

7 Best Indian Mango Varieties Discussed

Mangoes are more than just a fruit in India; they're a symbol of summer arrival, offering a unique blend of sweetness and juicy goodness. As the Indian mango season unfolds, the country is graced with a variety of mango fruits that tantalize the taste buds with their sweetness and juicy textures, vibrant yellow color, and unique tastes. From the royal Kesar mango to the beloved Badami mangoes, each variety tells a story of the regions where mangoes are grown and the traditions they inspire. India is renowned for its diverse range of mango fruit, so let's get ready to dive into India's finest mangoes, where every bite tastes like paradise.

1. Kesar Mango



One of the most popular mango varieties in India is the Kesar mango. It is known for its rich sweetness and juicy texture. This mango fruit has a distinct golden yellow hue, which makes it visually appealing as well as delicious. Grown primarily in Gujarat, the Kesar mango is often referred to as the “Queen of Mangoes.”

Uses

The Kesar mango is a small to medium-sized fruit that is perfect for those who enjoy a mango that’s easy to handle and consume. Its unique taste is a blend of sweet and slightly tart, making it an ideal choice for a variety of culinary uses. Whether eaten fresh, blended into a mango lassi, or used in desserts like ice cream, the Kesar mango is a versatile fruit that adds a burst of tropical flavor to any dish.

2. Dasheri Mango



Hailing from the state of Uttar Pradesh, the Dasheri mango is another favorite among mango enthusiasts. The Dasheri mango tree produces small to medium-sized fruits that are

characterized by their elongated shape and vibrant yellow color. The sweetness and juicy flesh of the Dasherri mango make it a delight to eat on a hot summer day.

Uses

This variety is particularly popular in northern India, where it is often enjoyed fresh or in the form of mango lassi. The Dasherri mango tree is known for its high yield, making it a reliable source of delicious mango fruit during the Indian mango season. Its sweet, tart flavor is beloved by those who enjoy a balanced taste.

3. Badami Mangoes



People often call Badami mangoes the “Alphonso of Karnataka” because of their sweetness and juicy texture. This variety of mango thrives in the southern state of Andhra Pradesh, where the climate perfectly supports the cultivation of high-quality mango fruit. The yellow color of Badami mangoes is similar to that of the Alphonso but with a slightly softer texture.

Uses

Badami mangoes are highly versatile and work wonderfully in a variety of dishes. Their sweetness and juicy nature makes them perfect for making mango lassi, chutneys, and desserts like ice cream. The unique taste of Badami mangoes sets them apart from other varieties, making them a must-try for any mango lover.

4. Langra Mango



The Langra mango is another iconic Indian variety that stands out for its distinct flavor and texture. Originating from the state of Uttar Pradesh, the Langra mango boasts small to medium-sized fruit with a greenish-yellow skin that sets it apart from other yellow color varieties. Despite its less vibrant appearance, people prize the Langra mango for its sweetness and juicy flesh with a slightly tangy undertone, making it a favorite for those who enjoy a sweet-tart flavor.

Uses

People often enjoy the Langra mango fresh, but it also excels in making traditional Indian sweets and beverages, like mango lassi. Its unique taste and soft, fiberless pulp make it a delight to eat, whether on its own or as part of a dessert. The Langra mango holds a special place in the hearts of mango lovers and is an essential part of the Indian mango season.

5. Alphonso Mango



No discussion of Indian mangoes would be complete without mentioning the legendary Alphonso, often referred to as the “King of Mangoes.” This variety of mango is celebrated for its perfect balance of sweetness and juicy texture, complemented by its rich yellow color. Grown primarily in the Ratnagiri region of Maharashtra, the Alphonso mango earns global acclaim for its unique taste.

Uses

The Alphonso is a small to medium-sized mango, making it ideal for enjoying fresh or used in gourmet dishes. Its sweetness and juicy pulp are perfect for making rich ice cream, delectable jams, or refreshing [mango lassi](#). The Alphonso is truly the epitome of what a mango fruit should be.

6. Himsagar Mango



The Himsagar mango is a lesser-known but equally delightful variety of mango from the eastern state of West Bengal. This small to medium-sized mango stands out for its intense sweetness and juicy texture. Its deep yellow color signals its ripeness and juiciness. The fibrous pulp of Himsagar mango makes it incredibly smooth and easy to eat.

Uses

Its unique taste is a mix of floral and fruity notes, making it a favorite among those who prefer a more complex flavor profile. The Himsagar mango is a true gem of the Indian mango season. The Himsagar mango is often enjoyed fresh, but it also shines in [mango desserts](#) and beverages.

7. Banganapalli Mango



The Banganapalli mango from Andhra Pradesh is a variety that is cherished for its large size, sweetness, and juicy flavor. The golden yellow skin of this mango fruit is as inviting as its luscious flesh. People often eat the Banganapalli mango fresh, but it also makes a wonderful addition to salads, desserts, and beverages.

Uses

The Banganapalli mango is unique in that it has a slight tanginess that complements its sweetness. It offers a sweet-tart experience that is both refreshing and satisfying. The mango

trees that bear this fruit are typically large and sturdy, capable of producing an abundant harvest each year. The Banganapalli mango is a highlight of the Indian mango season and a favorite in both local and international markets.

Conclusion

India's mango fruit varieties are a delightful treat. Each variety offers its own blend of sweetness, juicy flavors, and distinctive yellow color. Whether you're enjoying the rich Kesar mango or the versatile Badami mango, there's a mango for every palate and occasion. As the Indian mango season comes and goes, these tropical fruits continue to bring joy and flavor to countless dishes. From refreshing mango lassi to creamy ice cream, each mango variety has its own distinct culinary uses. So, the next time you savor a juicy mango, remember the rich history and variety behind this delicious fruit.