



EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA
SELECTA



October
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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Flavors of Fall

The summer has come to a close and the falling leaves stir our desire for the comfort foods of autumn. Our desire for light summer salads quickly turns to cravings for the hearty traditional foods of the season such as squash and pumpkin, soups and stews. Cucina Viva Pumpkin Seed Oil provides the "essence of fall in a bottle". The dark green oil provides the aroma of roasted pumpkin seeds with subtle pumpkin flavors. Combine the oil with a bit of brown sugar and butter to serve on squash, mix with apple cider vinegar for a marinade or salad dressing, drizzle on vegetables or create a sauce for filled pasta.



3839495

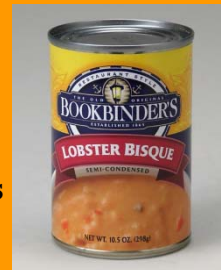
Roasted Pumpkin Seed Oil
6/8 oz

Warm up with a piping hot bowl of soup this fall. We have two terrific lines on promotion this month:

Frontier Soups offers aspiring and accomplished home cooks a shortcut to healthy, homemade meals with soups, stews, chili and chowders inspired by the finest traditions in American regional cuisine. Their gourmet soup mixes contain all natural ingredients with no added sodium, preservatives or MSG. With just enough fresh additions for truly homemade soup, these mixes make delightfully wholesome meals for family and friends.



From the world-famous Bookbinder Restaurant in Philadelphia, we offer their top quality soups. From their award winning smooth, creamy and delicious Lobster Bisque to their popular Snapper Soup, **Bookbinder's** has a soup for everyone.



Under the Dome

by Jeff Babcock, Cheese Specialist

Winter Blues

As the winter months come upon us, don't get the blues, get the *bleus*! We have two new and exciting blue cheeses available, one from here and one from abroad.

From esteemed cheese-maker Sid Cook of Carr Valley Cheese in Wisconsin comes our first selection, *Wildfire Blue*. A couple years ago Sid purchased a new facility in Glacier Point just for making blue cheese. This has given him quite a bit of room to be creative with textures and flavors, striving to compete with a myriad of other Wisconsin blues. Naturally Sid doesn't disappoint. We started last year with his *Penta Crème Blue*, a rich cream added blue that melts in your mouth. Now we have a second offering, one to warm you up for these winter months, *Wildfire Blue*.



Wildfire Blue is a dense rich blue, but what makes it unique? It is speckled with pepperoncini in the paste! Sid adds the flakes in the curding process, which allows the flavors to blend and meld into the fatty goodness over the aging process. Certainly one will get a taste of heat, but the pepper and aroma becomes fused with the cheese in a special way that makes it quite unique. Easy to imagine a *Wildfire Blue* bacon burger on a menu, but think of charcuterie plates or olives stuffed for martinis or a Bloody Mary.

3264563 Wildfire Blue 1/6 lb



Our second offering follows the trail of the spicy to the sweet, with the elegant *Saint Geric*.

The beautiful *Saint Geric*, sister of *Saint Angel*, has come ashore from the southeast of France. Made in Pelussin in the Loire region by Fromagerie Guilloteau, this sublime square is filled with buttery goodness and streaked with ethereal veins of blue.

Using the same secret technique for their *Fromager d'Affinois*, Fromagerie Guilloteau, has created a dazzling family of soft-ripened white mold rind cheeses. Creamy throughout, as with all their products, the blue is balanced within the rich cream and provides a delicate nuance.

Pair with Champagne and raisin bread at the end of a meal; try on grilled whole grain bread with bacon and tomato; or covet it with mini toasts and finish it off fast!

3194982 Saint Geric 2/1.72 lb



Wild and Unique Foods

by Tim Doyle, Meat & Game Specialist



Olli has a new, state of the art plant in Oceanside, California to help them keep making their great line. Now both coasts are covered and many new items are coming soon.



The first items we have in stock are the large format slices, sliced thin. There are approximately twenty 3.25 inch slices per 4 ounce container and the packaging is incredible.

This salame is different, but in a great way. Olli's artisanal slow-cured salame are based on original, 160 year-old family recipes that have been handed down through four generations of Italian Salumiere. Olli offers a complete line of culinary superior, environmentally responsible, artisan salame. They also use innovative packaging to guarantee consistent quality and shelf life while minimizing waste.

What helps make this product so good is the meat that is used. Olli Salumeria uses only American heritage-breed pork. The animals are certified humanely raised and handled. They are pasture-raised on family farms, and are never confined to pens or crates. They are raised longer to get better intramuscle fat (and you know fat is flavor) and are vegetarian fed. Only the flavorful picnic cut is used in the salame. Antibiotics and growth hormones are NEVER used.

Olli uses a low temperature and high pH technique to preserve the natural flavor of the high quality pork that is used. They are also nitrate-free. They use a modified gas environment that gives the salame just enough breathing room to stay fresh but not age. This product will last months in its package. Enjoy, it's a real treat!

These items are all sliced and packed 20/4oz



3636105
Calabrese Salami

3836117
Genoa Salami



3836154
Napoli Salami



3836002
Pepperoni
Salami



3836075
Sopressata Salami



3836016
Toscana Salami



For the Pastry Chef

Karl Helfrich, Pastry Specialist



New from Pidy: a 2" all-butter, straight sided sweet tart shell. It is part of their "trendy" line, made with a shortbread-like dough that truly



looks and tastes homemade! It joins the 1.5" and 2.75" trendy tart shells as the "goldilocks" size – a perfect two to three bite treat. If you are

currently using another 2" shell you owe it to yourself to try this one – the buttery flavor and clean appearance will delight you!

7008645 2" Sweet Straight Sided Tart Shell
1/96 ct



Dufour Pasty Kitchens manufactures some of the best raw dough products in the USA. Their award winning all-butter puff dough is an industry standard in flavor, flakiness and consistency. It is packed in convenient half-pan size and is already

sheeted to 1/8".

They also make very high quality pre-formed raw pastry shells in tins made with butter brisée (pie) dough. They are very thin and flaky and come in 1.5", 3" and 4" diameters.



The 1.5" shell is perfect for savory hors d'oeuvres as well as bite-size desserts and the 3" and 4" shells make excellent individual quiches and savory pot pies as well as pies and tarts for dessert. Each tart shell comes sandwiched between two aluminum tins to make par-baking a snap – just tray them upside-down, weigh the tops with a sheet pan and bake...a perfectly formed pie shell will emerge every time!

9298860	Butter Puff Pastry	1/12ct
4770400	1.5" Brisée Tart Shell	1/228 ct
8781231	3" Brisée Tart Shell	1/112 ct
8781223	4" Brisée Tart Shell	1/120 ct



Capfruit has released a wonderful new citrus puree that has many applications: kumquat! Originally from Asia, the kumquat was introduced into Europe in the 19th century.

A small round or oval fruit, it is the only citrus fruit whose thin, tender peel, yellowy-orange in color, is sweet and edible straight from the tree. The fruit is sourced in Corsica and from it they produce an unsweetened purée, which like all the other citrus purées is sweetened only by the sugar naturally present in the fruit.



3606193 Kumquat Frozen Puree 2/1 kg

New Grocery

All-Natural Condiments



If you are looking to up your condiment game this season look no further than **Sir Kensington's**. Sir Kensington's is a line of all natural condiments. Sir Kensington's offers condiments without chemicals and loaded with flavors.

Sir Kensington's Original Ketchup takes the traditional taste of ketchup to a whole new level with its fresh, all-natural ingredients. Less salt, less sugar, and only non-GMO ingredients. Crushed ripe tomatoes balance a blend of seasonings (and, if you like, a subtle spice). The result: distinctive, winning flavors that rely less on sugar and salt and more on flavor.



3504158	Classic Ketchup in Glass Bottles	6/14 oz
3737788	Classic Ketchup in Squeeze Bottles	6/14 oz
2415372	Classic Ketchup Bulk	4/148 oz
2490156	Classic Ketchup Minis	48/1.8 oz



Looking for a bit more heat? Sir Kensington's Spiced Ketchup features chipotle peppers, cilantro, lime juice, and a hint of coriander. Spicy enough to amuse the taste buds, it packs a pleasing punch without sinking the ship.

3690025	Spiced Ketchup in Glass Bottles	6/14 oz
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The Sir Kensington's mayonnaise manifesto? Source carefully, prepare artfully, and apply liberally. The reign of unremarkable mayonnaise is at an end. Sir Kensington's sources the finest free range eggs, smooth sunflower oil, and aromatic seasonings to create a properly standout specimen. (Incidentally, Sir Kensington's is also lower in saturated fat.)

Sir Kensington's Classic Mayonnaise is prepared after the French tradition with free range eggs, smooth sunflower oil, and bright hints of citrus. Silky and versatile, it is an elegant offering suited for dipping, spreading, and a multitude of as-yet undiscovered applications.



3818972	Classic Mayo	6/10 oz
2567404	Classic Mayo Bulk	4/128 oz
2771867	Classic Mayo Minis	48/1.8 oz

Sir Kensington's Chipotle Mayonnaise brings a new-world intensity to an old-world classic. With a rich, smoky combination of chipotle peppers in adobo and notes of cumin, garlic, and tomato, it is the perfect accompaniment to fish tacos, grilled corn, and anything that lies between two slices of bread.

3818954	Chipotle Mayo	6/10 oz
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Sir Kensington's Sriracha Mayonnaise combines flavors of east and west to create a condiment that is truly greater than the sum of its parts. Featuring the same delicious mayonnaise foundation as their Classic variety, it carries a twist of the famous Sriracha heat. This sauce is perfect for adding a creamy texture and piquant taste to classic California rolls or a Bánh Mì sandwich.

3818992	Sriracha Mayo	6/10 oz
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Continued on page 6



New Grocery



Sir Kensington's *continued*

Reminiscent of a traditional French remoulade and approachably nostalgic, Sir Kensington's Special Sauce is the perfect topping to dress up a classic hamburger. A touch of paprika, a dash of mustard, and the crunch of pickles delivers roadside flavor with farm stand ingredients.



3882519 Original Special Sauce 6/10 oz

At once tangy and creamy, Sir Kensington's Dijonnaise blends their award-winning Classic Mayonnaise with a combination of Dijon and whole grain mustards. Perfect as a sandwich spread or seafood pairing, this novel condiment may soon become your standby.



3818949 Dijonnaise 6/10 oz

In some circles, mustard is considered the highest form of self-expression. Sir Kensington's range of mustards are perfect for enlightening pretzels, sandwiches, and any meat they meet.



A homage to a French classic, Sir Kensington's Dijon proves rich and potent with pleasing heat and balanced acidity. Finely milled for a creamy texture, the density of flavor is mellowed with Chablis.

2965907 Dijon Mustard 48/1.8 oz

This stone ground, European style deli mustard offers a rugged sweetness coupled with an approachable tangy heat. This recipe features a combined blend of brown and yellow mustard seeds, balanced with a touch of Vermont maple syrup.



3867700 Spicy Brown Mustard 6/14 oz
3157611 Spicy Brown Mustard 4/148 oz

Numi Organic Tea

The popularity of tea is growing in the U.S. due to its numerous health benefits, and **Numi Organic Tea** is catering to the growing demand by providing a line of flavorful organic teas. Numi Organic Tea is a premium, Fair Trade sustainable company; specializing in unique and innovative blends of tea. Their flavors will delight you and their vision will inspire you:

Numi inspires well-being of mind, body and spirit through the simple art of tea. Their company is rooted in the principle of creating a healthful product that nurtures people and honors the planet. In all of their company initiatives, they strive to foster a healthy, thriving global community while bringing you the purest, best-tasting organic tea.



6883831 Chamomile Lemon 1/100 ct

6883996 Aged Earl Grey 1/100 ct



6884003 Breakfast Blend 1/100 ct



6884047 Gunpowder Green 1/100 ct



6884058 Moroccan Mint 1/100 ct



6885405 Orange Spice 1/100 ct



New Grocery

Noa Blends from Art of Tea

Art of Tea is a tea importer and wholesaler based in Los Angeles, California. They hand blend and custom craft the world's finest organic teas and botanicals. Their teas are carefully selected directly from growers, each one offering a unique story.

The seeds that formed the foundation of Art of Tea were first planted in 1996, when Steve Schwartz began his journey of extensive study in preventative medicine at the Ayurvedic Institute in New Mexico. Since then, Art of Tea has become a leading purveyor of organic and specialty teas. Each year Steve travels extensively, returning with rare and unique teas from around the world.

Through his travels in Asia, India, Africa and the Middle East, Steve and Art of Tea have developed close relationships with farmers and distributors. These personal relationships, a hallmark at Art of Tea, make possible the offering of top tier organic teas and select botanicals, while ensuring that both employees and teas are treated with great respect. At Art of Tea, their intensive care program combines aesthetics with passion, flavor and high quality control.

If you like what you have read so far you are going to love this, the teas produced by Art of Tea are sustainable grown. A process that is sustainable can be maintained indefinitely. By supporting sustainable business practices, it means that they do not take more from the world than they give back and that they consciously choose how they interact with the environment. Their reliance on renewable resources, as well as on symbiotic relationships with nature and the community, are motivated by their belief in connecting human and material resources without devaluing the integrity of the individual or the planet.

And, it gets even better, they are Fair Trade Certified. Art of Tea has been following fair trade practices since the beginning of the company's creation. This is a continuous progression for Art of Tea as they are determined to make sure that every one of their ingredients are sourced from sustainable fair trade practices.

Now available from European Imports, Inc. each is packed 1/50 ct:

0488427
Organic Orange Pekoe Tea
Bold, malty and crisp.



0488480
Organic Chamomile Tea
Mild, sweet, buttery and herbal.

0488504
Organic Earl Grey Tea
Bold, citrusy and astringent.



0488512
Organic English Breakfast Tea
Bold, malty and crisp.



0488530
Organic Green Pomegranate Tea
Light, fruity and crisp.



0488639
Organic Sencha Tea
Light, Grassy and astringent.

0488660
Organic Mint Tea
Mild, sweet, crisp and minty.



Specialty Budget Friendly Decadence



Le Village



Love of Fare



White truffles are rare and expensive, but Cucina Viva provides us with an economical alternative. Imported from Italy, this European Imports, Inc. exclusive is made with 100%



Italian Extra Virgin Olive Oil naturally infused with white truffles. Truffles are one of the world's most complex and mysterious foods. Truly exceptional truffles are costly, perish-

able and hard to find. Truffle oil captures the essence of Italy's best truffles without the expense.

This oil is best used sparingly as a seasoning. It makes a flavorful enhancement for steaks, fish, mushroom dishes and cheese. Drizzle it over risotto, mashed potatoes, pasta dishes and salads for an aromatic finish. It also makes a unique and delicious dip for fresh bread. A few drops of this truffle oil will give the final touch of class to an unforgettable dish.

1921242
White Truffle Oil
6/8.45 oz

1921263
White Truffle Oil
12/1.85 oz



Life in Provence Truffle Peelings and Winter Truffle Juice are imported from France. Life in Provence truffles come from the best truffle territories in the south of France, where they start picking them in mid-November. After picking, the truffles are brushed and sorted for processing.

Life in Provence Truffle Peelings provide a cost-effective way to get the appearance of sliced or chopped truffles in your food. The peelings are simply the shaved outer layer of the whole truffle that have been preserved for out-of-season use. Life in Provence Truffle Peelings have a mild and subtle truffle flavor. They make a dramatic garnish and they are the perfect ingredient to use in sauces, mashed potatoes or to make a truffle omelet.



1413188 Truffle Peelings 1/7 oz

Truffle juice is the natural liquid obtained from the first cooking of the truffles for preservation. With a mild and subtle, earthy truffle flavor, it is a great ingredient to add a touch of truffle flavor, without burning through your culinary budget. Life in Provence Winter Truffle Juice will be the "secret" ingredient in your broths and reductions. It is also an excellent base for pasta, risotto and other sauces.



1861200 Winter Truffle Juice 12/13 oz