

CONTACT Susan Hughes 415/986-6916 susan@susan-hughes.com

MANGO'S INDIAN AND SOUTHEAST ASIAN ROOTS INSPIRE CREATIVITY ON MENUS

Orlando, FL (March 3, 2014)—Fresh mango holds a very special place in the global culinary landscape, enhancing many of today's most popular dishes. Chefs turn to the authentic flavors of Southeast Asia and India, locations where mango trees thrive, to fuel their menu creativity.

For a main course, Chef Allen Susser presents *Thai Steak and Mango Salad*; the layering of flavors and textures and the beautiful color of mango excite the palate. Guests at Manhattan's The MasalaWala enjoy *Mango Panna*, a refreshing summer restorative. To prepare his signature drink, Chef Chhimi Dorje fire roasts firm ripe mangos in a clay oven, softening them to a pulp that's then combined with rock salt, coriander, ginger, mint and lime. Chef Kian Lam Kho, Lotus Blue Dong Tian Kitchen & Bar in Manhattan, showcases the beautiful color and luscious texture of ripe mango with crisp salad ingredients in *Mango & Green Papaya Salad with Yunnan Tomato Salsa*. The tomato-based dressing is seasoned with red chili, lime, cilantro, ginger and garlic, flavors of the Yunnan province in China's far southwest region.

Browse the National Mango Board website, <u>mango.org/foodservice</u>, for more fresh mango usage ideas, as well as everything you need to know about ordering, handling and cooking with fresh mangos.

About National Mango Board

The National Mango Board is the national promotion and research organization supported by assessments from both domestic and imported mangos. The Mango Board conducts education and promotion campaigns that drive awareness and increase consumption of fresh mangos in at-home and restaurant settings. One cup of mango is only 100 calories, an excellent source of vitamins A and C, a good source of fiber and an amazing source of tropical flavor.

Mango consumption per capita has increased 32 percent since 2005 to an estimated 2.47 pounds per year in 2012. Mango import volume for 2012 was 804 million pounds. Learn more at mango.org.