Potatoes buffs,look here!

Do you like eating potatoes? Do you enjoy the cates made by potatoes? Do you favor various taste of potatoes from different areas? There are introductions of six disparate cates made by potatoes. If you are a potatoes buff,the article is totally for you!

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Fish and chips
From: England

When it comes to the potatoes, which calls firstly to my mind is the fish and chips, the national dish of England. There are so many stores selling this snack, but the most famous and oldest store is “Rock &Sole Plaice”. As the name indicates, this consisted of fried fish and chips. The chips in this store are wide and long, which are extremely different from others, but fit english traditions. The fish usually chooses codes and haddocks to make, which is wrapped by flour and fried. The dish tastes not very good if you do not have condiments, such as salt, vinegar and so on.Local folks also like taking peas as an indispensable part of this dish, regarding as a kind of sauce, just like tomato sauce.

Saute Spicy Chicken
From: China

Red is the traditional colour of China, this dish represent Chinese dishes well. The most important condiment in this dish is red pepper, which can be seen in the picture. It brings so hot taste with sweat streaming down your back when you enjoy it. Because of little white sugar added in it, the chicken tastes delicious and the quality of the chicken becomes soft. To let potatoes become more tender and achieve the target that potatoes can be dissolved in the sauce, they must be stewed in sauce for twenty minutes. Meanwhile, the flavour of chicken and potatoes can be fused better. I believe you do not want to miss it!

Spanish potato pastry
From: Spanish

Like the Spanish seafood paella and hams, the potato pastry is also one of the famous dishes in Spanish. The main stuffs of this case are potatoes and eggs, you can add onions, seafood, chicken and other materials if you like. The most important spice is pepper, which makes common potatoes have amazing taste! The exterior of the snack is golden eggs, which looks

so attractive that everyone can not help to taste it. When you cut apart the pastry and have a bite, you will find the potatoes are quite well-done and soft that absolutely embrace your tongue, and then you can not stop not to take a bite again.

Potato chicken curry
From: India

Nowadays, curry has been used in many dishes widely because of it’s fragrance and piquancy, so this dish contains much curry. Except potatoes and chicken, there are many stuffs in this dish, such as carrots, snow peas and so on. Because of these various stuffs, the dish looks quite colourful and delicate. As for it’s taste, carrots and potatoes are soft and mixed the smell of chicken, which is the result of the cooking method of mixing all stuffs and braising in curry. As my opinion, it’s yummy and popular with the group of people who like potatoes and hot food.

Potato chanterelle soup
From:Germany

There is so much milk in the soup that we can smell the full-bodied milk flavor. Not only the milk, but also some butter and fish soup that make the soup more savoury. The off-white color always appears in German dishes, which makes you feel quite warm in cold weather. As the picture indicates, except for the milk and potatoes, there are many other stuffs in the soup, such as chanterelle, carrots, fresh shrimps and so on, which make it colourful. The potatoes are cooked into powders dissolving in the soup, mixing the flavor of fishes and shrimps, let our tongues dance!

For more information.