

THE SPUD SCALE

 = IDEAL!

 = WORKS GREAT

 = IN A PINCH



RUSSET

mild, earthy



KING EDWARD

light, buttery



YUKON GOLD

creamy, nutty



DESIREE

earthy, creamy



RED BLISS

subtle, sweet



FRENCH FINGERLING

earthy, nutty, rich



NEW

delicate, creamy



RATTE FINGERLING

nutty, buttery

COOKING METHOD

COOKING GOAL

STARCHY
high starch, low moisture

ALL-PURPOSE
balanced starch + moisture

WAXY
low starch, high moisture

BAKING

fluffy inside,
lightly crisp outside



MASHING

creamy, fluffy,
smooth texture



GRATIN

creamy + tender,
thickens sauce
inside + crisps top



FRYING/ SHREDDING

crunchy golden
outside, fluffy +
tender inside



ROASTING

golden crispy
outside, creamy
inside



(requires a pre-boil/steam then roast technique)

SMASHING

golden crisp edges,
creamy inside



CLASSIC POTATO SALAD

fluffy, slightly
mashed texture



SALADS

fork tender but
holds shape



BROTHY SOUPS/STEWES

tender + soft but
holds shape



CREAMY SOUPS

very tender, natural
starch thickens the
soup



BOILING/ STEAMING

fork tender but
holds shape

