

Mango

Flavour of the month

June 2025

The sweet, juicy taste of paradise

A tropical escape in every bite, the mango is renowned for its sweet, juicy flavour—evoking images of sunny skies and paradise. A true icon of summer, this golden fruit has long inspired desserts, with past years seeing a surge in mango-based treats.

Belonging to the cashew family, mangoes originate from the regions between northwestern Myanmar and Bangladesh. In the UK, supermarkets often stock Tommy Atkins mango—a fibrous, mildly sweet variety. However, demand is rising for sweeter alternatives like India's Alphonso mango, prized for its creamy texture and intensely juicy, sweet flavour.

Beyond its irresistible taste, mangoes are packed with health benefits, offering a rich source of vitamin C, vitamin A, and antioxidants that promote healthy skin. They also contain enzymes that aid in carbohydrate digestion. Thanks to these perks, mango-flavoured health drinks continue to surge in popularity, serving as both a comforting and recognizable flavour.

The signature notes of mango—sweet, tangy, and floral—vary across varieties, with some even carrying a subtle spiciness. This unique profile ties into one of 2025's biggest flavour trends: spicy pairings. Chilli has emerged as mango's bold new companion, appearing in everything from KFC's Spicy Mango Lemonade to spicy mango meat seasonings and even spicy mango ketchup, striking a perfect balance between swoory.

When it comes to beverages, black tea is a natural pairing, whether in hot infusions or as a refreshing matcha and mango vodka seltzer—ideal for low-calorie, sun-drenched indulgence. In desserts, mango's vibrant yellow hue remains the star, but new dimensions emerge as smoky mezcal and Tajín seasoning add depth, perfectly complementing the fruit's natural sweetness.

Mango's evolution is just beginning, and with bold new pairings on the rise, this tropical delight continues to shape the flavours of the future.



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Our mango flavouring captures the fruit's naturally sweet, floral complexity while enhancing it with an added layer of rich creaminess. Every note is carefully balanced to highlight mango's vibrant, tropical essence, making it a standout ingredient on its own.

Jalapeno

Mango

Coconut



Bringing the heat with a jalapeño-flavoured doughnut—baked, not fried—for a light yet flavourful bite. This unique creation is soaked in a mango-flavoured sugar syrup, allowing the bold, green, peppery spice of jalapeño to dance with the bright, fruity sweetness of mango. To take the tropical indulgence even further, a luscious mango-flavoured buttercream is piped between layers, adding a smooth, juicy finish that balances the subtle heat with creamy decadence.

Introducing a decadent creation of stacked layers, each more indulgent than the last. We start with whipped cream delicately flavoured with mango, elevating its sweet, fruity notes to new heights. This is paired with a rich layer of coconut-flavoured chocolate mousse. Together, these flavours transport you to a tropical paradise in every bite. The entire masterpiece sits atop a layer of chocolate tiffin, adding a delightful contrast of crunch that perfectly balances the creamy layers.



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