

Ooooh Miss Blush!



This cheeky little potato with its glowing red skin and tempting creamy flesh is definitely in a class of its own. Steamed to perfection it maintains its rosy hue, bringing a 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 - a tasty little number!



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