's all you have to do... so easy and delicious!



Wedge me

Cut me into wedges and spray me with some oil. Add some seasonings and bake me until I am golden brown and crunchy. I taste awesome with a chutney or salsa!



Scan with your phone to know me better.



Pick the Tick

All fresh potatoes get the Tick. Use ingredients which are lower in fat and salt.

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