



EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA
SELECTA™



Cucina
Viva™

**October
2016**

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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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Today's New World

On October 12, 1492, two worlds unknown to each other met for the first time on a small island in the Caribbean Sea. While on a voyage for Spain in search of a direct sea route from Europe to Asia, Christopher Columbus unintentionally discovered the Americas. This discovery set in motion a chain of events that altered human history on a global scale.

There are numerous signs of the presence of Spain on the North American continent. Place names cover the land from Florida to California. Cities such as San Francisco, Los Angeles, San Diego, Santa Fe, El Paso, San Antonio, Pensacola, and St. Augustine are built on the foundations of presidios, missions and pueblos of the original Spanish settlers. Spain's contributions have been especially large in the area of farming and ranching, including the livestock the Spanish brought to the New World; horses, burros, cattle, sheep, goats and pigs; and crops such as wheat, barley, rice, coffee, bananas, sugarcane, olives, alfalfa and a variety of fruits, including grapes.

In today's New World the Spanish influence is felt everywhere and especially in the culinary world. To meet the needs of our customers, European Imports, Inc. imports a variety of products from Spain. Our Spanish imports include Serrano Ham, Jamon Iberico boneless ham and specialty cheeses such as Manchego, Mahon, Larra Roncal, Iberico and much much more. We also import specialty grocery items like olives, vinegar, olive oil, capers, almonds, pimentos, saffron, artichokes, sweetpeppes and sweetdrops from suppliers such as Ybarra, Casa Pons, Ines Rosales, Bonvallis, Palacios, Columela, and our exclusive line from Cocina Selecta.



When you think of Christopher Columbus remember the vast gastronomic riches he brought to the new world and the Spanish influence that still inspires us today.

Under the Dome

Jeff Babcock, Cheese Specialist



Just north of Indianapolis, exciting and innovative cheeses have flowered! Artisan maker Fons Smits established Tulip Tree Creamery in 2014, developing some extraordinary cheeses, using milk from the local family farm and naming them for wildflowers. Today we offer three of these beauties.

Trillium

A triple cream, mold ripened cheese inspired by the French classics – Camembert and Brie. It has a soft creamy texture, with rich smooth flavors and gentle lactic tones. It ages three to eight weeks, ripening gracefully from the outside to the center.



3448700 Trillium 6/8 oz

Foxglove

This double cream, washed rind cheese has a soft consistency and earthy, more pungent flavors created by cultures and local porter beer applied on the distinctive reddish-colored rind. If you have trouble choosing between a Taleggio and an Epoisses, this cheese may hit the spot. It ages from four to eight weeks.



3448741 Foxglove 6/8 oz

Haymaids

This mild, semi-soft, natural rind cheese is inspired by cheeses traditionally hailing from the European Alpine region. Aged six to eight weeks, Haymaids has sweet tones, a subtle nutty flavor, and small eye development, similar to an Emmenthal or Jarlsberg cheese.



3448737 Haymaids 1/4.5 lb

Wild and Unique Foods

Tim Doyle, Meat & Game Specialist

Better than Baloney



Few Americans have had the pleasure of a true, brick-oven baked, Italian style Mortadella. This smoked sausage originated in Bologna, Italy and is the original from which the slang name baloney came. The classic Mortadella was first created around 1376, in monasteries.

Citterio Mortadella with Pistachio is made following the same authentic recipe perfected over generations by the Citterio family. Citter-Salumieri begin with carefully selected, lean cuts of fresh premium-quality pork. Accents of selected spices and whole pistachios are sparingly added along with dices of pure, white fat. The finest ingredients are used and it is apparent in every rich slice, from the wholesome texture of finely minced pure meat to the wonderful natural taste. The unique flavor and appealing color of Mortadella Citterio is developed through slow roasting it into the meat itself.



Mortadella is most popular in thin slices, loosely rolled for snacking, or generously layered in a sandwich. Cut it into cubes and add to salads, to omelets, toss over pasta, add to steamed fresh vegetables or use in an antipasti. Any Life in Provence spread goes well on a Mortadella with pistachio sandwich, and cornichons are a must. Life in Provence Aioli garlic spread and Mortadella with pistachio will make your taste buds smile. Enjoy!



8084396 Mortadella w/Pistachio 4/5-6 lb



For the Pastry Chef

Girish Fatnani, Pastry Specialist



White Chocolates & Decorations White, Dulcey, Caramelia & Blonde Chocolates & Crunchy Pearls

2122481

Opalys 33% Feves

1/3 kg

Pure white chocolate, light color, velvety texture, unique flavor profile, delicate sweet taste, revealing harmonious aromas of fresh milk & natural vanilla. Versatile, easy to work with, great for molding & coating individual bonbons. Contains 10% more milk & 10% less sugar than the Ivoire 35%.



1900068

Ivoire 35% Feves

1/3 kg

Smooth as silk, classic flavor profile focusing on a buttery taste & a creamy texture with a hint of Vanilla flavor. Subtle Ivory color, fluid viscosity allowing for a slightly transparent coating on bonbons.



2122477

Dulcey Blonde 32% Feves

1/3 kg

Unique Blonde color that stands out, not too sweet, with an intense biscuit flavor with a soft creamy texture. Works well for molding, mousses, ice-creams & sorbets.



2002727

Caramelia 34% Feves

1/3 kg

The Milk Chocolate Caramel Delicacy, subtle with its smooth milkiness, intense with its creamy taste & delicate salty shortbread notes.

Crunchy Pearls

A generous coating of chocolate over a center of puffed & toasted cereals. They work well in refrigerated and frozen applications, retaining their crunchiness to enhance and elevate your creations to a greater level.

2836403

Opalys Pearls

1/3 kg



3757905

Caramelia Pearls

1/3 kg



2836398

Dulcey Blonde Pearls

1/3 kg



Glorious Gluten Free Baked Goods Recap

Brazilian Cheese Rolls

Pão de queijo ("Cheese Bread" in Portuguese) is a small, baked, cheese-flavored roll, a popular snack and breakfast food in Brazil. This traditional Brazilian favorite comes to us from Forno de Minas.



A simple start: Dona Dalva's traditional homemade Pão de Queijo recipe originated at her family's farm in Brazil. For over 25 years, Forno de Minas has brought her scrumptious Pão de Queijo cheese rolls to families across the country and around the world.

Made only with simple all-natural ingredients and naturally gluten free, Pão de Queijo cheese rolls make a great breakfast, appetizer or the perfect snack. Golden crispy crust with a soft "cheesy" inside, Pão de Queijo cheese rolls are light bread with an exploding cheese flavor. From the freezer



to the table in 5 minutes! Simple to prepare (no proofing), Forno de Minas Pão de Queijo Cheese Rolls are shipped frozen.

7008939 Pao de Queijo, Frozen Par Baked
9/17.6 oz

7008940 Pao de Queijo, Frozen Raw Dough
10/35.3 oz

Now available in a retail pack:

7013331 Raw Cheese Roll 26/14.11 oz



Taste It Presents, Inc. is one of the largest independently-owned dessert manufacturing companies in the U.S. with operations in New York and New Jersey. Considered one of the best-kept secrets in the business, they have been creating high quality desserts for over 18 years.

Because they specialize in making only a select number of items (as opposed to trying to be all things to all people), they are able to hand-craft their desserts, and use only the finest all-natural ingredients from around the world.



Taste-It Gluten-Free Flourless Chocolate Cake will delight gluten-free and non gluten-free customers alike. It is made with the finest Belgian semi-sweet chocolate, butter, cocoa powder and vanilla. Unlike other flourless chocolate cakes which can be gritty, flakey or dry, this cake is delicately rich, and bursting with a smooth, moist, and creamy texture. Taste-It Gluten-Free Flourless Chocolate Cake can be served warm or chilled, and topped with anything from a dollop of whipped cream and raspberry coulis sauce to chocolate shavings and ganache. It is a 10" cake pre-cut into 14 portions.

0616084 Gluten-Free Flourless Chocolate Cake 2/4 lb

Glorious Gluten Free Baked Goods Recap



Pidy Gourmet has developed both sweet and neutral gluten free shells that don't sacrifice taste or convenience.



Both are made in 2" and 3.25" sizes. They are straight-sided and deep enough for a variety of applications.

The 2" neutral shells are perfect for passed

hors d'oeuvres, mini quiches, onion tarts and other one-bite creations, while the 3.25" neutral shell is great for a lunch-size portion of quiche, savory eggplant tart, etc. With the all-butter sweet shells, the sky is the limit for your creativity. The 2" makes a great vehicle for buffet creations like salted chocolate caramel tarts, lemon curd tarts, even mini (gluten free) streusel topped pies! The 3.25" sweet tart creates a satisfying dinner dessert for the gluten intolerant guest.



3819103 Gluten Free Neutral 2" Shell

1/70 ct

3819113 Gluten Free Neutral 3.25" Shell

1/27 ct

3818830 Gluten Free Sweet 2" Shell

1/70 ct

3818840 Gluten Free Sweet 3.25" Shell

1/27 ct



Bridor from France has developed a range of gluten free items that are delicious and convenient. Each item is individually packaged to prevent cross contamination and can be heated in a microwave.

First, we have a traditional French madeleine, made with the same traditional ingredients but with no gluten containing flours – delicious! Next, the "briochette", a small brioche that tastes delicious but is gluten free.



Finally, we have three gluten free chocolate lava cakes. Each has a different "molten" center when heated in a microwave. Choose from molten dark chocolate ganache, white chocolate raspberry or lightly salted caramel centers. Either heat them in a 350° oven for seven minutes or heat in a microwave for 50 seconds!

3818772 Gluten Free Mini Madeleine 1/50 ct

3819150 Gluten Free Mini Brioche 1/50 ct

3825615 Gluten Free Chocolate Lava Cake 1/30 ct

3826205 Gluten Free Choc-Raspberry Lava Cake 1/30 ct

3825621 Gluten Free Choc-Caramel Lava Cake 1/30 ct

Glorious Gluten Free Baked Goods Recap

Gluten Free Spaghetti

Celiacs can rejoice, there is finally a gluten free pasta with the taste and texture similar to wheat pasta. Introducing Andean Dream Quinoa Spaghetti. Quinoa has been enjoyed as an important food crop in the Andes for more than 6,000 years. More precious than gold, this powerhouse grain has now been rediscovered by the world marketplace because of its delicious flavor and high nutritional value. Classified as a 'super crop' by the United Nations for its high protein content, quinoa contains a balanced set of essential amino acids, making it an unusually complete food.



Grown in the Bolivian Andes, at an altitude of 13,000 feet, Royal Quinoa, which is the particular variety used in Andean Dream products, is the finest quality quinoa in the world. Royal Quinoa has larger seeds which contain more protein and amino acids than other varieties.

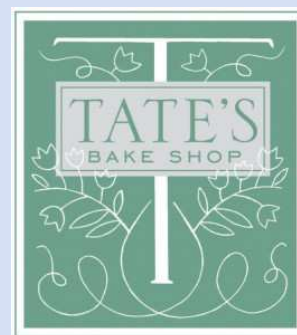
Andean Dream Quinoa pasta contains 6 grams of protein and 5 amino acids in a 2 oz. serving. This pasta cooks to an excellent flavor and texture, never mushy. Especially easy to cook, it can be enjoyed year-round because it is versatile and light. Andean Dream Quinoa pasta is not only gluten free, but is also organic and kosher. It is also completely corn and soy free.



2636201
Quinoa Spaghetti
18/16 oz



- 3418003** **Gluten Free Chocolate Chip Shortbread** **6/4.9 oz**
- 3418012** **Gluten Free Ginger Lemon Shortbread** **6/4.9 oz**
- 3417985** **Gluten Free Shortbread Rounds** **6/4.9 oz**



- 1435801** **Gluten Free Chocolate Chip Cookies** **12/7 oz**
- 2201873** **Gluten Free Double Chocolate Chip Cookies** **12/7 oz**
- 2201881** **Gluten Free Ginger Zinger Cookies** **12/7 oz**
- 7015379** **Gluten Free Chocolate Chip 3 pack Cookies** **24/1.8 oz**



- 3456213** **Gluten Free Classic Cheese Crackers** **6/3.9 oz**
- 3456256** **Gluten Free Rosemary & Onion Crackers** **6/3.9 oz**

Specialty

Bulk Up on Olives for the Fourth Quarter



Olives are one of the world's oldest fruits. Varieties number in the dozens and vary in size and flavor. All fresh olives are bitter and the final flavor of the olive depends on how ripe it is when picked and the processing it receives. Un-ripe olives are always green, ripe olives may be black or green. They are available pitted and unpitted. They may be packed in brine, dried in salt, marinated in oil with herbs and spices or even stuffed with pimentos, almonds or onions. Olives packed in brine stay plump, smooth, and relatively firm. Salt- or oil-cured olives become dry, wrinkled, and pleasantly bitter in flavor, and the best obtain a silky texture and rich flavor. Unopened olives can be stored at room temperature for up to two years. Opened olives will keep in the refrigerator for several weeks if stored in their own fluid and in a non-metal container.

Olives are the perfect ingredient to keep on hand for holiday entertaining. Whether you are looking for a new olive for the shelf or your olive bar, we have the olives for you. European Imports, Inc. sells many brands of olives, but the following three brands are offered to you exclusively from European Imports, Inc. Each brand offers a variety of tastes and textures, so there is surely one to please the olive lover in you.



Life in Provence Olives Imported from France:

Retail:

5398753	Black Oil Cured Olive with Herbs de Provence	12/4.5 oz
1725946	Pitted Provencal Olive Mix	12/3.53 oz
8141327	Green Picholine Olives	12/4.5 oz
6354690	Olive Nicoises	12/4.5 oz

Bulk:

7107568	Black Oil Cured Pitted Olives	1/8.8lb
4920736	Green Pitted Olives with Herbs	1/11 lb
0857771	Nicoises Olives	1/11 lb
4551156	Pitted Nicoises Style Olives	1/11 lb
5136342	Green Picholine Olives	1/11 lb
8066447	Andalusian Olive Mix	1/11 lb
8651590	Pitted Provence Olive Mix	1/8.8 lb



Cocina Selecta Olives Imported from Spain:

Retail:

1699527	Pimento Stuffed Olives	12/3 oz
8185308	Pimento Stuffed Queen Olives	12/10 oz

1004975	Garlic Stuffed Olives	12/4.5 oz
6638979	Blue Cheese Stuffed Olives	12/10 oz

Bulk:

5634757	Pitted Queen Olives	4/66 oz
1700188	Blue Cheese Stuffed Olives	4/80 oz
2189906	Chipotle Stuffed Olives	4/80 oz
1700176	Pimento Stuffed Olives	4/80 oz



Cucina Viva Olives Imported from Italy:

Bulk:

8660443	Green Nocellara Olives Tub	2/5 lb
3192321	Black Cerignola Olives Tin	2/5.5 lb
6415630	Red Cerignola Olives Tub	2/5 lb
6552166	Dark Green Cerignola Olives Tub	2/5 lb
3192180	Green Cerignola Olives Tub	2/5.5 lb
8284939	Black Oven Baked Olives Tub	2/5 lb
6415489	Green Castelvetrano Olives Tub	2/5 lb
6489953	Ligurian Olives Tub	2/5 lb
1401381	Pitted Italian Olives with Oil & Spices Tub	4/4.4 lb
4171775	Pitted Antipasto Olives Tub	1/4.4 lb
8070464	Gaeta Olives Tub	2/5 lb

