

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: 20.0 - 22.0 / **pH:** 3.2 - 4.0

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*

Nutrition Facts

About 13 servings per container
Serving size 1/4 cup (64g)

Amount per serving

Calories **50**

% Daily Value*

Total Fat 0g **0%**

Sodium 0mg **0%**

Total Carbohydrate 13g **5%**

Dietary Fiber less than 1g **3%**

Total Sugars 12g

Includes 4g Added Sugars **8%**

Protein 0g

Potassium 100mg 2%

Not a significant source of saturated fat, trans fat, cholesterol, vitamin D, calcium and iron.

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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

Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more.

Flavor inspiration: Mango habanero sauce, mango mousse, aiolis, curries, bon bons, dressings, sorbets, dips, souffles, crème brûlée, agua frescas, margaritas, pina coladas, smothies, mojitos, martinis, daiquiris and other tropical style drinks.

Visit our website for more information and professional recipes www.perfectpuree.com

Creamy Mango-Honey Dressing

Yield: 42 oz.

Serving size: 2 tbsp.

- 8 oz. The Perfect Purée Mango Puree, thawed
- 32 oz. plain yogurt
- 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.

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

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.

- 2 oz. The Perfect Purée Mango Puree, thawed
- 2 oz. The Perfect Purée Papaya Puree, thawed
- 6 oz. dry white table wine
- 6 oz. white wine vinegar
- 2 medium shallots, chopped
- 12 oz. unsalted butter
- 3 tbsp. heavy whipping cream
- 2 tbsp. fresh orange juice
- 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.

- 2 1/2 oz. The Perfect Purée Mango Puree, thawed
- 1/2 oz. Grand Marnier
- 1 oz. premium tequila
- 1 1/2 oz. sweet & sour
- 1/4 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.