

PENTTILÄ FARM

Aitoo perunarieska

The bread that came back to Lapland



The potato flatbread on your table
has its roots in Kemijärvi, Lapland.

About a hundred years ago my grandmother Helmi moved from Kemijärvi in Lapland to Häme in southern Finland. She brought with her the Lapland potato flatbread, rieska, and baked it all her life.

At Penttilä Farm in Aitoo, in our family since 1873, we still bake rieska the way she did. Now the bread has returned to where it came from: to the tables of Lapland's hotels and restaurants.

Heikki Penttilä, Penttilä Farm

Why it tastes of potato

Counted from the recipe, rieska is 120% potato. No water is added to the dough: all the moisture comes from the potatoes. They

are boiled in their skins, and we also use the ones that would never reach a shop shelf because of their looks.

Rieska is vegan and baked to order in the farm's old stone barn.



A protected name and gold

After years of hard work, Aitoo perunarieska was added to the EU register of Protected Geographical Indications in March 2026. It is Finland's

17th protected product, in the company of many of Europe's best-known traditional foods.

In September 2026 the mini rieska won gold for bakery products at the Finnish Artisan Food Championship in Oulu. In 2023 the farm received the Jaakko Kolmonen Food Culture Award from the Alfred Kordelin Foundation.

The farm in Aitoo

Penttilä Farm is in Aitoo, Pälkäne, in the Pirkanmaa region of southern Finland. I became an entrepreneur on the farm in 1990, and since 2012 we have focused on potato products. Besides rieska, we make

vegan and gluten-free potato gnocchi.

Follow farm life on Instagram
@pottufarmari

FOR HOTELS AND RESTAURANTS

Mini rieska from Kespro, product no. 21947049.

Buffet cards in Finnish, English, German and

French are available from Heikki: +358 400 504 788.

Made by

Penttilä Farm, Aitoo, Pälkäne, Finland

penttilantila.fi