

Australian Potatoes

Bintje
Bintje



An old Dutch variety, the Bintje has cream flesh and a firm texture. It is ideal for frying, and is also great in potato salads. The Bintje is available all year and has a long shelf life.

Coliban
Coliban



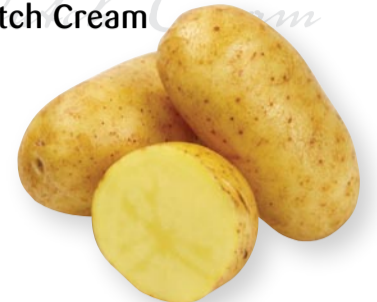
This floury potato is great for mashing and bakes well. When grown in a suitable district, Coliban can be used for processing into French fries. Coliban is a major fresh market variety in Australia.

Desiree
Desiree



The Desiree is a waxy variety that is excellent for boiling, mashing, salads and also roasting. Not well suited for frying. Originally from the Netherlands, it is now one of the most popular red skinned varieties.

Dutch Cream
Dutch Cream



With exceptionally creamy yellow flesh this delicious Dutch bred potato is perfect plain boiled and/or mashed. The rich buttery flesh is also good for purees and soup.

Golden Delight
Golden Delight



The Golden Delight is an oval potato that has yellow smooth skin and cream flesh. This potato is a good all-rounder that will give you a great result mashed, roasted or fried.

Kennebec
Kennebec



The Kennebec is a popular all-round variety bred in the US in the 1940's. The Kennebec is excellent for baking, boiling and frying.

King Edward
King Edward



This English variety is great for baking and roasting, good for mash, but not recommended for salads or frying. The King Edward is a floury potato that was one of the most popular varieties of the 20th century.

Kipfler
Kipfler



The Kipfler variety is excellent in salads, steaming for use on pizza or a foccacia. Good for boiling or roasting but not recommended for frying. The Kipfler potato has a wonderful buttery taste, and is fast becoming a gourmet favourite in Australia.

Nadine
Nadine



Nadine has a waxy flesh and holds its shape and colour very well after cooking, making it a fabulous potato to microwave or boil. Nadine is not recommended for frying.

Nicola
Nicola



The Nicola is excellent as a salad or boiling potato, wonderful for mash but not recommended for frying. The Nicola potato has a sweet nutty taste, and is a favourite with children.

Otway Red
Otway Red



Otway Reds are oval potatoes with red smooth skin and cream flesh. These potatoes are good all-rounders that will give you a great result mashed, roasted or fried.

Pink Eye
Pink Eye



This variety has a creamy yellow flesh that tends to be waxy with a nutty flavour. Best for salads, boiling, steaming and baking. Grown in Southern Tasmania also known as Southern Gold.

Purple Congo
Purple Congo



The Purple Congo is great for mashing, steaming, boiling, microwaving and salads, but not recommended for roasting. It has a very dry texture when cooked.

Red Rascal
Red Rascal



Red Rascal potatoes have dark red skin, clean white flesh and an oval shape. They are full of flavour and can be boiled, baked, mashed, roasted or fried.

Royal Blue
Royal Blue



The Royal Blue variety is long and oval in shape, with purple skin and yellow flesh. It is an extremely versatile potato suitable for all cooking purposes.

Sebago
Sebago



The Sebago is good for all cooking purposes. Sebago is a major variety for both the washed and brushed markets in Australia. Originating in USA, the Sebago is now widely grown in Australia.

Toolangi Delight
Toolangi Delight



The Toolangi Delight is a versatile all-rounder developed in Australia. This variety will mash, bake, fry and is excellent for gnocchi.



Know-how for Horticulture™



Your national potato levy at work