



The Potato House website is dedicated to the gardeners and small passionate growers who are looking for high-quality seed potatoes with unique taste and specific characteristics.

We have the purple, the pink, the blue as well as the standard white potatoes. Our renowned [Heritage range](#) is one of the largest in the UK and we have developed a specialist niche in growing and supplying a wide selection of top quality heritage and speciality seed potatoes. [Browse our range](#) of seed potatoes to grow in your garden.

We have recently launched our Potatoes to Eat Range. The same wonderful variety of potatoes are also available to buy to eat. You can be having pink mash and purple chips on your plate. We grow many varieties that are not widely available in shops. Many people enjoy these varieties citing the great flavours and wonderful colours on their plate. Cooking a [heritage potato](#) is no different than cooking a regular potato and the trick is knowing what [type of potato](#) is good for the different cooking methods.

It's all a matter of taste. We know that not all potatoes look the same but did you know that not all potatoes taste the same? We are all familiar with the traditional, comforting potato taste with every mouthful bringing back memories of Mum's cottage pie. They can also have a distinctive nutty or buttery flavour making them just great on their own. There's more to potatoes than meets the eye.

Have you ever tried to mash a potato that simply wouldn't, or have your boiled potatoes disintegrated? Your culinary disasters may simply be due to using the wrong potato type. You might have seen a recipe asking for a floury variety or a TV chef using a waxy type. Many people phone us to ask if we can supply a baking potato or ask which potato is the best for roasting. It is so true that many

potatoes have one or two distinct purposes while others can be seen more as all-rounders. The three types are Floury, Waxy and smooth. As a general rule, most potatoes tend to fall into one of two categories; floury or waxy. Waxy potatoes hold their shape and have a firm bite, so they're great for salads or simply boiled and dressed with butter. Floury potatoes, on the other hand, fluff up when they're cooked, making them perfect for chips, roast potatoes or baking. But there are varieties that fall in the centre, holding both waxy and firm qualities and these are defined as smooth. These make great all-rounders, and tend to have the creamy consistency needed for a smooth mash. Please see our recipe for the perfect homemade wedges - the wonderful cross between a chip and a roastie.

## Spicy Homemade Potato Wedges

Rustle up these moreish homemade potato wedges, flavoured with a chilli mix and paired with your favourite delicious dip. Perfect for snacking on or as a side dish to a main meal. In addition to the taste-good factor, potatoes with skins are a natural source of fibre too.

*Prep in: 10 mins Cook in: 30 mins Serves: 4*

### Ingredients:

- 800g smooth potatoes such as Desiree
- 2 tablespoons olive oil
- 3 garlic cloves, peeled and finely chopped
- 1/2 teaspoon cayenne pepper
- 1 teaspoon medium chilli powder
- 1 teaspoon dried mixed herbs
- Tzatziki dip to serve



### Method:

- Heat the oven to 200°C, 180°C Fan, Gas Mark 6
- Mix the oil, garlic, cayenne pepper, chilli powder and mixed herbs in a bowl
- Cut each potato in half then quarters on the diagonal. Toss the potatoes through the chilli mix until coated
- Turn out onto a large baking tray and season. Transfer to the oven to bake for 30 minutes until tender and golden
- Serve with the Tzatziki dip (or your preferred choice)



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