

Perlas, our special new season potatoes. Tiny, tasty and so convenient.



recipe:
perlas warm potato
and chicken salad
available at
www.aswilcox.co.nz

These delightful little gems only come around once a year.

Perlas are only available during spring and summer. They are freshly harvested and rushed to your supermarket. Look out for them in the distinctive green box.

Perlas, famous for their delicious taste and distinctive shape.

Perlas are a very special type of potato grown in New Zealand only on Wilcox farms. They are carefully selected according to shape and size so they cook consistently. Boiled or microwaved, Perlas hold their shape and taste delicious.

Small size, just pop them whole into your recipe. Use Perlas whole in most recipes requiring boiled potatoes. Great in cold or warm salads, perfect in a casserole or stew. Try them in a kebab combination. Their small size means they cook easily and retain all their goodness.

Adding something special to family meals and entertaining.

Perlas are so easy and convenient. Lightly boil until tender and toss in a little olive or avocado oil and sprinkle with sea salt, herbs or your favourite seasonings. An ideal, healthy, anytime family meal solution. They are equally at home when entertaining, combining well with meals to impress.

Clean, washed and ready to cook. No peeling required.

Not only do they taste delicious, Perlas are wonderfully convenient and easy to use. Washed and ready fresh out of the box. They have delicate fine skins, leave them on... no peeling required! Potato skins are a great source of fibre and each potato contains vitamin C and minerals to help you achieve a balanced healthy diet.



perlas...taste the delicious difference