



## Mango

Mangue

The mango is the apple of the tropics, and one of the most commonly eaten fruits in tropical countries around the world. Mangoes are delicious simply peeled and eaten plain. Its pulp is juicy, distinctively flavoured, and seductively sweet with some notes of acidity.

Harvested at maturity, Le Fruit de MONIN Mango matches the fruit's unique flavour and texture.

**MONIN®**

— ULTIMATE TASTE —  
— ULTIMATE CREATIVITY —



**Stéphane MOESLE**  
MONIN Beverage Innovation Director

“With its velvet taste and texture, Le Fruit de MONIN Mango is ideal for creamy smoothies. Try to combine it with milk or yoghurt and you'll simply love it. Its subtle balance and creamy taste will make your Mango Daiquiri amazing.”



**Mango Daiquiri**

- 30 ml Le Fruit de MONIN Mango
- 40 ml rum
- 10 ml lime juice

Pour all ingredients in a shaker filled with ice cubes. Shake and strain into a chilled martini glass.



**Refreshing Mango**

- 30 ml Le Fruit de MONIN Mango
- 20 ml freshly squeezed lime
- ginger ale

Shake Le Fruit de MONIN Mango and lime juice, strain into a hurricane glass filled with ice cubes. Top up with ginger ale and garnish with mandarin slices.



**Mangotini**

- 20 ml MONIN Le Fruit de MONIN Mango
- 10 ml MONIN Passion Fruit syrup
- 20 ml MONIN Lemon Rantcho Concentrate
- 40 ml dark rum
- 80 ml orange juice

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a glass. Garnish with mango slices and serve.



**Spicy Mango**

- 30 ml Le Fruit de MONIN Mango
- 10 ml MONIN Cinnamon syrup
- 20 ml fresh lime juice
- ginger ale

Shake MONIN syrup and Le Fruit de MONIN Mango. Strain into a rock glass filled with ice cubes and top up with ginger ale.



**Mango Pineapple Refresher**

- 30 ml Le Fruit de MONIN Mango
- 40 ml dark rum
- 20 ml fresh lime juice
- 4-5 pineapple slices

Muddle pineapples and Le Fruit de MONIN Mango in a glass. Add crushed ice. Pour rum and lime juice, stir well.



**Mango Delight**

- 30 ml Le Fruit de MONIN Mango
- 30 ml fresh orange juice
- 10 ml fresh lime juice
- cranberry juice

Shake orange and lime juices and Le Fruit de MONIN Mango. Strain into a glass filled with ice cubes. Top up with cranberry juice.



**Mango Lime Heater**

- 20 ml Le Fruit de MONIN Mango
- 40 ml tequila
- 4 lime wedges
- 1/2 fresh chili
- orange juice

Muddle lime, chili and Le Fruit de MONIN Mango. Add crushed ice and pour the tequila. Stir well, and fill up with crushed ice. Top up with orange juice.



**Island Spices**

- 40 ml Le Fruit de MONIN Mango
- 10 ml MONIN Cinnamon syrup
- 60 ml orange juice

Pour ingredients in a blender filled with ice cubes. Blend until smooth and pour mix into a glass.



**Bahamas**

- 40 ml Le Fruit de MONIN Mango
- 30 ml rum
- 20 ml milk
- 1/2 banana

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a hurricane glass.



**Mango Orange Smoothie**

- 30 ml Le Fruit de MONIN Mango
- 30 ml fresh orange juice
- 125 ml low fat yoghurt

Pour ingredients in a blender filled with ice cubes. Blend until smooth. Pour mix into a smoothie glass. Garnish with an orange wedge and mango slices.

**Tasting Notes**



**COLOUR**

Bright orange with yellow glints

**NOSE**

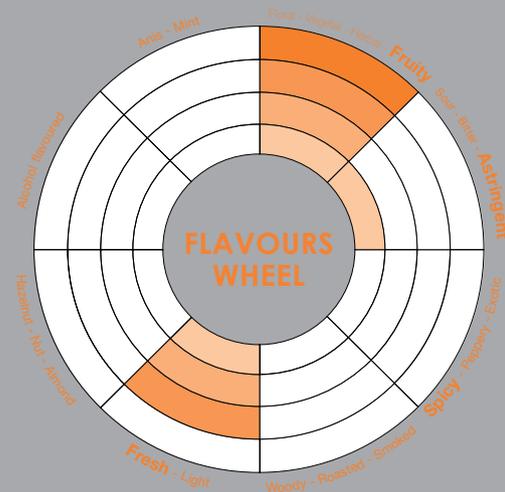
Ripe mango nose

**ATTACK**

Elegant, round, fruity and juicy taste of just matured mango with some spice notes

**LENGTH IN MOUTH**

Sweet mango with tannin notes



**FLAVOURS ASSOCIATIONS**

Tea, citrus, berries, flower, chocolate

**APPLICATIONS**

Smoothies, cocktails, mocktails, sodas, iced teas, culinary

**FORMAT**  
1L & 500ml

For more beverage inspiration see [www.monin.com](http://www.monin.com) and the Free MONIN App.



With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.