



The Yellow Mango



The Yellow Mango Manual Juicer *Recipe Book*

Fresh Citrus Recipes, Drinks,
Mocktails & Everyday Ideas



Simple recipes made for
your manual citrus juicer



Welcome to The Yellow Mango Manual Juicer Recipe Book

We're so glad you're here! This recipe book is your go-to guide for making the most of your manual citrus juicer. Inside, you'll find a collection of refreshing recipes, drinks, mocktails, and everyday ideas to help you bring more freshness, flavor, and sunshine to your kitchen.



Inside this book



Easy & Refreshing Recipes

From classic juices to fun mocktails.



Simple Ingredients

Made with fresh, everyday citrus.



Perfect for Every Occasion

Drinks and ideas for any time of day.



Helpful Juicing Tips

Get the most juice with ease.



Why manual juicing?

Because fresh is always better. With your manual juicer, you get pure, nutrient-rich juice—no noise, no fuss, just simple goodness squeezed by you. It's about slowing down, enjoying the moment, and bringing more natural goodness into your everyday life.



Pure & Fresh

Real juice with real nutrients.



Simple & Reliable

No electricity, no hassle.



Made with Joy

The satisfying feel of fresh, homemade juice.



Simple recipes made for
your manual citrus juicer

Squeeze more joy
into every day!



Recipe Guide

Quickly find your favorite recipes & pages



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Simple recipes made for
your manual citrus juicer

Fresh. Simple. Made by You.



How to Use Your Manual Juicer

Simple, powerful, and easy to use. Your manual juicer is designed to extract the maximum juice with minimal effort—no electricity, no noise, just fresh, natural goodness in every glass.



HOW TO USE



1 Halve the desired fruit before juicing



2 Use the handle to lift cover and place fruit



3 Grip both the handle and the press block



4 Turn the handle to start squeezing

Quick care tips ✨



Rinse after use
Rinse all parts with warm water.



Wipe dry
Wipe with a clean cloth to prevent water spots.



Don't let pulp sit
Clean soon after use to keep it fresh.

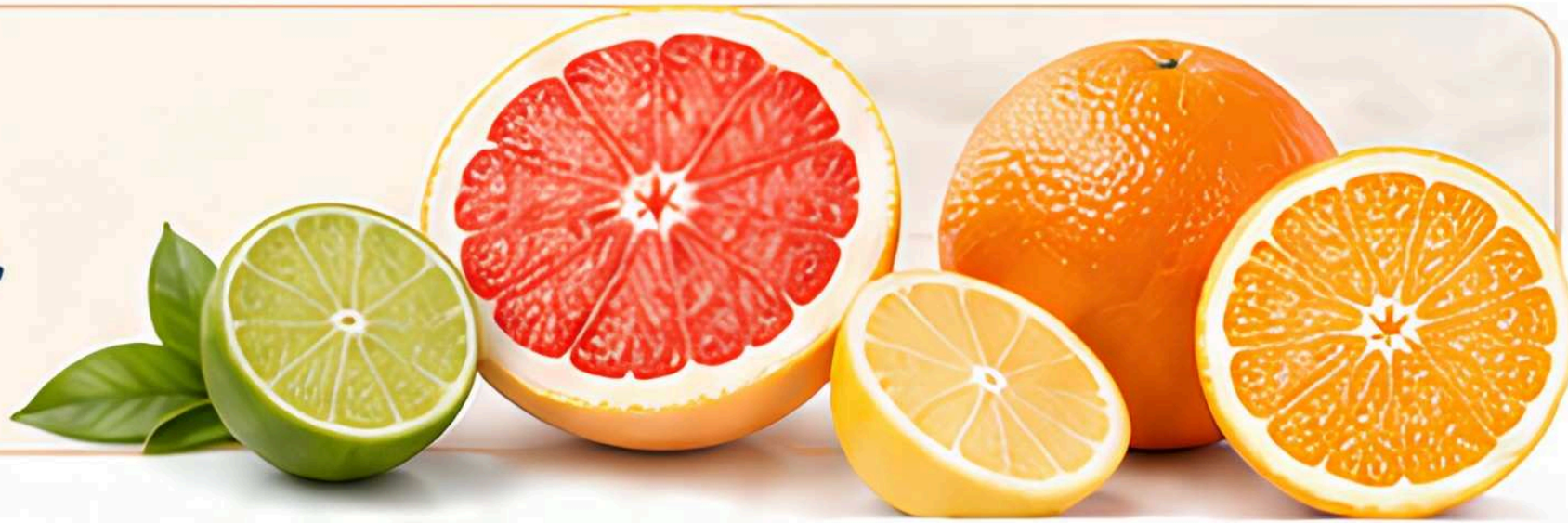


Store in a dry place
Keep in a cool, dry spot when not in use.



Perfect for every citrus!

Works great with oranges, lemons, limes, grapefruits, and more.



 Cut fresh.



 Press with ease.



 Serve and enjoy.



Fresh juice, made by you.
Simple steps. Natural results.

Juicing Tips, Flavor Pairings & Serving Ideas

1 Get More Juice

- ✓ **Roll before you cut:** Roll citrus on the counter with firm pressure to break down the fibers and release more juice.
- ✓ **Use room-temperature fruit:** Cold fruit is firmer and yields less juice.
- ✓ **Cut in half across the equator:** This exposes the most juice pockets.
- ✓ **Press firmly and fully:** Use a quality manual juicer and press until the flow slows.
- ✓ **Strain if needed:** For a smoother juice, strain out pulp and seeds.



2 Flavor Pairings



Orange + Ginger

Bright and warming with a gentle kick.



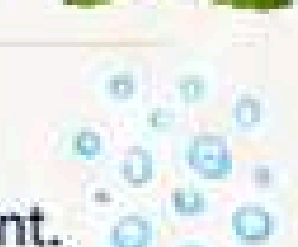
Lemon + Mint

Clean, refreshing, and perfectly crisp.



Lime + Sparkling Water

Zesty and bubbly for instant refreshment.



Grapefruit + Honey

Slightly tart with natural, smooth sweetness.



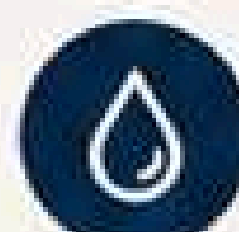
3 Serving Ideas

- ✓ **Serve over ice:** Chill your juice and pour over ice for an instant refresher.
- ✓ **Garnish with fresh herbs:** Mint, basil, or rosemary add aroma and elevate every sip.
- ✓ **Add sparkling water:** Turn your juice into a light, fizzy mocktail.
- ✓ **Pair with meals:** Great with breakfast, grilled foods, or fresh salads.



ROLL IT

Roll citrus on the counter before cutting.



PRESS IT

Press firmly and completely for maximum juice.



ENJOY IT

Fresh juice, your way, anytime.



Fresh juice. Better flavor.
Made simple with The Yellow Mango.



Using the Mesh Bag for Apples, Pears & Soft Fruit

Make more than citrus with the included juicing bag

Your mesh bag opens up a world of juicing possibilities. It's perfect for fruits that release their best juice after being chopped, crushed, grated, or blended into pulp. Try it with apples, pears, pomegranate arils, grapes, berries, watermelon, and more—then enjoy fresh, flavorful juice with less mess and more pure fruit goodness.



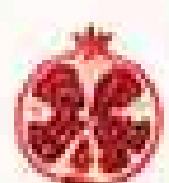
1 Best fruits to try



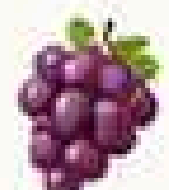
Apples – Crisp and naturally sweet. Great for immune-boosting, everyday juice.



Pears – Juicy and mild with a smooth flavor. Perfect on their own or blended.



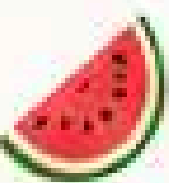
Pomegranate Arils – Rich in antioxidants and gorgeous color. Tart and refreshing.



Grapes – Sweet, hydrating, and kid-friendly. Use red, green, or a mix.



Berries – Blueberries, strawberries, raspberries and more. Full of flavor and nutrients.



Watermelon Pulp – Light, hydrating, and perfect for hot days.

2 How it works



1 Wash the fruit
Rinse thoroughly.



2 Cut into small pieces
Cut for easier juicing.



3 Place in juicing bag
Fill the mesh bag.



4 Place in juicer & press
Insert the bag and begin pressing.



5 Reorient & press again
Flip or turn the bag and press again to extract maximum juice.



6 Enjoy your juice
Fresh, natural, and nutritious.

3 Helpful tips



Do not overfill the bag

Fill halfway for best results and easier squeezing.



Use chilled fruit

For a refreshing drink, chill your fruit before juicing.



Strain twice for smoother juice

Squeeze once, then strain again for a finer texture.



Rinse the bag soon after use

Rinse with warm water and mild soap to keep it clean and fresh.



Why use the bag?



More versatility

Juice fruits that need blending or mashing for the best results.



Less waste

Extract more juice from every bit of fruit pulp.



Easy homemade juice

Create custom flavors with real, whole-food ingredients.



Prep the fruit

Wash, cut, and blend or crush into juicy pulp.



Reorient & press again

Flip or turn the bag and press again to extract maximum juice.



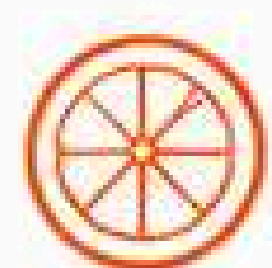
Enjoy fresh homemade juice

Pour, sip, and enjoy the natural goodness in every glass.



*Fresh ideas. Real flavor.
Made by you.*

Classic Fresh Orange Juice



Simple. Bright. Refreshing.
Your everyday citrus boost.



Nothing beats the pure, sun-kissed taste of freshly squeezed orange juice. Naturally sweet, tangy and packed with Vitamin C, this classic drink is the perfect way to start your day or refresh anytime. With The Yellow Mango Manual Juicer, you get maximum juice with zero fuss—every single time.

*Made Better
with The Yellow
Mango Manual
Juicer*

Ingredients

-  **4 large oranges**
(sweet & juicy)
-  **Ice cubes**
(optional)
-  **Mint leaves**
(optional)

Method

- 1 Wash the oranges thoroughly.
- 2 Cut the oranges in half.
- 3 Place each half on the juicer and press down firmly to extract the juice.
- 4 Pour the juice into a glass, add ice and mint if desired, and enjoy immediately.



Serving Ideas

- Enjoy as a refreshing breakfast drink.
- Pair with a light brunch or fruit salad.
- Add a splash of lemon for extra zest.



Helpful Tip

Chill the oranges before juicing for an extra refreshing and flavorful juice.



1 Fresh, juicy oranges



2 Press to extract pure juice



3 Pour, garnish & enjoy!

Lemon Mint Cooler

Crisp. Zesty. Refreshing.
Perfect for warm days.



Beat the heat with this invigorating Lemon Mint Cooler! A perfect blend of zesty lemons, fragrant mint, and ice-cold refreshment — naturally revitalizing and instantly uplifting.



Ingredients

- 3 lemons
- 1 to 2 tablespoons honey or sugar syrup
- A handful of fresh mint leaves
- Cold water or sparkling water
- Ice cubes



Method

- 1 Cut lemons in half and juice them using **The Yellow Mango Manual Juicer**.
- 2 In a glass, add lemon juice, honey or sugar syrup, and mix well.
- 3 Add crushed mint leaves and lightly muddle.
- 4 Pour in cold water or sparkling water, add ice cubes, stir, and enjoy!



Helpful Tip

Muddle mint gently to release flavor without making it bitter.



Serving Ideas

- ✓ Serve over crushed ice for extra chill.
- ✓ Garnish with a lemon slice and mint sprig.
- ✓ Pair with light meals or enjoy as an afternoon refresher.



✓ Fresh Lemons



✓ Fresh Mint



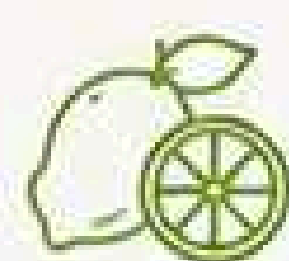
✓ Lemon Mint Cooler



Simple recipes made for
your manual citrus juicer

Sparkling Lime Mocktail

A lively, refreshing mocktail with zesty lime, sparkling bubbles, and a clean citrus finish.



Ingredients

- 4 limes
- Sparkling water
- 1 to 2 tablespoons simple syrup or honey syrup
- Fresh mint leaves
- Ice cubes



Method

- 1 Cut the limes and juice them using your manual juicer.
- 2 In a glass, combine lime juice with simple syrup and stir well.
- 3 Add fresh mint leaves and gently muddle. Fill the glass with ice.
- 4 Top with sparkling water and give it a light stir. Garnish with lime slices and mint leaves.

*Fresh Juice
Every Time!*



Serving Ideas

- Perfect for hot summer days and brunches.
- Serve in a tall glass with a lime wheel.
- Pair with light salads or fresh fruit platters.



Helpful Tip

Chill your glass and sparkling water for an extra refreshing experience.



Fresh & Zesty Limes



Sparkling & Refreshing



Lively Lime Mocktail



Simple recipes made for
your manual citrus juicer



Grapefruit Sunrise Refresher

Bold, bright, and beautifully balanced. This Grapefruit Sunrise Refresher is packed with citrus goodness and a delightful sparkle—perfect for any time of day.



Ingredients

- 2 grapefruits
- 1 orange
- 1 teaspoon honey (optional)
- Sparkling water (optional)
- Ice cubes



Method

- 1 Cut grapefruits and orange in half.
- 2 Juice using your manual juicer.
- 3 Add honey if desired and stir well.
- 4 Pour over ice and top with sparkling water for a fizzy finish. Stir and enjoy!



Serving Ideas

- Serve in a tall glass with a grapefruit slice.
- Add fresh mint for an extra burst of freshness.
- Perfect for brunch, poolside, or a midday boost.



Helpful Tip

Chill your fruit before juicing for an extra refreshing drink.



1 Fresh, juicy grapefruit.



2 Juice it fresh.



3 Pour, refresh, enjoy!



Orange Ginger Morning Blend

A bright, zesty morning drink that wakes you up and warms you from within. Fresh oranges, a hint of lemon, and a touch of ginger create the perfect balance of sunshine and spice.



Ingredients

- 3 oranges
- 1 lemon
- Small piece of fresh ginger, finely grated or infused
- 1 teaspoon honey (optional)
- Ice (optional)



Method

- 1 Cut oranges and lemon in half.
- 2 Juice the oranges and lemon using your manual citrus juicer.
- 3 Stir in grated or infused ginger and honey if using.
- 4 Pour over ice and enjoy immediately for the freshest flavor.



Serving Ideas

- Serve chilled with ice for a refreshing start.
- Add a sprig of mint for an extra burst of freshness.
- Pair with a light breakfast for a perfect morning combo.



Helpful Tip

For a stronger ginger kick, let the grated ginger steep in the juice for 5–10 minutes before straining.



Fresh Oranges



Fresh Ginger



Orange Ginger Morning Blend



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Honey Grapefruit Lime Fizz

Fresh citrus brightness with a light sparkling finish

Inspired by classic grapefruit-and-lime sparkling drinks, this refreshing recipe brings together freshly squeezed juice, a touch of honey, and fizzy water for the perfect balance of sweet, tangy, and bright. It's a vibrant, feel-good drink for any time of day.



Ingredients

-  2 grapefruits
-  1 lime
-  1 to 2 teaspoons honey
-  sparkling water
-  ice cubes
-  mint leaves (optional)

Method

- 1 Cut the grapefruits and lime in half.
- 2 Juice the grapefruits and lime with The Yellow Mango Manual Juicer.
- 3 Stir the fresh juice with honey until dissolved.
- 4 Fill a glass with ice.
- 5 Pour in the juice and top with sparkling water.
- 6 Garnish with mint and a citrus slice, then enjoy.

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Serving Ideas

- Great for brunch and warm afternoons.
- Serve in a tall glass with extra ice.
- Pair with light snacks or breakfast.



Helpful Tip

If the grapefruit is extra tart, add a little more honey.



Flavor Note

Bright, tangy, lightly sweet, and refreshing.



1 Juice the citrus fresh



2 Mix with honey



3 Top with sparkle



Simple recipes made for your manual citrus juicer

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Blood Orange Mint Cooler

Fresh pressed citrus with a smooth, vibrant finish

Blood oranges are naturally sweet with a hint of berry-like flavor and a stunning deep color. Paired with cool mint and freshly pressed juice, this refreshing cooler is light, vibrant, and perfect for any time you want a beautiful, feel-good drink made at home.



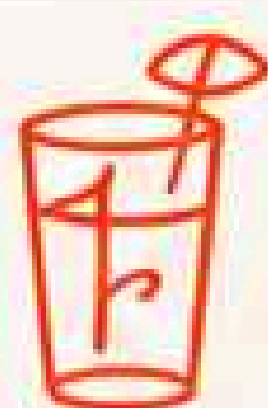
Ingredients

-  3 blood oranges
-  1 small lemon optional
-  ice cubes
-  cold water or sparkling water optional
-  mint leaves

Method

- 1 Cut the blood oranges in half.
- 2 Juice them with The Yellow Mango Manual Juicer.
- 3 Add a small squeeze of lemon if using.
- 4 Fill a glass with ice.
- 5 Pour in the fresh juice and add a splash of water or sparkling water if desired.
- 6 Garnish with mint and citrus slices.

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Serving Ideas

- Great for brunch or entertaining.
- Serve in a tall clear glass.
- Pair with breakfast or fruit platters.



Helpful Tip

Chill the oranges before juicing for an extra refreshing drink.



Flavor Note

Smooth, juicy, bright, and naturally sweet.



1 Juice the citrus fresh



2 Pour over ice



3 Garnish & enjoy



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Tangerine Lemon Sparkler

*Sunny citrus flavor with
a lively homemade sparkle*

Sweet tangerines or mandarins combine beautifully with a little fresh lemon and sparkling water to make a cheerful, family-friendly citrus drink that's bright, refreshing, and perfect for any moment.



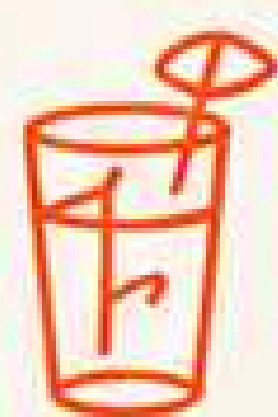
Ingredients

-  4 tangerines or mandarins
-  1 lemon
-  sparkling water
-  ice cubes
-  mint optional

Method

- 1 Peel if needed and cut the tangerines and lemon in half.
- 2 Juice them with The Yellow Mango Manual Juicer.
- 3 Fill a glass with ice.
- 4 Pour in the fresh juice.
- 5 Top with sparkling water.
- 6 Garnish and enjoy.

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with The Yellow
Mango Manual
Juicer*



Serving Ideas

- Great for breakfast or brunch.
- Serve very cold.
- Lovely for guests and family tables.



Helpful Tip

Use ripe, sweet tangerines for the best flavor.



Flavor Note

Bright, sunny, sweet, and lightly fizzy.



Simple recipes made for
your manual citrus juicer

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Lemon Tangerine Honey Cooler

*Smooth sweet citrus
balanced with fresh lemon brightness*

Sweet tangerines and fresh lemon create a smooth homemade cooler that is simple, cheerful, and wonderfully refreshing. With a touch of honey and plenty of ice, this easy citrus drink is perfect for brunch, family moments, or a quick homemade refresh.



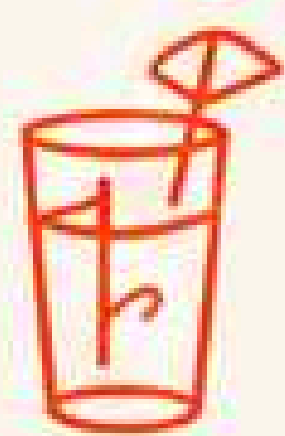
Ingredients

-  2 tangerines
-  1/2 lemon
-  1 teaspoon honey
-  cold water
-  ice cubes
-  lemon slice for garnish

Method

- 1 Peel or cut the tangerines and cut the lemon in half.
- 2 Juice the tangerines and lemon with The Yellow Mango Manual Juicer.
- 3 Stir in the honey until dissolved.
- 4 Fill a glass with ice.
- 5 Pour in the fresh juice.
- 6 Add a splash of cold water and garnish with a lemon slice.

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Juicer*



Serving Ideas

- Lovely for breakfast or brunch.
- Serve well chilled.
- Enjoy with pastries or fruit.



Helpful Tip

Use ripe tangerines for the sweetest, smoothest flavor.



Flavor Note

Sweet, sunny, smooth, and refreshing.



1 Juice the citrus



2 Stir with honey



3 Pour & serve chilled



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your manual citrus juicer

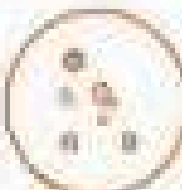
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Lemon Orange Mint Fizz

*Classic citrus refreshment
with a cool mint sparkle*

Fresh oranges and lemon come together in this easy homemade fizz, with mint adding a cool, clean finish. Lightly sweetened and topped with sparkling water, it is a simple citrus mocktail that feels bright, uplifting, and perfect for any time of day.

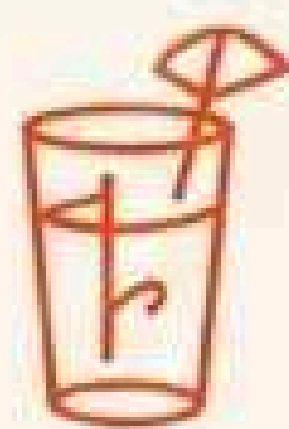
Ingredients

-  1 orange
-  1 lemon
-  6 mint leaves
-  1 teaspoon honey
-  sparkling water
-  ice cubes

Method

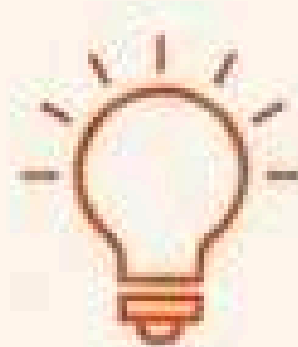
- 1 Cut the orange and lemon in half.
- 2 Juice them with The Yellow Mango Manual Juicer.
- 3 Lightly crush the mint leaves.
- 4 Stir the citrus juice, mint, and honey together.
- 5 Fill a glass with ice.
- 6 Pour in the juice mixture, top with sparkling water, and garnish with mint.

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Juicer*



Serving Ideas

- Great for afternoons and warm days.
- Serve in a tall glass.
- Enjoy with brunch or snacks.



Helpful Tip

Muddle the mint lightly so it stays fresh and not bitter.

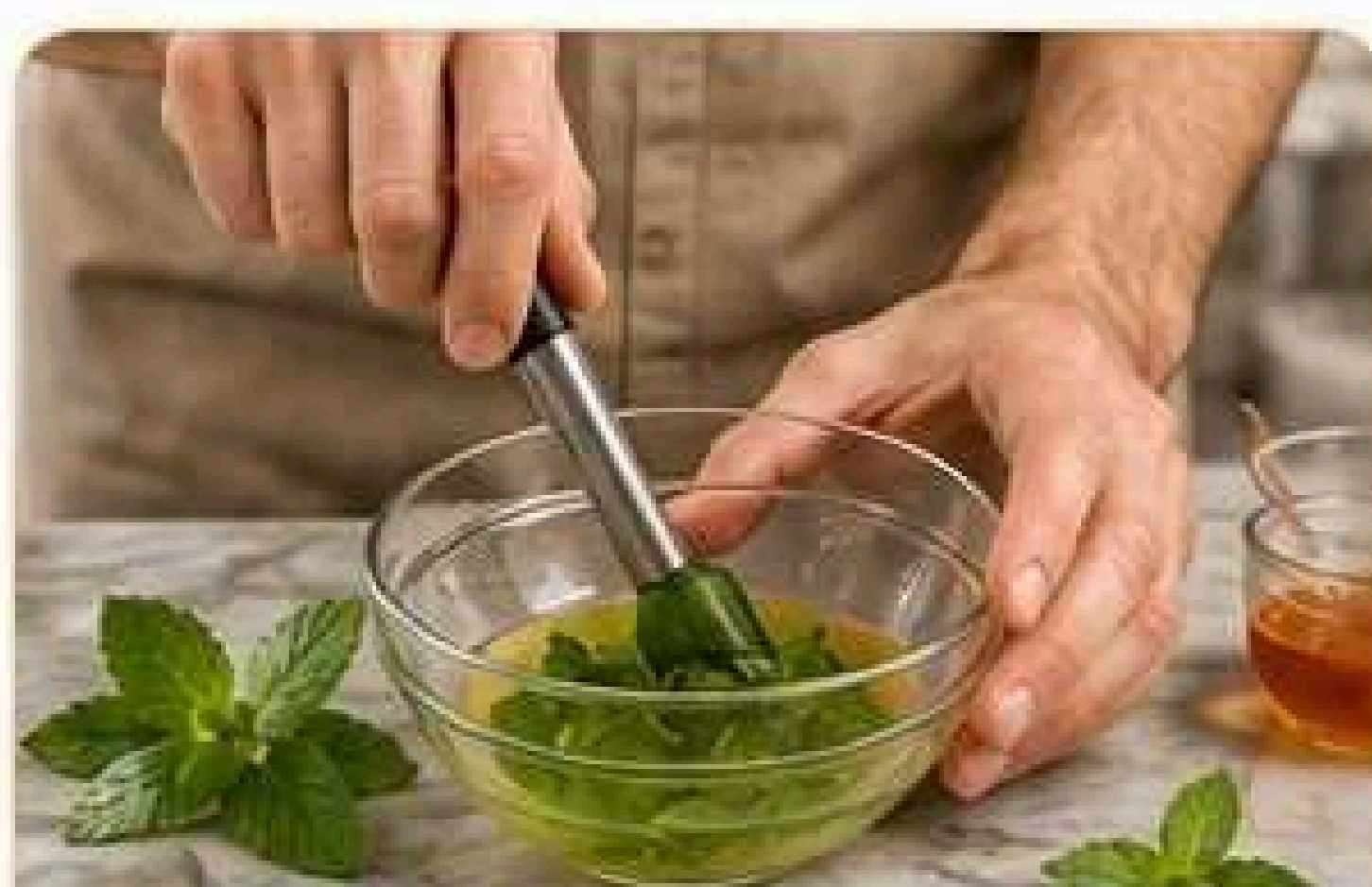


Flavor Note

Bright, zesty, cool, and lightly sparkling.



1 Juice the citrus.



2 Mix with mint.



3 Top with sparkle.



Simple recipes made for
your manual citrus juicer

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Grapefruit Orange Cooler

*Sweet and zesty citrus with
a mellow grapefruit finish*

Grapefruit and orange make a beautifully balanced homemade cooler with the perfect mix of sweetness and gentle citrus bite. A little honey smooths the flavor, creating a refreshing drink that is bright, juicy, and easy to enjoy over ice.



Ingredients

-  1 grapefruit
-  1 orange
-  1 teaspoon honey
-  cold water
-  ice cubes
-  orange slice for garnish

Method

- 1 Cut the grapefruit and orange in half.
- 2 Juice them with The Yellow Mango Manual Juicer.
- 3 Stir in the honey until dissolved.
- 4 Fill a glass with ice.
- 5 Pour in the fresh citrus juice.
- 6 Add a splash of cold water and garnish with an orange slice.

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Serving Ideas

- Great for lunch or brunch.
- Serve in a tall clear glass.
- Pair with pastries or fruit.



Helpful Tip

If the grapefruit is extra tart, add a little more honey.



Flavor Note

Juicy, slightly tangy, mellow, and refreshing.



1 Juice the citrus



2 Mix with honey



3 Pour & enjoy



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Lime Mandarin Sparkler

Light, bubbly citrus with sweet mandarin brightness

Sweet mandarins and fresh lime create a simple homemade sparkler that is lively, sunny, and family friendly. With a touch of honey and a sparkling finish, this citrus drink is easy to make and wonderfully refreshing served cold over ice.



Ingredients

-  3 mandarins
-  1 lime
-  1 teaspoon honey
-  sparkling water
-  ice cubes
-  lime wheel for garnish

Method

- 1 Peel or cut the mandarins and cut the lime in half.
- 2 Juice the mandarins and lime with The Yellow Mango Manual Juicer.
- 3 Stir the juice with honey until combined.
- 4 Fill a glass with ice.
- 5 Pour in the fresh juice.
- 6 Top with sparkling water and garnish with a lime wheel.

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Serving Ideas

- Perfect for warm afternoons.
- Serve in a tall glass.
- Enjoy with family snacks or desserts.



Helpful Tip

Use ripe mandarins for the sweetest flavor.

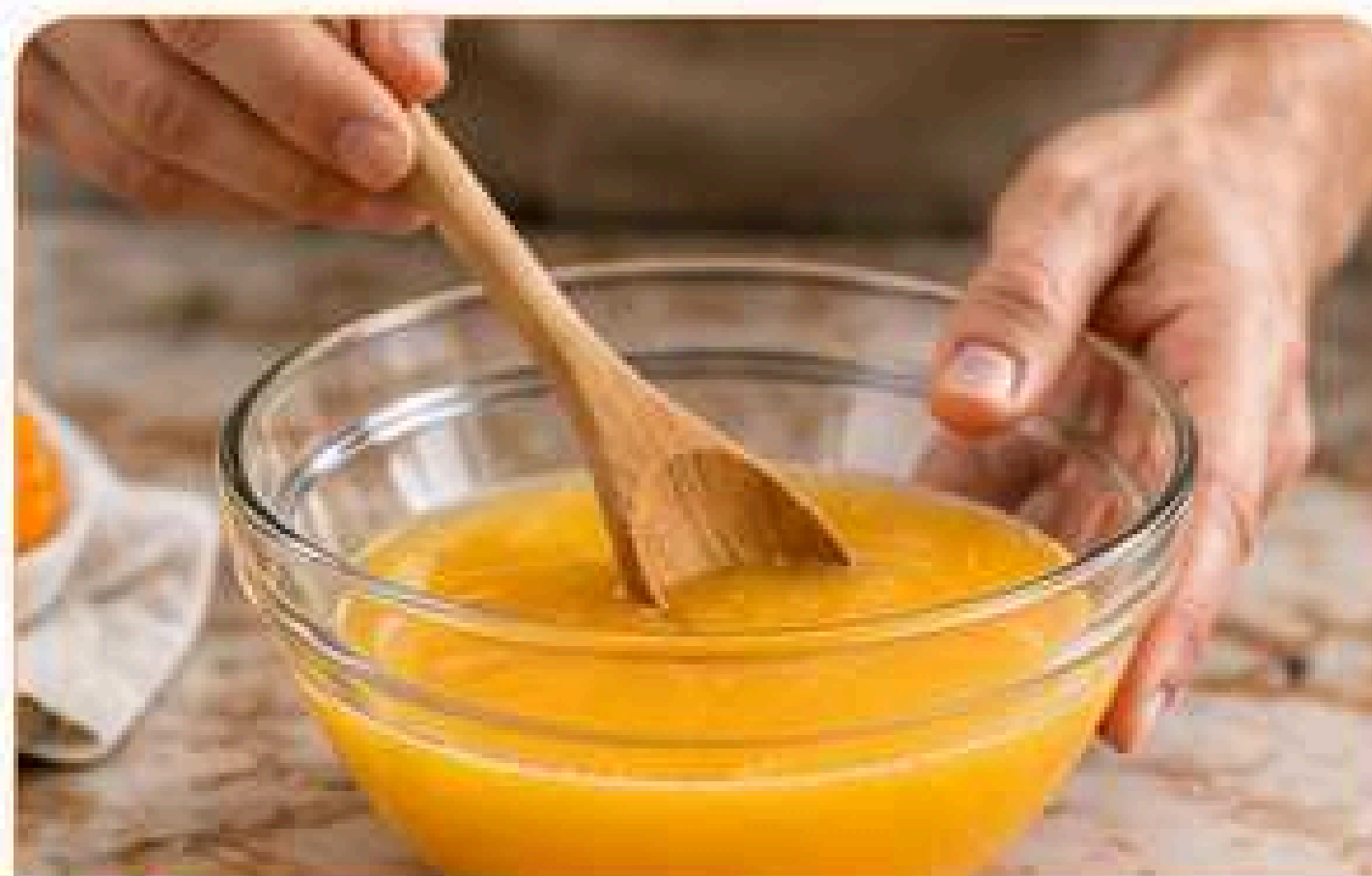


Flavor Note

Sweet, zesty, bubbly, and cheerful.



1 Juice the fruit



2 Stir & sweeten



3 Add sparkle



Simple recipes made for
your manual citrus juicer

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Orange Lime Ginger Splash

*Zesty citrus punch
with a warm ginger kick*

Fresh orange and lime make a lively homemade citrus drink, while ginger adds just the right touch of warmth and depth. Lightly sweetened and served cold, this bright refresher is bold, tangy, and easy to enjoy any time you want a feel-good mocktail.

Ingredients

-  1 orange
-  1 lime
-  small piece of ginger
-  1 teaspoon honey
-  cold water or sparkling water
-  ice cubes

Method

- 1 Cut the orange and lime in half.
- 2 Juice them with The Yellow Mango Manual Juicer.
- 3 Grate or finely slice the ginger.
- 4 Stir the citrus juice, ginger, and honey together.
- 5 Fill a glass with ice.
- 6 Top with cold water or sparkling water and serve.

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Juicer*



Serving Ideas

- Great for warm afternoons.
- Serve in a tall clear glass.
- Enjoy with light meals or snacks.



Helpful Tip

Let the ginger sit in the juice for a few minutes for stronger flavor.



Flavor Note

Zesty, lively, gently warming, and refreshing.



1 Juice the fruit



2 Mix in ginger



3 Chill & enjoy



Simple recipes made for
your manual citrus juicer

Fresh. Simple. Made by You.

Lemon Grapefruit Rosemary Press

Bright citrus elegance with a fragrant rosemary twist

Grapefruit and lemon bring together a bright homemade citrus base, while rosemary adds a subtle aromatic finish. Lightly sweetened and served over ice, this refreshing cooler feels crisp, polished, and perfect when you want a more elevated mocktail.



Ingredients

-  1 grapefruit
-  1/2 lemon
-  1 small rosemary sprig
-  1 teaspoon honey
-  cold water
-  ice cubes

Method

- 1 Cut the grapefruit and lemon in half.
- 2 Juice them with The Yellow Mango Manual Juicer.
- 3 Stir in the honey.
- 4 Lightly bruise the rosemary and add it to the juice.
- 5 Pour over ice and add a splash of cold water.
- 6 Garnish with rosemary and citrus slices.

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Serving Ideas

- Lovely for brunch or evening entertaining.
- Serve in a tall glass.
- Pair with pastries or savory bites.



Helpful Tip

Let the rosemary sit briefly in the juice for a fuller aroma.



Flavor Note

Bright, lightly herbal, crisp, and refreshing.



1 Juice the citrus



2 Infuse with rosemary



3 Pour & serve



Simple recipes made for your manual citrus juicer

Fresh. Simple. Made by You.

Grapefruit Honey Mint Iced Tea

Fresh citrus and chilled tea in one refreshing glass

Fresh grapefruit juice and a little honey come together with chilled tea and mint for a smooth, refreshing homemade drink inspired by classic citrus iced tea combinations. Bright, aromatic, and perfectly balanced—ideal for any time you need a cool and uplifting moment.



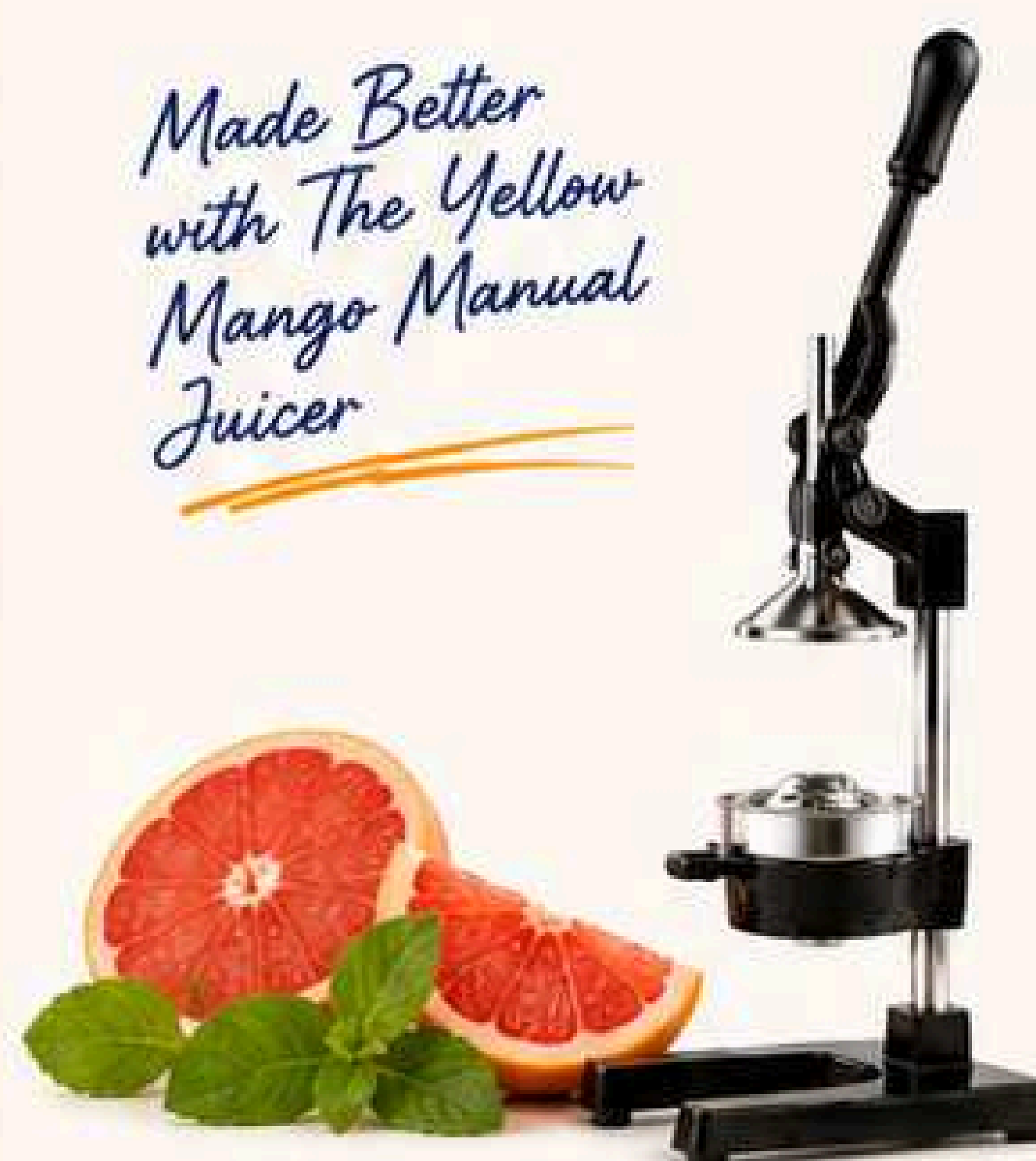
Ingredients

-  1 grapefruit
-  1 cup chilled brewed tea
-  1 teaspoon honey
-  ice cubes
-  mint leaves

Method

- 1 Cut the grapefruit in half.
- 2 Juice it with The Yellow Mango Manual Juicer.
- 3 Stir the juice with honey.
- 4 Fill a glass with ice and add the chilled tea.
- 5 Pour in the grapefruit mixture and stir gently.
- 6 Garnish with mint and a grapefruit slice.

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Serving Ideas

- Ideal for warm afternoons.
- Serve in a tall glass or pitcher.
- Pair with light snacks.



Helpful Tip

Let the tea cool completely before mixing for the cleanest flavor.



Flavor Note

Citrusy, mellow, lightly sweet, and cooling.



1 Press the grapefruit



2 Mix with tea & honey



3 Serve chilled



Simple recipes made for
your manual citrus juicer

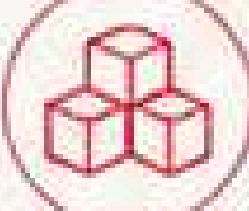
Fresh. Simple. Made by You.

Fresh Pomegranate Press Juice

Bold. Bright. Naturally vibrant.

Fresh pomegranate juice is ruby-red, refreshing, and packed with natural goodness. Perfect when served chilled, this vibrant drink is as beautiful as it is delicious. Extract the arils and squeeze them in the mesh bag with The Yellow Mango Manual Juicer for a rich, homemade juice.

Ingredients

-  4 large pomegranates
-  Ice cubes (optional)
-  Mint leaves (optional)
-  Splash of lemon (optional)

Method

- 1 Score and open the pomegranates.
- 2 Remove the arils.
- 3 Lightly crush or pulse the arils if desired.
- 4 Place arils into the mesh bag and squeeze over a bowl or glass.
- 5 Pour over ice and garnish.

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Juicer*



Note: A large pomegranate may yield roughly a small glass of juice, depending on size.



Serving Ideas

- Serve chilled for maximum refreshment.
- Pair with breakfast for a vibrant start.
- Mix with sparkling water for a lighter sip.



Helpful Tip

Pomegranate can stain. Work carefully and rinse surfaces and tools promptly.



1 Open & remove arils



2 Squeeze through the mesh bag



3 Pour, chill & enjoy

Pomegranate Orange Sparkler

Sweet citrus brightness with a sparkling finish

This refreshing drink combines freshly squeezed orange juice with homemade pomegranate juice for a colorful, festive drink that's lightly sweet, tangy, and perfectly sparkling.



Ingredients



2 oranges



1 large pomegranate



Sparkling water



Ice cubes



Mint sprig (optional)



Method

- 1 Juice the oranges with the manual juicer.
- 2 Remove pomegranate arils.
- 3 Squeeze the arils through the mesh bag to collect the juice.
- 4 Fill a glass with ice. Combine orange juice and pomegranate juice.
- 5 Top with sparkling water and garnish with mint. Enjoy!

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Serving Ideas

- Ideal for brunch
- Perfect for warm afternoons
- Great for entertaining guests



Helpful Tip

Pour the pomegranate juice first, then the orange juice, then sparkling water for a beautiful layered look.



Flavor Note

Lightly sweet, tangy, and crisp with a bright citrus sparkle.



1 Juice the oranges



2 Squeeze through the mesh



3 Top with sparkle

Pomegranate Lime Spritz

*Bold ruby fruit with
a crisp citrus sparkle*

Pomegranate arils are gently crushed and squeezed through the mesh bag to unlock their deep, jewel-red juice. Brightened with fresh lime and topped with sparkling water, this spritz is vibrant, tangy, and beautifully refreshing.



Ingredients

-  arils from 2 large pomegranates
-  1 lime
-  sparkling water
-  ice cubes
-  mint (optional)

Method

- 1 Remove the pomegranate arils.
- 2 Lightly crush the arils if desired.
- 3 Place them into the mesh bag and squeeze the juice into a bowl.
- 4 Cut the lime in half and juice it with The Yellow Mango Manual Juicer.
- 5 Fill a glass with ice and combine the pomegranate juice and lime juice.
- 6 Top with sparkling water, garnish, and enjoy.

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Serving Ideas

- Ideal for festive occasions.
- Serve in a clear glass to show the color.
- Pair with light snacks.



Helpful Tip

- Work carefully because pomegranate juice can stain.



Flavor Note

- Tangy, bold, sparkling, and refreshing.



1 Open & prep the arils



2 Squeeze through the mesh



3 Top with sparkle



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Pomegranate Strawberry Sparkle

Bright berry sweetness with a crisp sparkling citrus finish

Sweet pomegranate seeds and ripe strawberries are blended into a vibrant homemade drink, then balanced with a squeeze of fresh lime and a splash of sparkling water. This colorful refresher is fruity, lightly tart, and perfect when you want a bright, premium mocktail made at home.

Ingredients

-  1 cup pomegranate seeds
-  4 strawberries, chopped
-  1/2 lime
-  1 teaspoon honey
-  sparkling water
-  ice cubes
-  mint leaves for garnish

Method

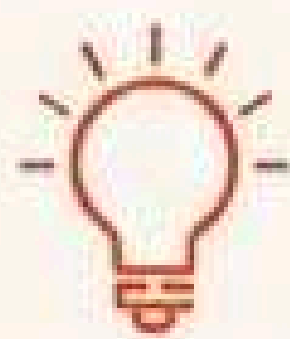
- 1 Add the pomegranate seeds and strawberries to the mesh bag.
- 2 Gently crush or blend them into a soft pulp if needed.
- 3 Squeeze through the mesh bag into a bowl or jug.
- 4 Juice the lime with The Yellow Mango Manual Juicer.
- 5 Stir the fruit juice, lime juice, and honey together.
- 6 Pour over ice, top with sparkling water, and garnish with mint.

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Serving Ideas

- Great for brunch or summer entertaining.
- Serve in a tall clear glass.
- Pair with fruit platters or desserts.



Helpful Tip

Chill the pomegranate and strawberries first for an extra refreshing drink.



Flavor Note

Juicy, berry sweet, lightly tart, and sparkling fresh.



1 Prep the fruit



2 Squeeze through the mesh



3 Add lime & sparkle



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Fresh Apple Juice

with the Mesh Bag

Crisp. Homemade. Family-friendly.

Apples are excellent for the included mesh bag. For best results, chop apples and crush, grate, or blend them into pulp before squeezing through the bag. This helps extract more juice while keeping the texture smooth and delicious.



Ingredients



4 apples



2 to 4 tablespoons water (if needed for blending)



1 teaspoon lemon juice (optional)



Ice (optional)

Method

- 1 Wash and core the apples.
- 2 Chop into pieces.
- 3 Grate or blend into a coarse pulp.
- 4 Transfer the pulp into the clean mesh bag.
- 5 Squeeze firmly over a bowl or jug.
- 6 Stir in a little lemon juice if desired and serve chilled.

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Serving Ideas

- Serve over ice.
- Add a cinnamon stick for presentation.
- Enjoy with breakfast or snacks.



Helpful Tip

Sweet apples such as Gala, Fuji, or honey-style apples usually produce a mellow flavor.



Small Note

If you want a smoother drink, strain the juice once more through a fine sieve.



1 Prepare the apples



2 Juice the apples



3 Serve fresh apple juice.



Simple ingredients. Natural goodness.
Pure juice. Real refreshment.

Apple Lemon Ginger Refresher

Crisp apple, bright lemon, and a gentle ginger lift

This refreshing juice combines the best of both tools. Use the mesh bag to extract smooth, pure apple juice from fresh pulp, then press lemons with The Yellow Mango Manual Juicer for bright, vibrant citrus. Add a touch of ginger and honey for a naturally balanced drink that's crisp, lightly sweet, and perfect any time of day.

Ingredients

- 3 apples
- 1 lemon
- Small piece of fresh ginger
- 1 teaspoon honey (optional)
- Ice cubes
- Mint (optional)

Method

- 1 Wash and core the apples, then blend or grate into pulp.
- 2 Place the pulp in the mesh bag and squeeze to extract the juice.
- 3 Cut the lemon in half and juice it using The Yellow Mango Manual Juicer.
- 4 Grate or finely slice the ginger.
- 5 Stir apple juice, lemon juice, ginger, and honey together.
- 6 Pour over ice and garnish with mint or apple slices.

*Two Tools.
One Perfect Drink.*



Mesh Bag
for smooth
apple juice



Manual Juicer
for fresh
lemon juice



Serving Ideas

Excellent as a morning drink, an afternoon refresher, or a light brunch beverage.



Helpful Tip

Let the ginger sit in the juice for 5 minutes before straining if you want a stronger ginger flavor.



Flavor Note

Sweet, tangy, and gently warming—naturally delicious!



1 Juice the apples



2 Juice the oranges



3 Mix, chill & enjoy



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Pear Apple Pressed Cooler

Smooth orchard flavor with a citrus twist

Pears and apples are a perfect pair—mildly sweet, juicy, and wonderfully refreshing. Using the mesh bag with The Yellow Mango Manual Juicer, you can press them into a fresh homemade drink, while a squeeze of lemon adds a bright, citrus lift.

Ingredients

-  2 pears
-  2 apples
-  Half a lemon
-  Sparkling water (optional)
-  Ice cubes
-  Mint leaves (optional)

Method

-  Wash, core, and chop the pears and apples.
-  Grate or blend into a pulp.
-  Squeeze the pulp through the mesh bag.
-  Juice the lemon with the manual juicer.
-  Stir the fruit juices together.
-  Pour over ice and add a splash of sparkling water if desired.



Use the mesh bag for smooth pressing



Serving Ideas

- Serve chilled for brunch.
- Pair with light pastries.
- Enjoy as an afternoon orchard-style refresher.



Helpful Tip

Ripe pears and crisp apples make the most balanced flavor.



Flavor Note

Mellow, lightly sweet, and refreshing with a citrus finish.



1 Prepare the orchard fruit



2 Juice the apples



3 Add lemon & serve

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your manual citrus juicer

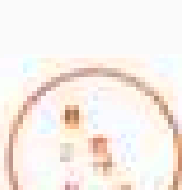
Pear Lemonade Press

*Sweet orchard flavor
with bright fresh citrus*

Juicy, ripe pears are blended into a soft pulp and pressed through the mesh bag to create smooth, naturally sweet pear juice. Freshly pressed lemon juice adds a bright citrus lift, balancing the mellow pear flavor. Lightly sweet, wonderfully refreshing, and perfect for any time you need a crisp, homemade drink that feels special.



Ingredients

-  2 ripe pears
-  1 lemon
-  1 to 2 teaspoons honey or simple syrup (optional)
-  cold water or sparkling water
-  ice cubes
-  mint leaves (optional)

Method

- 1 Wash, core, and chop the pears.
- 2 Blend or grate the pears into a soft pulp.
- 3 Transfer the pulp into the mesh bag and squeeze into a bowl or jug.
- 4 Cut the lemon in half and juice it with The Yellow Mango Manual Juicer.
- 5 Stir the pear juice and lemon juice together.
- 6 Add cold water or sparkling water to taste, pour over ice, and garnish.

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Serving Ideas

- Excellent for warm days and brunch tables.
- Serve well chilled with pear slices.
- Pair with pastries or fruit platters.



Helpful Tip

Very ripe pears give a smoother texture and naturally sweeter flavor.



Flavor Note

Gentle, mellow, lightly sweet, and citrusy.



1 Prepare the pears



2 Juice the pears



3 Add lemon & serve



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Apple Grape Press Cooler

Smooth homemade fruit juice with a mellow orchard finish

Crisp apples and juicy grapes come together in this easy homemade cooler. Simply chop or blend, press through the mesh bag, and enjoy a smooth, naturally sweet drink with a perfectly balanced, mellow orchard flavor.

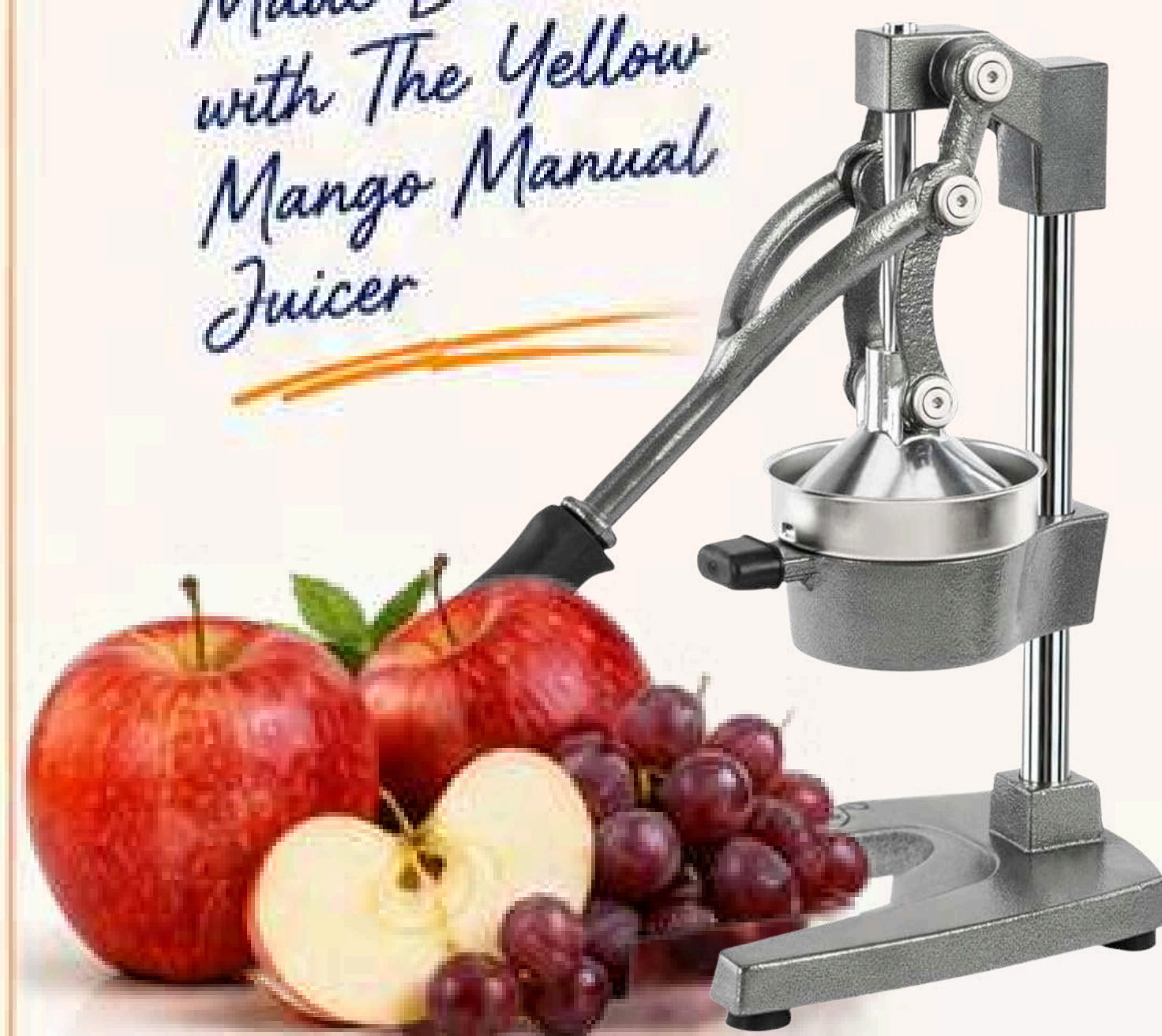
Ingredients

-  2 apples
-  1 1/2 cups grapes
-  1 teaspoon lemon juice optional
-  ice cubes
-  cold water optional

Method

- 1 Wash and prepare the apples and grapes.
- 2 Chop the apples and lightly blend or crush them together with the grapes into pulp.
- 3 Transfer the pulp into the mesh bag and squeeze into a bowl or jug.
- 4 Stir in a small splash of lemon juice if desired.
- 5 Pour over ice.
- 6 Add cold water to taste and serve chilled.

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Serving Ideas

- Delicious as an afternoon refresher.
- Serve well chilled.
- Great for family-friendly drinks.



Helpful Tip

Sweet apples and seedless grapes make the smoothest flavor.



Flavor Note

Juicy, mellow, fruity, and softly refreshing.



1 Prep the fruit



2 Juice the apples



3 Pour & serve chilled



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Apple Carrot Ginger Press

Fresh orchard sweetness with a gentle ginger lift

Crisp apple and carrot are blended into a smooth pulp and pressed through the mesh bag for a naturally sweet homemade drink. Fresh lemon and a touch of ginger brighten the flavor, creating a balanced refresher that is lightly sweet, earthy, and delicious over ice.



Ingredients

-  1 apple, chopped
-  1 small carrot, chopped
-  1/2 lemon
-  small piece of ginger
-  1 teaspoon honey
-  cold water
-  ice cubes

Method

- 1 Wash, core, and chop the apple and carrot.
- 2 Grate or finely chop the ginger.
- 3 Blend the apple, carrot, and ginger into a soft pulp.
- 4 Transfer the pulp to the mesh bag and squeeze into a bowl or jug.
- 5 Juice the lemon with The Yellow Mango Manual Juicer and stir in the honey.
- 6 Mix everything together, pour over ice, and add a splash of cold water.

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Serving Ideas

- Great as a morning refresher.
- Serve well chilled.
- Pair with breakfast or light snacks.



Helpful Tip

Use sweet apples and fresh ginger for the most balanced flavor.



Flavor Note

Crisp, lightly sweet, gently warming, and refreshing.



1 Prep the fruit



2 Juice the apples



3 Add lemon & chill



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Strawberry Lemonade Press

*Sweet berry freshness with
bright homemade lemonade*

Ripe strawberries are blended into a smooth pulp and pressed through the mesh bag to capture every drop of sweet berry flavor. Combined with freshly pressed lemon juice, this vibrant strawberry lemonade is the perfect balance of fruity, citrusy, and refreshing—ideal for warm days, picnics, or any time you want a delightful homemade drink.

Ingredients

-  2 cups strawberries
-  2 lemons
-  1 to 2 teaspoons honey or sugar optional
-  cold water
-  ice cubes
-  mint (optional)

Method

- 1 Wash and hull the strawberries.
- 2 Blend or mash the strawberries into a soft pulp.
- 3 Transfer the pulp into the mesh bag and squeeze into a bowl or jug.
- 4 Cut the lemons in half and juice them with The Yellow Mango Manual Juicer.
- 5 Stir the strawberry juice and lemon juice together with a little honey or sugar if desired.
- 6 Add cold water to taste, pour over ice, and garnish.

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Juicer*



Serving Ideas

- Great for summer afternoons.
- Serve with sliced strawberries and lemon.
- Perfect for family gatherings.



Helpful Tip

- Strain once more for a smoother texture if desired.



Flavor Note

Fruity, bright, lightly sweet, and refreshing.



1 Prepare the strawberries



2 Juice the strawberries



3 Add lemon & chill



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Watermelon Citrus Chiller

*Light, juicy, and
extra refreshing*

Fresh watermelon pulp can be pressed through the mesh bag to create a light, naturally sweet juice, then lifted with fresh citrus for a cool, ultra-refreshing summer drink.



Ingredients

-  3 cups watermelon cubes
-  1 lime or half an orange
-  ice cubes
-  mint optional

Method

- 1 Blend or mash the watermelon into pulp.
- 2 Transfer it into the mesh bag and squeeze into a bowl or jug.
- 3 Cut the lime or orange and juice it with The Yellow Mango Manual Juicer.
- 4 Stir the juices together.
- 5 Pour over ice.
- 6 Garnish and serve chilled.

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Juicer*



Serving Ideas

- Perfect for hot weather.
- Serve with extra watermelon and lime.
- Great for outdoor gatherings.



Helpful Tip

Chill the watermelon before pressing for the best result.



Flavor Note

Light, juicy, cooling, and naturally sweet.



1 Prep the watermelon



2 Press the fresh juice



3 Pour over ice



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Berry Lemon Refresher

*A mixed-berry press with
bright citrus lift*

Sweet strawberries, blueberries, and raspberries come together in this vibrant homemade juice. Lightly crushed and squeezed through the mesh bag, the berries release their rich color and bold flavor—balanced perfectly with fresh lemon for a bright, refreshing finish.

Ingredients

-  2 cups mixed berries
-  1 lemon
-  1 teaspoon honey optional
-  ice cubes
-  mint optional

Method

- 1 Wash the berries.
- 2 Lightly mash or blend them into pulp.
- 3 Transfer the pulp into the mesh bag and squeeze into a bowl or jug.
- 4 Cut the lemon in half and juice it with The Yellow Mango Manual Juicer.
- 5 Stir the berry juice and lemon juice together with honey if desired.
- 6 Pour over ice, garnish, and serve.

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Serving Ideas

- Great for brunch and summer entertaining.
- Serve in a clear glass.
- Pair with pastries or light desserts.



Helpful Tip

Double-strain if you prefer a smoother finish.



Flavor Note

Bright, fruity, vibrant, and gently tart.



1 Wash the berries



2 Crush the berries using the mesh bag



3 Add your lemon



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Citrus Honey Salad Dressing

A simple, homemade dressing that brings bright, fresh citrus flavor to salads, grain bowls, and roasted or steamed vegetables.



Ingredients

- 2 tablespoons orange juice
- 1 tablespoon lemon juice
- 4 tablespoons olive oil
- 1 tablespoon honey
- 1 teaspoon Dijon mustard
- Salt, to taste
- Black pepper, to taste



Serving Ideas

- Drizzle over mixed greens, arugula, or spinach salads.
- Toss with quinoa, farro, or couscous for a bright grain bowl.
- Perfect over roasted vegetables or steamed broccoli.



Method

- 1 In a small bowl or jar, whisk together orange juice, lemon juice, honey, and Dijon mustard.
- 2 Slowly whisk in olive oil until well combined and slightly thickened.
- 3 Season with salt and black pepper to taste.
- 4 Shake or whisk again before using.



Helpful Tip

For the best flavor, use freshly squeezed citrus juice.



1

Squeeze fresh citrus juice.



2

Whisk and combine until smooth.

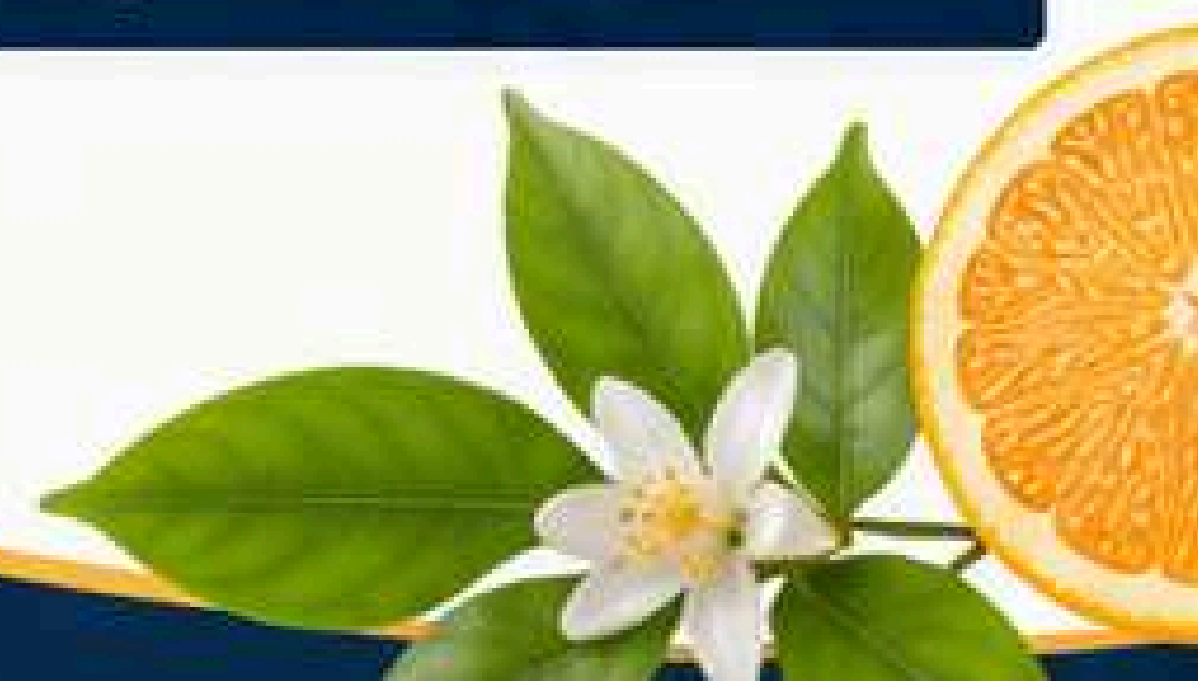


3

Drizzle over your favorite salad.



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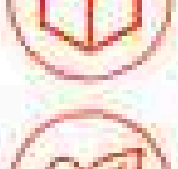


Summer Fruit Party Pitcher

*A colorful shareable mocktail
for sunny gatherings*

Fresh oranges and lemon are pressed for bright citrus flavor, while watermelon and pomegranate add sweet, juicy depth. Finished with sparkling water, this party pitcher is a vibrant homemade mocktail that is perfect for family lunches, weekend guests, and outdoor entertaining.

Ingredients

-  2 oranges
-  1 lemon
-  1 cup watermelon cubes
-  1/2 cup pomegranate seeds
-  1 tablespoon honey
-  sparkling water
-  ice cubes
-  orange slices and mint

Method

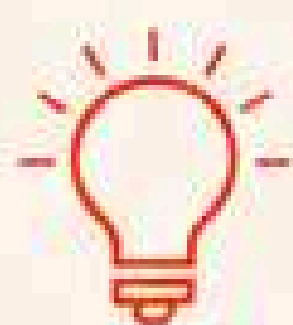
-  Cut the oranges and lemon in half.
-  Juice them with The Yellow Mango Manual Juicer.
-  Blend the watermelon and pomegranate into a soft pulp.
-  Press the pulp through the mesh bag into a pitcher.
-  Stir in the citrus juice and honey.
-  Fill with ice, top with sparkling water, and garnish with orange slices and mint.

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Serving Ideas

- Perfect for BBQs and parties.
- Serve in a clear pitcher.
- Great for sharing with family and guests.



Helpful Tip

Chill the fruit before making the pitcher for the freshest taste.



Flavor Note

Fruity, bright, juicy, and wonderfully refreshing.



1 Juice the citrus



2 Squeeze through the mesh



3 Pour & serve



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Thank You for Juicing *With Us*

Fresh, simple recipes for everyday enjoyment

Thank you for choosing The Yellow Mango Manual Juicer. We hope this eBook has inspired you to enjoy fresh, wholesome drinks made with real ingredients. Here's to many more joyful moments and delicious creations in your kitchen!

– The Yellow Mango Team 



1 Final Juicing Tips

- ✓ Use ripe, fresh fruit for the best flavor and yield.
- ✓ Chill your drinks or add ice for a refreshing experience.
- ✓ Use the mesh bag for apples, pears, pomegranate, watermelon, berries, and other soft fruits.



2 Care & Cleaning

- ✓ Rinse after each use to prevent pulp from drying.
- ✓ Wash removable parts with mild soap and warm water.
- ✓ Dry thoroughly before reassembling or storing.
- ✓ Store the juicer in a clean, dry place.



3 Need Help?

If you experience any issue at all, please contact us so we can make it right.

TheYellowMangoStore@Gmail.Com

***please include name, order number
and any images that can help us
understand and rectify the problem***



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Your Review Means the World to Us



If you enjoyed your juicer, please leave us an honest product review on **Amazon**

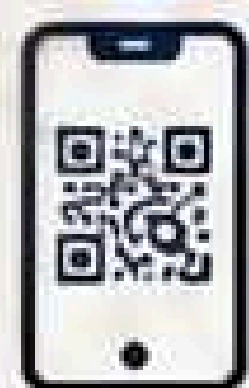
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We're here to help!

If anything is not right, please contact us first and we will do our best to make it right.



Thank you for being part of
The Yellow Mango family!

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