



Mango 'Mallika'

'Mallika' is a condo mango and is considered among the best of the new generation of Indian dessert mangos. The bright yellow fruit are a flattened oblong shape, with a rounded base and an irregular, non-waxy skin, and weigh from 10 to 18 oz. When properly ripened, the pasty, but completely fiber-free flesh is a deep orange, with an intensely sweet, rich and highly aromatic flavor with hints of citrus and melon. 'Mallika' fruit are harvested mature-green, before they break color on the tree and should be stored at a temperature of not less than 70°F for 2 to 3 weeks for proper ripening. In this manner their ultimate eating quality will be achieved. Besides Fresh eating 'Mallika' also excels in juices and as dehydrated slices, with a distinctive honey flavor. The fruiting season is from late June to July.

Plant Highlights

- Fiberless
- Excellent Flavor
- Excellent Disease resistance
- Good fruit production
- Semi-Dwarf

The appreciation of the mango began over 4,000 years ago in India and throughout Southeast Asia. It was there that the first selections of improved cultivars were cloned from vast orchards and untamed jungles. The ensuing millennia's brought great recognition to the delectable fruit, and now it is known by more people worldwide than the peach. The mango varieties that we grow represent the finest selections from around the world including those selected here in Florida. The mango viewer will provide insight into the different characteristics of each variety, and the rating system will assist in choosing a tree tailored to individual tastes and preferences.

Mangoes are evergreen trees that are **drought tolerant and love sunshine**. Here are some great tips for growing and caring for Mango Trees:

Are accustomed to hot and dry climates so plant in full sun and do not over water. A good rule is to water a newly planted tree every three days for the first month, once a week for the next two months, and only during extended dry spells after that.

Be careful of over watering while fruit is developing as this can cause the fruit to burst.

Tropical plant that can become temporarily dormant at temperatures of 40 degrees or below and will be damaged or die at 32 degrees or below. Be sure to cover during frost with coverings staked to the ground as this allows the heat from the ground to keep the tree warm.

Pruning is not recommended for amateurs and should only be done with sterilized blades.

Mango seeds do not produce the same quality fruit as the tree they originate from. If you eat a particularly flavorful mango, its seed will not produce the same delicious fruit. For this reason, many mango trees are grafted.

IMPORTANT NOTE: Mango leaves are poisonous. They should be kept away from animals that might nibble on them and should never be burned.



Mango Chutney

- 2 cups sugar
- 1 cup distilled white vinegar
- 6 cups mangoes (4 to 5), peeled and cut in 3/4-inch pieces (See How to Cut a Mango)
- 1 medium onion, chopped (about 1 cup)
- 1/2 cup golden raisins
- 1/4 cup crystallized ginger, finely chopped
- 1 garlic clove, minced
- 1 teaspoon mustard seeds, whole
- 1/4 teaspoon red chili pepper flakes (hot)

Method

- 1 Combine sugar and vinegar in a 6 quart pot; bring to a boil, stirring until sugar dissolves.
- 2 Add remaining ingredients and simmer, uncovered, until syrupy and slightly thickened, 45 minutes to 1 hour. Stir occasionally during cooking.
- 3 Pour into clean, hot jars leaving 1/2-inch headspace; close jars. (Do not over-tighten the jars.) Process in a water bath 15 minutes.

Prep Time: 15 minutes
Cook Time: 60 minutes