



# EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA  
SELECTA™



Cucina  
Viva™

**January  
2015**

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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 instant coffee a try.



Our tea selections include:

Bigelow Tea  
Mighty Leaf Tea  
Taylors Tea  
Twining's Tea

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.

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

# Under the Dome

## Jeff Babcock, Cheese Specialist



The Beehive Cheese Company creamery sits at the mouth of Weber Canyon in a valley between the forested Wasatch Mountains in Northern Utah. These mountains are home to world-class powder skiing in the winter and meadows of heavenly wildflowers in the summer. They consider their creamery a modern cheese operation where old-world craftsmanship is embraced.

In 2005, brothers-in-law Tim Welsh and Pat Ford left the fast-paced world of software and real estate seeking a simple way of life as cheese makers. They traded their grinding commute and laptops for quiet pre-dawn mornings sitting with 500 gallons of farm-fresh milk carefully mixing and warming it for hours to develop their unique cheese. Delighting in the sweet smell of warm milk, they fell in love with the natural rhythms of making cheese the old fashioned way. The long days of polishing their recipe and the months spent waiting with an artisan's patience for wheels to ripen to perfection have made the cheeses some of the best in America. The Beehive Cheese family is delighted to share their passion with you.

When you take a bite of Beehive Cheese, it melts like butter in your mouth. That's because Beehive Cheese is made from the creamiest milk in Utah and lovingly crafted into superior cheese by a family who shares a passion for the artisan way of life.



**Barely Buzzed**  
Unique espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel. Made from the milk of

Jersey cows; this is a full-bodied cheese with a smooth, creamy texture. Barely Buzzed is their most popular cheese and is considered by many to be a great American original. Pair with medium-bodied red wines, ports, ales, stouts, or ciders.

**7935523 Barely Buzzed 1/5 lb**



**SeaHive**  
Hand-rubbed with local honey and Redmond RealSalt®, SeaHive is a beautifully balanced treat. Made from the milk of Jersey cows in northern Utah, this is

a full-bodied cheese with a smooth, creamy texture. SeaHive is shaping up to be one of their best cheeses. It is a true expression of the local flavors, superior quality and creativity. Pair with hoppy ales or fruity white wines.

**7935648 SeaHive 1/5 lb**

### **Big John's Cajun**

This spicy hand-rubbed cheese packs a heated punch as you near the rind. Made from the milk of local Jersey cows in Northern Utah, the combination of sweet creaminess and spice make it a great addition to any cheese plate. Pair with medium to full-bodied red wines, Champagne, or a fruity wheat beer.

**0677767 Big John's Cajun 1/5 lb**





# Wild & Unique Foods

## Tim Doyle, Meat & Game Specialist

### Jolly Posh

Nicholas Spencer moved to America from Ireland in 2007. Longing for the classic flavors and tastes of home, he ditched the corporate life and launched Spencer's Jolly Posh Foods.

The company was born from a personal longing for the traditional taste of hearty, butcher-style sausages, and the lean, unique flavor of authentic dry-cured bacon. All of his products reflect his heritage and are lovingly made in America with time-honored, traditional recipes.



#### Jolly Posh Pork Bangers

Jolly Posh Bangers are filled with prime cuts of pork and finely seasoned with a select blend of high quality herbs, spices and breadcrumbs. Stuffed into natural pork casings, these bangers are plump, juicy, and generously sized – just like buying from the local butcher back home in Ireland. They are free of any nitrites, nitrates or MSG. Two types of bangers are available:

- |                |                                |                |
|----------------|--------------------------------|----------------|
| <b>3179065</b> | <b>Pork Banger Traditional</b> | <b>9/16 oz</b> |
| <b>3179052</b> | <b>Pork and Herb Banger</b>    | <b>9/16 oz</b> |



#### Jolly Posh Back Bacon

Jolly Posh Back Bacon is hand-trimmed, hand-rubbed, dry-cured and made from an authentic British recipe. This specialty bacon is made with pork loin, making it leaner than American bacon typically made from pork belly. Packs yield approximately 12 - 14 slices (rashers) per pound.

- |                |                   |                |
|----------------|-------------------|----------------|
| <b>3179031</b> | <b>Back Bacon</b> | <b>12/8 oz</b> |
|----------------|-------------------|----------------|



#### Jolly Posh Puddings

Ideal as part of a proper breakfast or for other chef-inspired dishes, Jolly Posh's Black Pudding and White Pudding are of the finest quality and are rich and delicious. Traditional recipes and artisan methods make these exceptional puddings, and they are perfectly seasoned with onions, mace, white pepper, and salt. Two types of puddings are available:

- |                |                                      |                 |
|----------------|--------------------------------------|-----------------|
| <b>3179047</b> | <b>Black Pudding (Blood Sausage)</b> | <b>12/12 oz</b> |
| <b>3179078</b> | <b>White Pudding (Pork Sausage)</b>  | <b>12/12 oz</b> |



## For the Pastry Chef by Karl Helfrich, Pastry Specialist



New from **Valrhona**:  
Three praline pastes in innovative packaging!  
Valrhona has been making some of the highest quality praline pastes for over 90 years, and they have expanded their range to include

new flavors and textures that will excite and inspire you.

Anyone who has used praline pastes in the past has had to struggle with mixing the oil that naturally separates from the nut mass. This can be a messy and time-consuming process. Valrhona now introduces a new 3 kg “pouch” made from layers of foil that protect from oxidation and UV light. It also simplifies blending the oil with the solids – simply “massage” the pouch until it is smooth and then open the convenient screw-on spout to measure out. A simple solution for an age-old problem!



As you know, praline paste is a mixture of roasted nuts and caramelized sugar; how they are cooked and combined results in different flavor profiles. Valrhona separates them into two categories, “nutty notes” and “intense caramelized flavor”.

To create the “intense caramelized” flavor profile, the

nuts are roasted, then added to sugar that has been cooked to the proper color and aroma. They are briefly stirred together, then cooled and ground. This results in an intense aroma and long-lasting flavor of a mixture of sweetness and bitterness that is the hallmark of Valrhona praline pastes. We are proud to present two “intense” praline pastes:

First we offer the classic 60% hazelnut praline paste. It is made with Roman hazelnuts, has a wonderful dark color, deep hazelnut aroma, and when tasted, begins delicately sweet and ends with an intense caramel finish. It is ground to an extremely fine particle size and is incredibly smooth on the palate.



**3346966 60% Hazelnut Praline Paste 1/3 kg**



Our second offering is a 50% praline made from a mixture of roasted almonds and hazelnuts combined with aromatic dark caramel. The Spanish almonds round out the praline with a subtle sweetness followed by the same intense caramel finish as the hazelnut praline. It is a wonderfully different flavor suitable for everything from bon-bons to ice creams.

**3377805 50% Almond-Hazelnut Praline Paste**

**1/3 kg**

Finally we have a wonderfully crunchy 50% praline paste made with a mixture of Spanish almonds and Roman hazelnuts. This is a wonderful “nutty” praline that is made by combining

the nuts and sugar and cooking them together, enhancing the natural flavor of the nuts. The caramel notes are more subtle, and the nuts are ground more coarsely, giving this praline paste a precious crunchy texture for your creations.

**3377797 50% Crunchy Almond-Hazelnut Praline Paste**

**1/5 kg**





# New Grocery

## Caviar from Azuma Foods International Inc.



Located in Hayward, California, Azuma Foods International Inc. is the producer of our newest line of high quality caviar. Azuma Foods International Inc., USA strives to convey “an Assimilation of Food Cultures to the World” by mixing traditional Japanese cuisine with the world’s many food traditions. Through the creation of a unique food culture, AFI hopes to introduce innovative products that will appeal to the tastes of all customers.

In addition, AFI is constantly working to establish an adaptable production system, train personnel and always increase their production capacity. AFI puts customers first. They make every effort to ensure their products are of the highest quality, produced under stringent safety protocols. Their Quality Control department has implemented a systematized HACCP checklist to ensure the safety of everything they produce. Rest assured their caviar is safe and of the highest quality. AFI caviar has a one year shelf life when kept frozen and 7 days when refrigerated. Their Tobiko and Masago caviars have a distinctive firm texture and exciting sparkle, adding a brilliant flair to any dish. Now available from European Imports, Inc.:

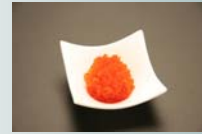
**3012378**  
**Masago (Capelin) Caviar**  
**Frozen**  
**1/2 Lb**



*California Rolls and Masago, a match made in heaven.*

**3012388**  
**Masago (Capelin) Caviar**  
**Frozen**  
**1/4.4 Lb**

**3012483**  
**Orange Tobiko Caviar**  
**Frozen**  
**1/1.1 Lb**  
*A classic topping for sushi.*



**3012513**  
**Red Tobiko Caviar**  
**Frozen**  
**1/1.1 Lb**



*This red caviar is a real show stopper. It beautifully enhances any dish.*

**3012395**  
**Black Tobiko Caviar Frozen**  
**1/1.1 Lb**



*An ode to the traditional western style caviar.*



**3012533**  
**Yuzu Tobiko Caviar**  
**1/1.1 Lb**  
*Flavored with Japanese Citrus (Yuzu). This caviar pairs well with white meat fish.*



# Line Extensions & Replacements

New to the 34 Degrees line:



**3194911 Poppy Seed Crisp 18/4.5 oz**

*Versatile Poppy Seed goes with sweet or savory; from creamy cheeses and fresh fruit to cured meats and veggies.*

**3191705 Toasted Onion Crisp 18/4.5 oz**  
*Bold Toasted Onion plays well with big flavors. Think tapenade, smoked meat or aged cheese.*

New to the Urbani line:

Turn an ordinary meal into a feast with these new gourmet condiments from Urbani. Use the ketchup with your fries and burgers, put the mustard on a hotdog, or try the delicious curry with chicken or rice. Urbani uses only the best ingredients to prepare their sauces and makes them special by adding real truffles.

**3331362**

**Truffle Curry Sauce**  
**6/10 oz**



**3331374**  
**Truffle Ketchup**  
**6/10 oz**

**3331388**  
**Truffle Mustard**  
**6/10 oz**



*Urbani Replacement:*

**3192201 Black Truffle Puree 12/1.23 oz**  
*Replaces: 316507 packed 1/.88 oz*



New to the line:

**3230846 Organic Wehani Rice 1/25 Lb**

*Honey-red grains separate when cooked for a truly handsome presentation. The distinctive aroma will fill your kitchen with the promise of an irresistible, nutty flavor.*

Replacements:

**TAYLORS of HARROGATE**

FAMILY TEA & COFFEE MERCHANTS  
 — EST. 1886 —

**3223458 Yorkshire Gold 5/40 ct**

*Replaces 1431952 packed 6/40 ct*

**3223585 Yorkshire Red 5/40 ct**

*Replaces 1431977 packed 6/40 ct*



New

to the line:

**3222862**

**Pink Himalayan Salt**  
**6/3.17 oz**



**3223395**  
**Red Hawaiian Salt**  
**6/3.17 oz**

**3223407**  
**Blue Persian Salt**  
**6/3.17 oz**



# Line Extensions & Replacements

New to the Sticky Fingers line:

**3295533**  
**Cherry Chocolate Chip**  
**Scone Mix**  
**6/16 oz**



New to the line:

**3344656 Black Licorice 10/7.05 oz**  
*Replaces 1437518 packed 12/10.6 oz*  
**3344662 Raspberry Licorice 10/7.05 oz**  
*Replaces 1437506 packed 12/10.6 oz*

New to the Scharffen Berger line:

**3273675**  
**Rich Dark Chocolate Bar**  
**12/3 oz**  
*Rainforest Certified, this new dark chocolate bar offers chocolate lovers a soft approachable dark chocolate flavor.*



**3273659**  
**Creamy Milk Chocolate Bar**  
**12/3 oz**  
*A new soft and creamy milk chocolate from Scharffen Berger with European style caramel notes, also Rainforest Certified.*

New Peppadew Delights:

**1807122**  
**Whole Hot Red**  
**Peppadew Peppers**  
**12/14 oz**  
*Whole Hot Red Peppadew Peppers in a vinegar based brine. Sweet at first with more of a kick than the mild peppers.*



**3346360**  
**Goldew Peppadew Peppers**  
**12/14 oz**  
*These peppers are sweet and tangy with an apricot/mango finish. No heat.*

**8037840**  
**Diced Mild Peppadew**  
**Peppers**  
**12/14 oz**  
*Your favorite Peppadew peppers are now available diced.*



New to the Bookbinder's line:

**3353263**  
**Thai Chili Ketchup**  
**9/11.25 oz**



*Packed in an easy to use, plastic squeeze bottle, this ketchup is sweet and tangy with a spicy, chilly flavor. Use as a dip for sweet potato fries or as an ingredient for sweet and spicy chicken.*



# Specialty

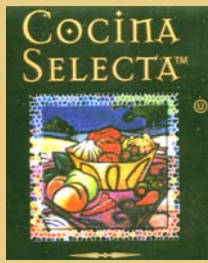
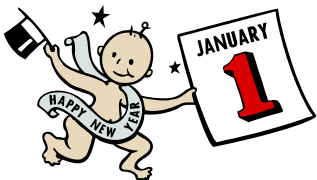
## A Pantry Must Have from Peru



le Village



Love of Fare



What one product should we all keep stocked in our pantries? **Quinoa**. White, red and black Quinoa is now available from **Cocina Selecta** in retail and bulk packaging. Quinoa is an ancient food that is just

now starting to take off in America. As consumers grow more and more health conscience, it is no surprise quinoa is growing in popularity. This ancient grain (it isn't actually a grain, it's a seed) is high in protein (12-18%), dietary fiber, calcium and iron. Quinoa is also gluten-free and considered easy to digest.

More than 5,000 years ago, the Incas (Peruvian ancient culture) cultivated the grain as one of their staple crops. Quinoa is close to one of the most complete foods in nature because it contains amino acids, enzymes, vitamins, minerals, fiber, antioxidants and phytonutrients. Quinoa has a mild, delicate flavor and blends well with other fla-



vors. It can be served hot or cold, for breakfast, lunch or dinner. Start the New Year off right by incorporating this healthy grain into a balanced diet.

**Cocina Selecta Quinoa** cooks up in a mere 15 minutes, and its fluffy texture and nutty flavor and aroma make it extremely versatile. Use it as a bed of grain for bean or vegetable dishes in place of rice. Use it to make pilafs with nuts and dried fruit. It's great for stuffing vegetables. Make tabbouleh-style salads with it. Just use it simply, as a nutrition-boosting side dish!

Now available from European Imports, Inc.:

**2828517**  
**White Quinoa**  
**12/14 oz**



**2830543**  
**White Quinoa**  
**1/10 Lb**

**2828505**  
**Red Quinoa**  
**12/14 oz**



**2830600**  
**Red Quinoa**  
**1/10 Lb**

**2828495**  
**Black Quinoa**  
**12/14 oz**



**2830614**  
**Black Quinoa**  
**1/10 Lb**