

Make it Miss Blush!

When choosing which potato to put on your plate, there's a great little spud that stands out from the crowd - the gorgeous Miss Blush!

With its glowing red skin and tasty, creamy flesh it's definitely in a class of its own. Steamed to perfection it maintains its rosy hue, bringing an interesting flush of colour to any dining table.

For great results time and again, simply steam or boil for 15 to 20 minutes and serve with a knob of butter and garnish of rosemary or mint. Delicious served hot or cold, Miss Blush keeps its rosy glow and firm texture, also making it a perfect addition to casseroles and curries. It's great at absorbing flavour in a host of recipes!

Miss Blush's distinct appearance and delicious, nutty flavour will keep you coming back for more.

Miss Blush - the potato with taste!



Be sure to ask your veg supplier for tasty 'Miss Blush'