

## Chinese Mango Candies: The Chewy Tropical Treat You Didn't Know You Needed

Chinese Mango Candies - A Tropical Treat with an Asian Twist



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 10 passion fruits (about 100-120 ml juice)
- 80 g mango flesh
- 70 g white sugar
- 200 g mizuame or maltose syrup
- 35 g cornstarch
- 40 g water (for slurry)
- 35 g butter

### DIRECTIONS

- 1. Extract the Juice:** Cut the passion fruits in half and scoop out the pulp. Strain through a fine sieve to separate juice from seeds.
- 2. Blend the Mango:** Puree mango chunks until smooth. Combine with passion fruit juice in a bowl.
- 3. Simmer the Base:** In a saucepan over low heat, mix mango-passion fruit blend with sugar and mizuame. Stir gently until the sugar dissolves.
- 4. Thicken with Cornstarch:** Mix cornstarch and water to create a lump-free slurry. Slowly pour into the simmering fruit base, stirring constantly.
- 5. Add Butter & Stir:** Lower heat and stir in butter. Continue stirring for 15-20 minutes until mixture thickens and turns glossy.
- 6. Set the Candy:** Line a baking tray with parchment. Pour the mixture evenly and smooth the top. Cover with another piece of parchment and lightly press flat.
- 7. Cool and Cut:** Let the tray cool for 1-2 hours until firm but pliable. Cut into squares or rectangles. Optionally, coat with sugar for a finishing touch.

### SWAPS & NOTES

These Chinese Mango Candies are fruity, fragrant, and fun to make at home.

Whether you're crafting gifts or simply indulging your sweet tooth, this recipe delivers bright flavor and tropical vibes in every bite.

**Why I Love This Recipe** What makes these candies irresistible is the contrast of tropical sweetness with that smooth, elastic candy texture.

They're inspired by traditional Chinese-style fruit candies often made with mizuame or maltose syrup, which gives them their glossy finish and gentle chew.

## TIPS FOR SUCCESS

Don't rush the simmer : Low and slow creates that perfect glossy chew.

Let it cool completely before slicing to avoid stickiness.

Use parchment on both sides to prevent sticking and help with cleanup.

Store in an airtight container with layers of wax paper in between.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/chinese-mango-candies-the-chewy-tropical-treat-you-didnt-know-you-needed/>