



FINGERLING POTATOES

for gourmet dishes

CULINARY EXPERIENCE

Fingerlings' colour and shape are a welcome visual addition to any dish. Pan-frying and roasting enhance their robust flavour and showcase their wonderful nutty, buttery taste.

Popular with leading restaurateurs and chefs, their skinny, oblong shape makes them a star on any plate. Consider using fingerlings for a unique potato salad. Split fingerlings lengthwise and oven-roast them to serve as a small-plate alternative or side-dish alternative to fries, with a flavourful dipping sauce.

SIZING / PACKED

Yellow Fingerlings: Large yellow fingerlings
Large yellow fingerlings range from 3.6 to 6 inches long

Yellow fingerlings

Mixed Fingerlings: Red, yellow, purple

Packed: 10-lb carton (yellow fingerlings)
20-lb carton

SEASONALITY

Fingerling potatoes are available year-round.

JAN

FEB

MAR

APR

MAY

JUN

JUL

AUG

SEP

OCT

NOV

DEC

CHOOSING THE RIGHT POTATO FOR THE MENU

Potatoes have all-day menu versatility. They can be utilized for breakfast, in soups, salads and appetizers, and as centre of plate.

FINE DINING

Popular with leading restaurateurs and chefs

Roasted fingerlings
Gourmet potato salad
Upscale side dish – alternative to fries

BANQUET HALLS

Alternative to roasted potato side

STORAGE

Avoid storing potatoes in the refrigerator. Instead, store them in a cool, dark place with good ventilation. If stored properly, potatoes will stay fresh for several weeks.

