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Aspiring chef wins National Mango Board cooking contest

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The National Mango Board brought back its Rising Mango Star Video Contest a second year, and named a 13-year-old Florida resident with a recipe for "Knock Your Socks Off Mango Delight" as the winner.



Courtesy National Mango Board

Devin Davis, winner of the National Mango Board's second annual Rising Mango Star Video Contest, poses with his winning dish, "Knock Your Socks Off Mango Delight" and Jango Mango, the board's mascot.

After receiving entries into the contest from 8- to 14-year-olds nationwide, Devin Davis, of Plant City, Fla., joined two other finalists in Hollywood, Calif., for a mango cook-off, which he won.

The contest, in its debut in 2008, earned the National Mango Board more than 50 million consumer impressions, according to a news release. The 2008 winner, Dean Sturt, of Rowlett, Texas, recreated his recipe on the "Bonnie Hunt Show" in November, after winning the contest.

The California School of Culinary Arts hosted this year's finale cook-off. Competitors not only met and cooked for Allen Susser, chef and mango board spokesman; Regina Ragone, food director of Family Circle magazine; and Cindy Mushet, chef instructor and author, but also

Jango Mango, the mango board's life-size mascot.

All three finalists received an all-expenses-paid trip to Hollywood for the Rising Mango Star finale. As the winner, Davis took home a \$500 cash prize.

"Traveling to Hollywood to make my mango dish for the judges was so exciting," Davis said in a news release. "This experience really inspires me to keep on cooking and make this my career someday."

Davis' recipe is a dessert with a salty pretzel crust and cream cheese, whipped cream and pureed mango filling. It was topped with lemon gelatin and fresh mango, according to the release.