# Fresh Mango in Hot Applications



# Mango – Key to Instant Innovation

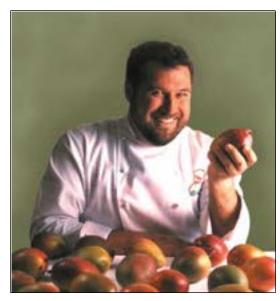
- Mango is considered the world's most popular fruit
- Consumer appeal fresh, natural, exotic, nutritious
- Unique sensory profile adapts, supports and excites menu items all day, all year, all across the menu
  - Applications at all stages of ripeness
  - Hot cooking techniques sauté, roast, grill, 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



