

Fresh Mango in Hot Applications



Mango – Key to Instant Innovation

- Mango is considered the world's most popular fruit
- Consumer appeal – fresh, natural, exotic, nutritious
- Unique sensory profile adapts, supports and excites menu items – all day, all year, all across the menu
 - Applications at all stages of ripeness
 - Hot cooking techniques – sauté, roast, grill, sauce, marinade
 - Flavor bridge – pickled, chutney, salsa, relish
 - Tropical counterpoint flavor (sweet, spicy, sour), color, texture
 - Ingredient compatibility – meat, seafood, dairy, grains, vegetables, fruit, herbs, spices



Sweet | Savory | Surprising

“Fresh mango’s unique sensory characteristics contribute to its versatility. The fruit absorbs spice, heat and fire with no loss of character; yet can be icy and refreshing. Mango’s sensory characteristics can be used to enhance dishes and balance contrasting flavors.”

-- Chef Allen Susser, “Mango Man”



Hot Cooking Techniques for Mango

- All ripeness levels can be used in hot applications
- When heat is applied, texture softens, fibers break down, flavor intensifies
- Hot cooking techniques:
 - Indirect heat
 - Direct heat



Indirect Heat

- Mango infuses fillings and toppings with flavor and the fruit holds its shape.



Mango Takes Direct Heat



- Grill, roast, broil or sauté, mango holds its shape.
- Hot cooking techniques caramelize, concentrate and add new flavor dimension to everything from salads to sides. Drinks and desserts, too!
- Reinvent with mango to create menu variety.

Sauces & Purees

- Whole firm fresh mango cooked in a tandoor oven or over direct flame creates puree for drinks and sauces.
- Diced mango adds body and tropical flavor to marinades and finishing sauces.



For More Information

www.mango.org/foodservice

