

Lucy & Anthony
Carroll's
HERITAGE
POTATOES

...potatoes like they used to taste

Order Line 01890 88 30 60

www.potatoesforchefs.co.uk



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New Season : June - September

Sharpe's Express 1900



This attractive pear-shaped bright white new potato is full of flavour, and has a floury flesh. Sharpe's Express was introduced in 1900 by Charles Sharpe of Sleaford Lincolnshire.

BOIL, ROAST or STEAM

Aura 1951



Aura (1951) is a pretty, pale yellow potato and renowned for the wonderful flavour and firm cooking characteristics. They have an interesting and eye catching half moon shape.

ROAST, CHIP or STEAM

Main Season : September - May

Yukon Gold 1980



Originally from Canada. Attractive smooth yellow skin with shallow eyes and very yellow flesh. A superior baking potato with a delicious flavour. Famous for making good mash.

BAKE, BOIL, ROAST or CHIP

Red King Edward 1916



A rare version of King Edward - first appeared as 'Fellside Hero' in Northumberland. An oval shape, red skin with white flushes and a floury texture. To retain the attractive

appearance, it can be cooked with the skin on.

BAKE, BOIL, ROAST, STEAM or CHIP

Pink Fir Apple 1850



Pink Fir Apple 1850 are a unique variety of potato producing long and famously knobbly shape, with a distinctive nutty flavour. They are pink skinned with a waxy yellow coloured flesh, and are perfect for boiling, chipping, or eating either hot or cold as a salad potato.

BOIL WHOLE or SAUTE SLICED

Red Emmalie



Red Emmalie is a truly stunning specialist potato with smooth, oval red skin, with matching deep red flesh with a paler ring just below the skin. The texture of Red Emmalie is relatively floury and the flavour is excellent.

BAKE, BOIL, ROAST or STEAM

PIPPA



An exciting specialist salad variety bred from Pink Fir Apple. Boasting excellent flavour with an attractive "pink blush" and a yellow waxy flesh. Pippa has an oval unusual shape with an unbeatable creamy flavour.

SIMMER, BOIL or STEAM

LINDA 1974



An older variety that was originally from Germany and was saved from Extinction, and re-instated because they taste so good. Linda has an unusual oval shape with yellow waxy flesh, and is hard to find in UK.

ROAST, BAKE or STEAM

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Main Season : September - May

Arran Victory 1918



Bred in the Isle of Arran and named in celebration of the ending of the war, it is very rare. They are round to short oval with blue skin, white flesh and deep eyes. Best simmered gently for an exceptionally flavoured, fluffy mash which will

crisp beautifully if used as a pie topping.

BAKE, BOIL, ROAST, SIMMER, CHIP or STEAM

Shetland Black 1923



A "Forgotten Food" and registered with Slow Food UK. Long oval shape, yellow flesh with a markedly blue antioxidant ring. Very tasty and floury they fry well and make creative sautéed potatoes, crisps and chips. Best

cooked with skin on to retain antioxidant ring.

BAKE, ROAST, CHIP, CRISPS or BOIL

Red Duke of York 1942



A gorgeous looking deep red potatoes with pale yellow flesh. Can leave the skin on and it does not fade during cooking. Produces crispy skins when baked or roasted. Very tasty.

ROAST, BAKE, BOIL or CHIP

Mr Little's Yetholm Gypsy around 1899



Developed in the village of Yetholm, the Gypsy capital of Scotland and grown by the Little Brothers, based in the Border village. The ONLY variety to show red, white and blue colour in the skin.

SIMMER, STEAM or ROAST

Mayan Gold



Mayan Gold are unique, because they are the first potato in the UK from the indigenous Phureja potatoes of Peru. A rich golden coloured flesh, and a moreish flavour. They have a floury flesh which results in excellent roast or chipped potatoes

and excellent mash when steamed.

ROAST, CHIP or STEAM FOR MASH

Violetta



Violetta is a maincrop specialist variety with blue skin and blue flesh, and very similar to Salad Blue 1900. They have a delicate sweet flavour, a floury flesh, and work well in savoury dishes

and mixed mashes. Best to keep skin on to retain the colour.

SAUTE, BOIL, ROAST or BAKE

Salad Blue early 1900s



Believed to be a novelty of Victorian amateur breeding. Oval shape, the skin and flesh are both a strong deep blue. A floury textured flesh with a delicate flavour. Makes great novelty chips, crisps, mash, & a colourful salad.

SAUTE, BOIL, ROAST or BAKE

Highland Burgundy 1936



Used to add appropriate colour to a meal for the Duke of Burgundy in the Savoy. Oval, long shape, dull russet layer over bright burgundy skin. Red flesh with a definite ring

of white. Excellent novelty mash, crisps and chips.

SIMMER, STEAM, ROAST, CHIP or SAUTE