

GUIDE TO COOKING POTATOES

NAME	CLASSICAL NAME	DESCRIPTION
Boiled and steamed (waxy) potatoes		
Boiled potatoes	Pommes nature	Washed, peeled and rewashed potatoes cut into even sized portions. Covered with cold salted water, brought to the boil and simmered until cooked (15-20 minutes). Tested with a skewer, drained and steam allowed to escape.
Boiled new potatoes	Pommes nouvelles	New potatoes washed, covered with cold salted water, and cooked as for boiled potatoes.
Steamed potatoes	Pommes vapeur	Washed, peeled and rewashed potatoes cut into even sized portions. Steamed until cooked (10-15 minutes). Tested with a skewer. Removed from steamer and steam allowed to escape.
Parsley potatoes	Pommes persillées	Boiled or steamed potatoes tossed in oil/butter and chopped parsley.
Boiled (floury) potatoes		
Mashed potato	Pommes purées	Boiled potatoes, drained, passed through sieve, butter/oil, seasoning and milk added.
Mashed potato with capsicum and ham	Pommes Biarritz	Mashed potatoes with sautéed capsicum and ham.
Boiled, puréed and glazed (floury) potatoes		
Duchesse potatoes	Pommes Duchesse	Drained, dried and sieved boiled potatoes. Egg yolk, butter and seasoning added, then piped into shapes. Edges firmed up by heating, egg washed, then heated until golden.
Brioche potatoes	Pommes brioches	Duchesse mixture shaped into small brioche shapes. Finished as for Duchesse.
Marquis potatoes	Pommes Marquise	Duchesse mixture shaped into nests, glazed, baked and filled with tomato concassé and chopped parsley.
Boiled, puréed and fried (floury) potatoes		
Potato cakes	Pommes galettes	Duchesse mixture shaped into small cakes and pan fried.
Croquette potatoes	Pommes croquettes	Duchesse mixture moulded into cylinders, crumbed (double pane). Deep fried.
Dauphine potatoes	Pommes Dauphine	Duchesse mixture and choux paste moulded into cylinders or quenelles and deep fried.
Boiled or steamed and finished by pan frying (general purpose) potatoes		
Sautéed potatoes	Pommes sautées	Cooked, cooled, peeled, sliced potatoes, pan fried and garnished with parsley.
Sautéed new potatoes	Pommes nouvelles rissolées	New potatoes boiled, drained, then sautéed in hot oil.
Sautéed potatoes with onions	Pommes Lyonnaise	Sautéed potatoes as above mixed with sautéed onions, sprinkled with chopped parsley.
Hash browns	Röesti	Coarsely grated, cooled, cooked potatoes placed in thick layer in hot oiled omelette pan, fried on both sides, drained and portioned.
Deep fried (floury) potatoes		
Potato chips	Pommes frites	Cut into chips (minimum 13 mm thickness), rinsed, and dried. Blanched in hot oil (165°C), drained, deep fried (175 °C) in a basket until golden and crisp. Oil drained by lifting the basket, shaking, banging and hanging.
Shallow fried (general purpose) potatoes		
Sautéed potatoes	Pommes sautées à cru	Potatoes cut into 3 mm slices. Shallow fried until golden and cooked. Drained.
Potato fritters		Grated potatoes squeezed dry, mixed with seasoning, egg, flour, chopped chives and parsley. Spoonfuls dropped into hot oil and shallow fried. Flattened and cooked both sides.

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Baked (floury) potatoes		
Baked potatoes	Pommes au four	Scrubbed large potatoes, with a shallow incision around the centre of each potato. Baked on a bed of coarse salt on a tray for approximately 1 hour. Tested for doneness with a skewer. Served, split in half, with sour cream/ butter.
Baked potato with cheese	Pommes gratinées	Baked, halved and centre scooped out. Mashed with butter and seasoning. Potato case refilled and sprinkled with cheese, rebaked until hot and golden.
Baked potatoes with ham	Pommes ménagère	As for Pommes gratinées with brunoise ham added to mashed mixture.
Baked potatoes with chives	Pommes Arlie	As for Pommes gratinées with cream and chopped chives added to mashed mixture.
Macaire potatoes	Pommes Macaire	Baked, centre scooped out and mixed with butter and seasoning. Moulded into roll, sliced into cakes and shallow fried on both sides.
Byron potatoes	Pommes Byron	As for Macaire with a shallow hollow in the top of each cake filled with cheese, a little cream and browned.
Anna potatoes	Pommes Anna	Peeled, trimmed potatoes thinly sliced, layered overlapped in a buttered mould. Seasoned, drizzled with melted butter and baked.
Voisin potatoes	Pommes voisin	As for Anna potatoes with grated Parmesan between layers.
Dauphin potatoes	Pommes Dauphin	As for Anna potatoes with potatoes sliced into fine julienne.
Braised (general purpose/floury) potatoes		
Savoury potatoes	Pommes boulangère	Sliced potatoes and onions braised in white stock until cooked and liquid absorbed, garnished with chopped parsley.
Potatoes layered with cream and cheese	Pommes Dauphinoise	Sliced potatoes with grated Gruyère, seasoning and cream, braised until cooked and liquid absorbed, served sprinkled with chopped parsley.
Potatoes with bacon and cheese	Pommes Savoyarde	Savoury potatoes with blanched bacon lardons, grated Gruyère and chopped garlic. Garnished with chopped parsley.
Delmonico potatoes	Pommes Delmonico	Diced potato braised with seasoning, milk and nutmeg until cooked and liquid absorbed, covered with buttered breadcrumbs and grilled until golden.
Braised (waxy) potatoes		
Berrichonne potatoes	Pommes Berrichonne	Diced potatoes braised with blanched bacon lardons, diced onion, seasoning, chopped garlic and enough white stock to half cover. Brushed with melted butter. Cooked with lid on until near end of cooking. Lid removed and potatoes browned. Garnished with parsley.
Fondant potatoes	Pommes fondants	Barrel-shaped potatoes brushed with melted butter, seasoned and half covered with white stock, basted during cooking. Garnished with chopped parsley.
Roast (general purpose/floury) potatoes		
Roast potatoes	Pommes rôties	Washed, peeled, evenly sized potatoes tossed in hot fat, lightly browned on stove top, seasoned, roasted in oven, turned during cooking.
Château potatoes	Pommes château	Barrel-shaped potatoes, par boiled then finished as for roast potatoes.
Noisette potatoes	Pommes noisette	Small potato balls sautéed in hot fat to colour then finished as for roast potatoes.
Parisian potatoes	Pommes Parisienne	As for Noisette potatoes and rolled in hot meat glaze just before serving.
Hasselback potatoes		Parallel vertical slices cut part way through potatoes, placed cut side up in roasting pan, brush with oil and season. Roast and baste during cooking.
Potato wedges		Potatoes sliced lengthwise into wedges. Tossed in oil then seasoned floured or bread-crumbs. Roasted on oiled baking sheets, turned during cooking.

Source: The New Zealand Chef, 3rd Edition, 2013, Lesley Christensen-Yule, Lindsay Neill, Hamish McRae

FOR MORE INFORMATION VISIT WWW.POTATOESNZ.CO.NZ