

On the Bold Flavour Trend Mango Habanero

SWEET. SPICY. UNFORGETTABLE.

Frenchmaid Mango Habanero brings the perfect balance of **tropical mango sweetness** and a **bold kick of habanero heat**. It's vibrant, punchy, and made to deliver that wow factor to any dish.

From seafood cocktails to tacos, wings, burgers, and salads - Frenchmaid Mango Habanero adds instant impact. Use it as a glaze, dressing, dip, or drizzle and take your menu from familiar to standout in seconds.



SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	PRODUCT CODE
Mango Habanero				
1L	12	40	9 Months	10010580

SUITABLE FOR VEGETARIAN

NO ARTIFICIAL FLAVOURS

NO ARTIFICIAL COLOURS

Allergen: Contains sulphites

frenchmaid®

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Shrimp Taco with Red Cabbage and Mango Habanero Sauce

Ingredients

For the red cabbage slaw:

2 cups red cabbage, finely shredded
1 small carrot, grated
¼ red onion, thinly sliced
1 ½ Tbsp fresh coriander, finely chopped
Juice of ½ lime
1 Tbsp olive oil
Salt to taste

For the shrimp:

1 tbsp olive oil
1 tsp smoked paprika
½ tsp ground cumin
½ tsp garlic powder
Salt to taste
Juice of ½ lime

Assembling the tacos:

8 small corn tortillas
8 Tbsp **Frenchmaid Mango Habanero sauce**
1 large avocado, pitted, peeled, and diced
Fresh coriander leaves

Method

- 1. Prepare the Slaw:** In a bowl, combine shredded cabbage, carrot, red onion, coriander, lime juice, olive oil, and salt. Toss and let it sit for at least 10 minutes to soften and develop flavour.
- 2. Cook the Shrimp:** Toss shrimp with olive oil, paprika, cumin, garlic powder, lime juice, salt, and pepper. Sauté in a hot pan for around 2 minutes per side until pink and cooked through.
- 3. Warm the Tortillas:** Heat tortillas on the grill until soft.
- 4. Assemble the Tacos:** Layer each tortilla with cabbage slaw, a portion of shrimp, a drizzle of **Frenchmaid Mango Habanero** sauce, and finish with pieces of avocado and coriander leaves.
- 5. Serve:** Garnish with lime wedges and enjoy immediately.



DIP IT. DRIZZLE IT. DEVOUR IT.



Chicken Wings

Toss crispy fried wings in Frenchmaid Mango Habanero until evenly coated. Serve with extra sauce on the side for dipping.



Tropical Poke Bowl

Drizzle Frenchmaid Mango Habanero over a poke bowl for a sweet and irresistible heat.



Grilled Salmon

Marinate salmon portions with Frenchmaid Mango Habanero before grilling and plating with vegetables and coconut rice.



Grilled Chicken Skewers

Marinate tender chicken portions with Frenchmaid Mango Habanero, skewer and grill to perfection. Drizzle more sauce as a finishing touch.

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