

Mango



Did you know?

Les vergers Boiron have chosen the Alphonso mango variety, grown in India only and recognized for the superiority of its flavour and colour. It is gathered green, struck down with canes to make it drop from the tree. The fruit is then ripened in straw, which acts as a ripening chamber. Then the mangos are individually handpicked.

HI >> PALM SPRING BREEZE (by Wayne Collins)

2 parts Pisco
1/2 part mango syrup
2 parts Boiron Mango puree
1 part Boiron Lime puree
2 parts cranberry juice

Shake and strain.
Lime wedge garnish.

MA >> THAI BREAKER (by Rodolphe Sorel)

2 coriander stalks
3 thin slices of ginger
1 part Cuban white rum
1 part coconut rum
2 parts Boiron Mango puree
1/2 part mango syrup
1/2 part Boiron Lime puree

Muddle, shake, strain and sieve.
Coriander leaf garnish.

HI >> CUBAN TWIGLIGHT (contemporary)

1.5 parts 3yo Cuban rum
1/2 part apple schnapps
2 parts Boiron Mango puree
3 parts apple juice
1/2 part Boiron Lime puree

Shake and strain over ice.
Lime wedge garnish.

HU >> MANGO LASSI (classic)

4 parts Boiron Mango puree
2 parts low fat yoghurt
1 part runny honey
1/2 part lemon juice

Blend with crushed ice.
Diced mango garnish.

HU >> JAKARTA BLISS (by Rodolphe Sorel)

2 parts Boiron Mango puree
2 parts Boiron Pineapple puree
1/2 part Boiron Kalamansi puree
1/2 part gomme syrup
2 parts apple juice

Blend with crushed ice.
Mango and pineapple slices
garnish.