

## **Raymond Blanc demonstrates why it's important to use the correct variety of potato**

### **Kew on a Plate**

**Narrator:** As a Michelin-starred chef, Raymond regularly tests produce varieties to ensure he uses only the best ones to suit his cooking needs. Today Raymond is in the kitchen testing potato varieties.

**Raymond Blanc:** It is quite interesting because when you think of gastronomy. Of course the skill of the chef is important, of course the freshness of the ingredients is important, of course the purity of the ingredients is important, but mostly as well - you will see for example these two potatoes - if you choose the wrong variety often you are in trouble. You are really in trouble. You don't believe me do you? Look.

**Narrator:** First he looks at which potato makes the best mash.

**Raymond Blanc:** This one is called Charlotte. And this one is called Estima.

**Narrator:** It's important to choose the right potato. Too waxy or starchy and they won't purée well.

**Raymond Blanc:** Out of all the potatoes that I've tried, Charlotte is the worst potatoes for a purée; the worst potato for a mash. Look at this. Well first it is very soupy, very wet. Lots of moisture. For a baby of maybe three-months old it is perfect; no teeth – they will love it. Or very old man like me, perfect as well. On the other hand here, Estima has got all the characteristic which I want. Very beautiful starch, beautiful creamy. It's got it absolutely right. The supermarkets always try to sell you all-rounders, and there's a couple of all-rounders which are actually quite good – they're never great, but they're good and they're good everywhere. Purée, pan frying, roasting okay and deep frying. And, er, like the Maris Piper, okay, so a good potato which goes everywhere. But what we are looking out for - us, we are looking out for the best: the ultimate experience. So, ultimate chips experience. Ultimate roast potato experience. Purée and French fries.

**Narrator:** Next Raymond looks at the best potato to make chips with.

**Raymond Blanc:** This one is the Yukon Gold it is a variety which is South American. Actually this breed we found is the very best and it grows so well in Great Britain.

**Narrator:** Knowing which variety to use can make all the difference to the quality, texture and flavour of your dish.

**Raymond Blanc:** And listen, please. Do listen. Quiet. [bites into a chip] Oh! Crunch, crunch, crunch.