



FRESH POTATO CULINARY INSPIRATION:

Yellow Potatoes

VERSATILE AND BELOVED BY ALL

Truly a jack of all trades, yellow potatoes range from marble-sized to jumbos. They are round or oblong in shape, light tan to golden on the outside, and have a yellow to golden flesh. Naturally smooth, rich, and buttery, yellow potatoes impart a lighter feel to classic mashed, baked, or roasted potato preparations. Chefs regard yellow potatoes as an all-purpose potato that holds up to virtually any cooking method, from grilling to smoking to steaming and sautéing. Consumers love yellow potatoes because of their subtly sweet, rich, sumptuous flavor.

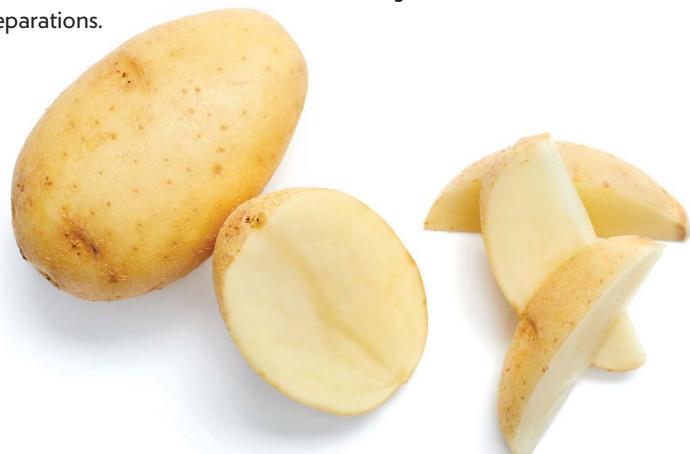
BEST APPLICATIONS

- Mashed
- Roasted
- Grilled
- Broiled
- Stewed or Simmered
- Salads

CHEF TIPS

Adding crave appeal to virtually any application, yellow potatoes are a chef's best friend. The high moisture content and creamy texture are very forgiving, and yellow potatoes are perfect for innovation. Use these tips for some inspiration:

- Yellow potato skins crisp beautifully, creating a slightly sweet, caramelized flavor.
- The buttery texture results in a silky-smooth mash with less added fat from butter or other additives in traditional preparations.
- In some applications, yellow potatoes may require a longer cook time than other potato types.
- Yellow potatoes hold their shape and texture beautifully, even when submerged in a broth.





CRISPY POTATO PIZZA

Sliced yellow potatoes dusted with dehydrated potato flakes, baked until crispy, then topped with corn sauce, sauteed mushrooms, caramelized shallots, and brie.



POTATO SALAD LIEGOISE

An elevated spin on this classic salad featuring yellow potatoes, Haricot Vert, hard cooked eggs, and crispy bacon.



WOOD FIRE QUAIL EGG AND CHORIZO PIZZA

An unexpected, delicious pizza topped with smoky Spanish sausage, thin and buttery yellow potatoes, creamy goat cheese, and soft-cooked quail eggs.



NORTH AFRICAN TAMALES WITH COLLARD GREENS, POTATOES, AND FARMERS CHEESE

Tender toasted corn meal folded together with yellow potatoes for light, airy tamale dough, filled with spiced collard greens, almonds, and farmers cheese, served with harissa.



DEVILED POTATOES

A fun and whimsical spin on a classic. These deviled potatoes feature classic flavors in an unexpected format.



SOY-GLAZED YELLOW POTATO

Chinese-inspired dish of soy molasses-glazed yellow potatoes, crispy anchovy, and serrano chili peppers, enhanced with toasted sesame seeds and sliced chives.



POTATO GNOCCHI WITH LAMB PANCIETTA AND FRESH RICOTTA

Homemade gnocchi unusually prepared by poaching in stock. Served with lamb pancetta sauce and gremolata of parsley, garlic, and lemon zest.



MINI GRILLED HASSELBACKS

Buttery grilled yellow potatoes, melty cheese, and as many toppings as you can think of—they are sure to be a welcome addition to your bar bite or appetizer menus.