

**January
2013**

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New items listed are scheduled to arrive by the month titled on the front of the newsletter.

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It's Cold Outside, Warm Up Inside

With temperatures dropping, it's time to start thinking about warming up inside, and there is nothing like warming up with a steaming mug of your favorite hot drink. Be it coffee, tea or hot chocolate, chances are a hot beverage is on your list of must haves for the season. So sit back and warm your feet by the fire and sip an old favorite or try something new. Following are some hot suggestions:

Our coffee selections include:

Illy
Lavazza
Alessi

And if you are in a hurry, give Mount Hagen organic instant coffee a try.



Our tea selections include:

Bigelow Tea
Mighty Leaf Tea
Taylors Tea
Twinings Tea
Two Leaves and a Bud

Each brand offers a wide variety of flavors.

Our only hot chocolate option is from Ghirardelli and it is simply divine. To take yours over the top, add a little Cabot Whipped Cream and chocolate chips.



Looking for something different? Try mixing Martinelli's Apple Cider with brandy or bourbon. Or for a non-alcoholic treat add some Cinnamon Syrup from Sonoma Syrup. We offer an extensive selection of syrups from Sonoma Syrup and Monin to help you create your own signature drinks.

Keep warm this winter and stock up on your favorite hot drinks now!

Under the Dome by Marcia Suchy, Cheese Product Specialist Swede Dreams are Made of This!

We are pleased to announce the arrival of six Swedish cheeses to our vast import cheese category. Renowned for their quality and lovely variants, these cheeses range from the subtle mild and buttery notes to bold and pronounced flavor profiles.

Sweden is the third largest country in EU. There are vast pasturelands that reveal great diversity in flora, fauna and climate. With that, cheesemakers of the region have been able to continue with traditional productions of recipes that date back to the 16th century.

For most of Sweden, sustainability is a way of life. This is also true with cheese production. They are world leaders in conserving resources for future generations.

Västerbotten

The traditional Swedish celebration cheese,



Västerbotten is considered "the emperor of cheeses" to many Swedes. Produced in northern Sweden, this dry cheese is reminiscent of Parmigiano with a rich, slightly nutty flavor. Västerbotten develops its full, strong flavor during the maturation period of 11 months

or more. Pasteurized milk, cheese culture, salt & animal rennet, (potassium sorbate, natamycin added to rind).

1674849 Västerbotten 1/37 lb

Prästost Cheese

The origin of this "priest's cheese" dates back to the Swedish sixteenth century. This cheese was made by the local pastor's wife from milk collected as a tithe for the pastor, then sold at the local market. Prästost is a creamy, semi-hard cheese made from cow's milk, which has a distinctively rich, strong flavor.

Pasteurized rbGH free cow milk, cheese culture, salt & animal rennet, (potassium sorbate and natamycin added to rind).

1681392 Prästost 1/24 lb



Scandic Swedish Fontina

This cheese is recognized by its bright red wax. It has a mild, slightly tangy flavor with a smooth texture and small, eye formation. Swedish Fontina slices

and shreds well for salads and sandwiches, and melts well for fondues, pasta dishes, and gourmet pizzas. Pasteurized rbGH free cow milk, cheese culture, salt & animal rennet, potassium sorbate added as a preservative.

1674864 Swedish Fontina 1/28 lb

Scandic Grevé

Swedish Swiss Cheese. A newcomer to the Swedish cheese family, Grevé cheese has rapidly become a best-seller. The popular Swedish Emmentaler cheese called Grevé, or "count", has a taste fit for royalty. This cheese has a slightly sweet, nutty flavor with large holes and a smooth texture. Pasteurized milk, cheese culture, salt & enzymes, potassium sorbate and natamycin.



1674888 Grevé 1/24 lb

Scandic Farmer Cheese

A staple on the Swedish farmer's breakfast table, Farmer Cheese is a semi-soft, mild and tasty 'pressed' cow's milk cheese. In Sweden, it is called "Hushällsost", which means "household" or farm cheese. Cured 2-3 months. This cheese slices and melts well for sandwiches, burgers, and casserole. Pasteurized rbGH free cow milk, cheese cultures, salt and animal rennet.



1674854 Farmer Cheese 12/2.3 lb

Herrgårdstost Cheese

Herrgård is the most popular type of cheese in Sweden, and has been produced since the eighteenth century when it was created by a Swedish cheese master. This pale yellow cheese has a soft, slightly creamy texture with many small holes throughout. Herrgård, aged 2-3 months, has a nutty and somewhat tangy flavor, similar to cheddar that intensifies with age.



It is perfect for any sandwich, salad, or snack. Pasteurized rbGH free cow milk, cheese culture, salt & animal rennet, (potassium sorbate and natamycin added to rind).

1681382 Herrgårdstost 1/24 lb

These six cheeses are also available in our pre-cut program.

Wild & Unique Foods by Tim Doyle, Meat Product Specialist

Made in the USA



La Quercia, under the watch full eyes of Herb and Kathy Eckhouse, has produced the finest prosciutto this side of the ocean that I have tasted to date. La Quercia Rossa's quality derives from resources of their local geography and will stand up against many brands from Italy.



European Imports, Inc. stocks La Quercia's Rossa - Heirloom Culaccia, which is the only single breed, dry cured ham in the USA. It comes from only Heirloom Berkshire pork which is known for its color, flavor and tenderness. Breeding plays a key role in dry cured ham's quality because it influences muscle structure, muscle fiber, water retention capacity, fat quality and other internal meat characteristics which all contribute to its great flavor. All the pork comes from animals that have access to the outdoors, a place to root and to socialize (non-confined) and no antibiotics are ever used in Berkshire Pork.



Heirloom Culaccia offers a delicate, enticing profumo that starts from the plate with a lovely deep, rosy color; exceptionally smooth silky texture; captivating rich, sweet flavor; lingering nutty aftertaste and creamy, snowy white fat (these are all comments from leading newspapers and magazines about its wonderful flavor).

603152 Prosciutto Rossa
Heirloom Culaccia 2/5-7 lb

La Quercia strives to offer a memorable eating experience, seeking out the best possible ingredients, produced responsibly, crafted by hand into something that expresses an appreciation for the bounty and beauty of Iowa.



For The Pastry Chef by Karl Helfrich, Pastry Product Specialist



New from Capfruit!
Capfruit is well known for its exceptional fruit purees, sauces and IQF fruits. They are constantly improving the quality and variety of their products to make

the freshest-tasting and least-processed purees on the market. They source their fruit from the best regions on earth and bring them to you in as close to their natural state as possible. We are pleased to announce that we now carry their Yuzu and Goji purees!



The **goji** berry is recognized for being very rich in antioxidants and carotenoids. Grown in the South-East of China, this fruit was selected by Capfruit for its sweet and

tangy taste. It is a creamy orange-red color and has a citrus flavor with an almost peppery finish. It is suitable for both sweet and savory applications from smoothies to pate de fruit to vinaigrettes.

1788056 Goji Berry Puree 2/1kg

Below is a recipe for goji caramels by Angelo Musa, a MOF and World Pastry Champion:

Goji Caramel Yield: 150 candies

Ingredients:

- Sugar 225 g
- Glucose 110 g
- Whipping cream 300 g
- Vanilla bean (pc) 1
- Candied ginger 15 g
- Fruit'Purée Goji Capfruit** 300 g
- Salt 2.25 g
- Butter 110 g
- White couverture 150 g

Procedure:

Caramelize the sugar with the glucose (around 180°C) and deglaze with the hot cream in which the vanilla bean and candied ginger were infused.

Then add the previously heated Fruit'Purée

Goji Capfruit. Continue cooking at 105°C. Add the salt and cool. Add the butter and the white couverture.

Combine well and then mix.

Garnish the molded candies with dark couverture.



Yuzu is a citrus fruit that is native to China and was introduced to Japan during the Tang dynasty. Today it is widely cultivated in Japan and is prized for its flavor and

aroma. This fruit possesses a strong acidity with a flavor reminiscent of grapefruit and mandarin. Grown in the Kochi region in the south of the Japan archipelago, the yuzu is processed without added sugar. Capfruit yuzu has a much brighter flavor than pasteurized juice and is particularly suitable for Asian inspired cuisine on both the sweet and savory sides. Ponzu is the classic Asian savory sauce made with rice vinegar, kombu, bonito flakes and yuzu. It is used for glazing and dipping. Yuzu is also very well suited to be an ingredient in cocktails. Its strong citrus flavor and delicate aroma pair well with everything from champagne to rum. Of course it also makes a delicious tart pate de fruit!

1788070 Yuzu Puree 2/1kg

New Grocery

Shelf Stable Caviar

Announcing the arrival of Pacific Plaza shelf stable caviar at European Imports, Inc. This is the best shelf stable caviar we have found. This caviar exhibits superior quality and delivers an exceptional caviar experience. Pacific Plaza's caviar is shelf stable, so it can be stored at room temperature, but we recommend you chill it before serving. This delicious caviar can be used in a variety of applications, from traditional garnishes to advanced fusions. Now in stock:



1789462 Wasabi Capelin Caviar 1/1.75 oz
1789472 Wasabi Capelin Caviar 1/3.5 oz
 This roe has a moderate horseradish/wasabi intensity and finishes with a mild brine flavor.



1789282 Black Capelin Caviar 1/1.76 oz
1789389 Black Capelin Caviar 1/3.5 oz
 Noted for its small grains and robust texture, this roe finishes with a mild brine flavor.



1789496 Natural Golden Whitefish Caviar 1/1.75 oz
 Comprehensive buttery taste, not salty, with a firm texture.

1789508 Ginger Golden Whitefish Caviar 1/1.75 oz
 The secret weapon of seafood is ginger. This roe is infused with ginger. It has a clean (not fishy) flavor with the pleasant taste and aroma of ginger.



1789342 Black Lumpfish Caviar 1/1.76 oz
1789423 Black Lumpfish Caviar 1/3.5 oz
 Clean brine, good texture with "pop" and a nice buttery finish.



1789524 Saffron Golden Whitefish Caviar 1/1.75 oz
 This saffron infused caviar has a vibrant red color and a tranquil flavor.



1789371 Red Lumpfish Caviar 1/1.76 oz
1789450 Red Lumpfish Caviar 1/3.5 oz
 Clean brine, good texture with "pop" and a nice buttery finish.

1789542 Truffle Golden Whitefish Caviar 1/1.75 oz
 The soft, sweet taste of Italian black truffles enhances this caviar experience into a magical combination of taste and texture.



Changes & Line Extensions



1864515
White Wine Vinegar
6/16.9 oz
Replaces 14368-4 packed
12/16.9 oz



1864521
Red Wine Vinegar
6/16.9 oz
Replaces 14280-2 packed
12/16.9 oz



New to the line:

1870462 Alfredo Sauce **6/15 oz**
 Handcrafted with sharp and tangy Romano and Parmigiano cheeses, sweet cream and a touch of pepper, then slow-cooked to a light and creamy goodness.



New to the line:

1869504
Lime & Sea Salt Tortilla Chips
12/7.5 oz
 A perfect, delicate balance:
 Artisan corn crunch plus lime
 and flaked sea salt.



TERRA

1872607
Exotic Original
Vegetable Chips
12/6.8 oz
Replaces 45881-0
Packed 12/7.5 oz



New to the line:

1661737 Choco Gomis **20/2.6 oz**

At last, a truly new confection in the U.S. marketplace. Friedel's Choco Gomis bars combine the most delicious ingredients in a unique German sweet.



The milk chocolate squares are topped with a layer of yogurt chocolate and a tiny gummi bear is centered in each bite. Yummy, chewy, colorful gummies lend a pleasing surprise note to the unusual Choco Gomis bars in bright-colored wrappers.



DRINKS

Your favorite beverages from Q Drinks are now available in loose packs:

1727561	Q Ginger Ale	24/8 oz
1727571	Q Tonic	24/8 oz
1727589	Q Kola	24/8 oz
1727595	Q Club Soda	6/32 oz

They can stand proudly on their own or enhance the finest spirits.

Changes & Line Extensions



1651056
Organic Goodness Grapeness
 8/6.75 oz
 Replaces 693274 packed
 4/8/6.75 oz
 All new Honest Kids pouches
 are now sweetened with juice
 only. New UPC.



Introducing six incredible new, ready-to-use gourmet sauces from More Than Gourmet. These gourmet sauces were created in France by Chef Christian Potier. Each package contains three individual packets of the ready to use sauces. They are all natural and gluten free. Now available:



1827991 Bearnaise Sauce 12/5.07 oz
1828005 Dijon Mustard Sauce 12/5.07 oz
1828019 Hollandaise Sauce 12/5.07 oz



1828027 Lemon Dill Sauce 12/5.07 oz
1828039 Red Wine Shallot Sauce 12/5.07 oz
1828054 Roquefort Sauce 12/5.07 oz



Replacements:

1871256 Jasmati Rice 4/32 oz
 Replaces 88287-8 packed 4/36 oz
1870868 White Rice 4/32 oz
 Replaces 88285-2 packed 4/36 oz
1870876 Brown Rice 4/32 oz
 Replaces 88286-0 packed 4/36 oz
1871217 Kasmati Rice 4/32 oz
 Replaces 88288-6 packed 4/36 oz
1870837 Organic Brown Rice 4/32 oz
 Replaces 88300-9 packed 4/36 oz
1870843 Organic Jasmati Rice 4/32 oz
 Replaces 88302-8 packed 4/36 oz
1870825 Organic White Rice 4/32 oz
 Replaces 88301-6 packed 4/36 oz



Replacements:

1870886 Tricolor Couscous 4/26.5 oz
 Replaces 88258-0 packed 4/31.7 oz
1871225 Sushi Rice 4/32 oz
 Replaces 88290-5 packed 4/36 oz

A new flavor sensation from **PureGranate**. Introducing PureGranate's Pomegranate & Isabella Grape Juice. This juice contains 65% Pomegranate & 35% Isabella Grape juice. It is not watered down. It is gently pasteurized, ultra-filtered and extruded in a closed-circuit process to minimize oxidation. This ensures that you get the highest quality Pomegranate & Isabella Grape Juice.



1675125 Pomegranate & Grape Juice 6/33.8 oz
1675119 Pomegranate & Grape Juice 15/8.45 oz

Old Favorites Perfect for the New Year!

With the onset of cooler temperatures, our thoughts turn towards those foods from our past that made us feel warm and secure. Those old favorites are referred to as “comfort foods.” You can brighten dreary days with cheery comfort cooking. Food can improve your mood, especially if it's good-old-fashioned, soul-satisfying fare - steaming hearty dishes that make you feel cozy and pampered but don't require a lot of energy to prepare.



Soup, meatloaf, mac and cheese, anything fried and sweet treats are the typical fare when most of us think about the foods that make us feel warm and fuzzy. While most any foods or beverages could be considered comfort foods, there are many foods in the U.S. that might be considered 'universally' accepted comfort foods.

Cucina Viva's Gnocchi fits the “comfort food” bill. Gnocchi is a type of pasta made with a combination of potato, cheese, and flour. Serving up a meal as comforting and cozy as sitting in a nice warm bathrobe by the fireplace can be as simple as boiling water and seasoning.



Preparing **Cucina Viva** Gnocchi couldn't be simpler. Just add the gnocchi to boiling salted water and boil for 2-3 minutes or until the gnocchi floats to the top. Drain and season with your favorite sauce, olive oil or butter and a sprinkle of parmesan cheese. Light cheese sauces work well, or simply saute garlic and onions in olive oil and drizzle over the gnocchi. **Cucina Viva** Gnocchi makes a very satisfying meal.

Cucina Viva Gnocchi are packed in a convenient 12 unit “straight” display case. They are shelf stable and they are vacuum packed to preserve freshness. The following flavors of **Cucina Viva** Gnocchi are available for your next comfort food craving:



Cases of 12/17.5 oz

- 80301-2 Potato Gnocchi with Spinach
- 80300-1 Traditional Potato Gnocchi
- 80302-3 Potato Gnocchi with Tomato
- 80303-6 Tricolor Potato Gnocchi
Traditional, Spinach and Tomato
- 80306-9 Potato Gnocchi with Mushroom
- 80307-0 Potato Gnocchi with Cheese
- 80308-1 Potato Gnocchi with Basil
- 803049 Gnocchetti
- 803106 Whole Wheat Gnocchi

Cucina Viva has put a new and tasty spin on Gnocchi with their Sweet Potato Gnocchi. **Cucina Viva** combines mashed potatoes with sweet potatoes creating a delicious gnocchi with a light orange tint. Simply boil and serve with brown butter or a light marinara for a quick and easy meal.



803401 Sweet Potato Gnocchi

12/17.5 oz