

Potato Variety : La Ratte

Information supplied by: Jean-Sierre Clot.

La Ratte



Picture Source: <http://www.milkbranch.com/Potato/GardenData.aspx?Var=LR>

Genetic Origin: unknown. This variety is more than 100 years old

I discovered this potato in the mountains. I produced it in large quantities and had a laboratory process a virus free clone.

Category: consumption with firm flesh

Maturity: half-precocious

Descriptive characters:

Tuber: kidney shape, rather regular, eyes, rather superficial, yellow skin, yellow flesh.

Germ: purplish red, cone-shaped, weak pilosity

Flower: purplish red, large white points, green floral bud

Flowering: average abundance

Plant: average size, half-starred; type: semi-leaf

Stems: internodes weakly pigmented, non-pigmented knots; developed, straight and undulated blades

Leaf: mat light green, roughly divided, closed, small leaflet, oval rounded, limb plane

Yield: low

Calibration: small tubers

Sensitivity to illnesses:

Mildew of the foliage: sensitive

Mildew of the tuber: sensitive, galle vetrucase: sensitive

Common frost: not very sensitive; virus A: sensitive

Sensitivity to sprouting: rather sensitive

Quality: firmness when cooked: very good; darkening after cooking: nil, aptitude to preservation: average; content in dry matter average

Internal defects of the tuber: rusty marks: not too sensitive; hollow heart not too sensitive; ashen marks: non

General characters: Variety which due to its quality, lends itself to culinary preparation: such as mashed potato, stew, potatoes, fish, etc

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Growing Season: 100-120

The La Ratte is the best tasting fingerling we've ever tried. It has a unique nutty flavor and smooth, buttery texture. It's a favorite of French chefs and now a delightful new discovery for Americans. Works great for roasting and boiling. This potato has been featured in the New York Times.

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La Ratte Potato (source: [http://www.seedsavers.org/prodinfo.asp?number=1363\(OG\)](http://www.seedsavers.org/prodinfo.asp?number=1363(OG)))



Detailed Description

Long prized by French chefs as a top quality fingerling. We cannot recommend this variety highly enough, an absolute delight to cook with. Long uniform tubers, yellow flesh with firm, waxy texture and a nice nutty flavor, holds together very well. Especially good for potato salad or as a boiled potato. Commands a high price in the restaurant and fresh market trade. 100-120 days. **CERTIFIED ORGANIC**