

Mango



Grown in tropical and subtropical regions, Mango fruit is popular around the world for its rich yellow/orange color, full-bodied tropical flavor and aroma. Our delicious Mango puree is made from a blend of mangoes from all growing regions. This velvety smooth puree has a hint of sugar added to accentuate its truly tropical flavor notes. The possibilities are endless with easy recipes for desserts, sorbets, sauces, mixed drinks, and mocktails – even sushi!

Product Specifics

Ingredient List: Mangoes, cane sugar, citric and ascorbic acids

Pack Size: 6/30 oz. wide mouthed HDPE jars per case. Each jar attaches to a standard bar pour spout.

Brix: 20 - 22

Kosher: (U)

Conversion: 1- 30 oz. = 0.85 kg Net Wt.

1-6/30 oz. case = 5.1 kg Net Wt.

Approx. fl. oz. per jar = 27 fl. oz.

Handling: Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F and up to 24 months frozen from manufactured date.

Complimentary Flavors: Vanilla, lime, ginger, shellfish, chicken, curry

Flavor Alternatives: Other full-bodied tropicals like *Pink Guava*, *Papaya*, *Banana*, or full-bodied domestic fruits like *Apricot*

Mango

Serving Size: 1 oz. (28g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 25	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 6g	2%
Sugars 6g	
Protein 0g	
Vitamin A	6%
Vitamin C	15%

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, calcium and iron.

*Percent Daily Values are based on a 2,000 calorie diet.

Interesting...

The wild mango originated in the foothills of the Himalayas of India and Burma over 4,000 years ago. Today there are over 1,000 different varieties of mangos throughout the world. Mangoes are in the sumac family – the same family as pistachios, cashews, poison oak and poison ivy.

Classic & Contemporary Uses

Chutneys, beverages, tropical salsas, desserts, and sauces for seafood, smoked meats and chicken. Mango is common on menus with international or tropical food themes

Examples: Mango chutney, mango jalapeño salsa or aioli, gingered chicken with mango, Thai mango lime cabbage slaw, crab mango salad, mango curry couscous

Creamy Mango-Honey Dressing

Yield: 42 oz.
Serving size: 2 tbsp.

- 32 oz. plain yogurt
- 8 oz. *The Perfect Purée of Napa Valley Mango*, thawed
- 2 oz. honey

Method:

1. Turn yogurt into a sieve; drain off excess liquid.
2. Whisk together drained yogurt, *Mango* puree, and honey until well blended.
3. Serve immediately or cover and refrigerate. If dressing is held refrigerated, whisk again to blend before serving.

Serving Suggestions:

Use as a fruit or fondue dip, or as a dressing for a fresh fruit or fruited chicken salad. Also wonderful on cold salmon accompanied by slices of fresh mango and pineapple.

Flavor Twists:

Next time, substitute *The Perfect Purée White Peach*, *Apricot*, *Papaya*, or *Pink Guava* for the *Mango* puree.

Mango Sorbet

Yield: 53 oz.

- 14 oz. water
- 3 oz. glucose powder
- 6 oz. granulated sugar
- 0.15 oz. stabilizer
- 30 oz. *The Perfect Purée of Napa Valley Mango*, thawed

Method:

1. Warm the water, glucose powder, sugar and stabilizer until all components are melted.
2. Add *Mango* puree and run in an ice cream machine according to manufacturer's instructions.

Mango-Papaya Beurre Blanc

Yield: 14 oz.

- 6 oz. dry white table wine
- 6 oz. white wine vinegar
- 2 tbsp. fresh orange juice
- 2 medium shallots, chopped
- 12 oz. unsalted butter
- 3 tbsp. heavy whipping cream
- 2 oz. *The Perfect Purée of Napa Valley Mango*, thawed
- 2 oz. *The Perfect Purée of Napa Valley Papaya*, thawed
- Salt and pepper to taste

Method:

1. In a medium sauce pot stir together wine, wine vinegar, orange juice, and shallots. Bring mixture to boiling; reduce heat to low. Simmer mixture, stirring occasionally, until reduced by 90%
2. Meanwhile, cut butter into 1 tbsp. slices. Stir in heavy cream and adjust heat to medium-high. Add butter, one slice at a time, whisking into cream mixture until well incorporated.
3. Strain sauce; stir in *Mango* puree and *Papaya* puree, with salt and pepper to taste. Pour into bain marie to hold for service.

Serving Suggestions:

This sauce is lovely over grilled fresh fish or draped over a cold artichoke & asparagus salad.

Flavor Twists:

Try combining other *Perfect Purée* flavors in this sauce, such as *Apricot* with *Mango* or *White Peach* with *Pink Guava*.

Mango Margarita

Servings: 1 drink
Serving size: about 12 oz.

- 1 oz. premium tequila
- ½ oz. Grand Marnier
- 2 ½ oz. *The Perfect Purée of Napa Valley Mango*, thawed
- 1 ½ oz. sweet & sour
- ¼ wedge of lime
- Margarita salt
- 1 cup ice cubes

Method:

1. Prepare Margarita glass rim with lime and salt.
2. Put ice into shaker, add tequila.
3. Add remainder of ingredients.
4. Shake vigorously and pour into prepared margarita glass.
5. Garnish with lime wedge.