100% Mango

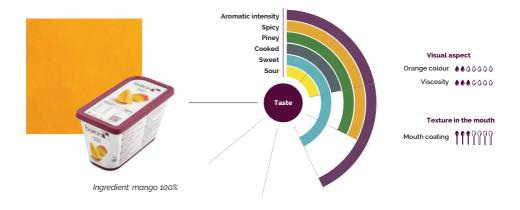
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Puree



Fruitology® 100% mango puree



Origins

The mango puree prepared by 'Les vergers Boiron' is a unique blend of two complementary varieties: Alphonso and Kesar, produced in Western India. The fruit is picked by hand to finish its ripening under straw, where the prevailing heat is ideal for developing of all of its aromas. The fruit is then individually selected when it has reached the required level of ripeness.

O Pairing suggestions

Guava, ginger, passion fruit, mandarin, pumpkin, orange blossom, jasmine, coriander leaf, turmeric, madras curry, butternut.

Colour

Yellow/bright orange, like the colour of saffron, which is called Kesar in Hindi.

7 Taste

The Alphonso variety is known for its delicate balance and aromatic richness. The Kesar variety enhances the sweetness of the fruit and adds a spicy note.

More information about Fruitology® is available on: www.my-vb.com/us/fruitology



Scan here for recipes using Les vergers Boiron 100% mango puree