



EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA
SELECTA™



**November
2013**

WHAT'S INSIDE

**Pg. 2
Under the Dome**

**Pg. 3
Wild & Unique
Foods**

**Pg. 4
For the Pastry Chef**

**Pg. 5
New Grocery**

**Pgs. 6-7
Line Extensions**

**Back Cover
Specialty Grocery**

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

European Imports, Inc.
2475 N. Elston Ave.
Chicago, IL 60647
1-800-323-3464
orders@eilttd.com
www.eilttd.com

www.eilttd.com

European Imports, Inc.'s

Annual Turkey Review

The Thanksgiving turkey is an indispensable part of the American Thanksgiving tradition. This simple fact makes your turkey selections one of the biggest decisions you will make this season. We have tried to simplify your decision by offering only the best fresh and frozen turkeys on the market. From the delectable fresh turkeys to the equally delicious time saving economical RTC (ready to cook) turkey breasts, we have the right turkeys for you and your customers. Limited quantities are available, check with your sales rep today.



Our fresh, all natural Amish raised turkeys come from Peacock's Poultry Farm. These birds are raised without the use of growth hormones or antibiotics. Our Amish Turkeys are easy to prepare and ensure the perfect holiday turkey every time!

Fresh:

1801261	Turkey Hen Natural	4/8-16 lb
1801279	Turkey Tom Natural	2/16-26 lb

Our Ready-to-cook, boneless, skin-on, whole-muscle turkey breasts are very versatile. These turkey breasts are the choice of chefs for carving stations and picture-perfect presentations.

Ready to cook:

8470124	Turkey Breast RTC 18%	2/9 lb
0699328	Harvest Provisions Turkey Breast RTC Foil Wrapped	2/8.5 lb

We also have an impressive selection of turkey products from Plainville. Create your own hot or cold signature dishes with ease and confidence, knowing that you are always serving a tender, juicy and superior quality turkey product. Check with your sales rep for the complete list of the turkey products available from European Imports, Inc.

Happy Thanksgiving!



Under the Dome



Covadonga is located just to the West and North of the Picos de Europa mountain range in the Heart of Asturias; a Northern region in Spain where Reny Picot was founded in 1960. Covadonga offers breath-taking scenery and some stunning mountain



lakes. It also possesses a religious sanctuary with a splendid and historic basilica. In fact, it is a cave which gives its name to the parish of Covadonga. The original Latin name was “Cova Domenica”, meaning Cave of the Lady. In the course of years, “Cova Domenica” was abbreviated to Covadonga. The place is dedicated to the cult of the Virgin of Covadonga.

The region of Asturias is particularly known by its wide range of cheeses, specially the blue ones. The blue cheese was originally produced in caves where

the mold was naturally present. In the plant where Cantar de Covadonga is made, Reny Picot has created the same favorable conditions, controlling temperature and moisture in order to obtain a very similar environment ideal for the development of the distinctive blue mold that marbles the cheese. Cantar de Covadonga passes the strictest quality controls needed to perfect the making of the product.

Cantar de Covadonga is a blue veined soft cheese made from a blend of meticulously selected cow’s



and sheep’s milk. The Cantar de Covadonga is white, crumbly but very creamy, slightly moist, with distinctive blue veins generously spread through the heart of the cheese. The blue mold that gives its unique character is the *Penicillium roqueforti*. The Cantar de Covadonga matures for 3 to 4 months until it obtains its generous and pronounced flavor and its unctuous and supple texture.



1692823 Cantar de Covadonga Wheel 1/5.5 lb

Wild & Unique Foods by Tim Doyle, Meat & Game Specialist



Are you looking for delicious, inexpensive game items for your store or menu? Chateau Royal's Swiss trained Chef has made them for you in a nicely labeled retail pack, made in the old fashioned traditional way that you can taste in every bite.



Chateau Royal gourmet game sausages are all natural, without chemicals, hormones, steroids, antibiotics or artificial additives. These sausages are made with game meat mixed with other gourmet meats of high caliber ingredients. Hand-crafted, all have distinct flavor profiles due to unique and exciting, all natural ingredients. The meat which is used is farm raised and USDA inspected and processed in a USDA facility.

1800689 Wild Boar Sausage & Cranberries 12/12 oz

This sausage is made from Texas wild boar and it is a pork sausage lover's dream. Shiraz wine and cranberries bring out a delicately spiced wild boar and pork flavor; a slightly sweet sausage.



6209326 Smoked Duck Sausage with Calvados Apple Brandy 12/12 oz

Great on pizza, this sausage is fully cooked with a subtle spice mix and a nice apple brandy finish.

3427093 Pheasant & Chicken Sausage with Cognac and Hazelnuts 12/12 oz

The delicate flavor of French Cognac, followed by a nutty hazelnut finish, it is wonderful as a grilled sausage entree or added to pasta with a Cognac cream sauce (use Cognac for the reducing sauce and save some to sip).

1933916 Venison Sausage & Blueberries 12/12 oz

This is a sausage with a rich blend of Merlot wine and blueberries. It has wonderful fruity notes that pair perfectly with New Zealand Venison.

1911779 Rabbit & Veal Sausage with White Wine & Dijon Mustard 12/12 oz

This sausage has a great white wine flavor with hints of Normandy herbs and Dijon mustard. It is made with meat most people stay away from and it is classic (my son would not eat rabbit because he was told it was not good and he loves this sausage). Wonderful on a warm baguette or in a cassoulet.



1933890 Buffalo Sausage with Chipotle Chiles 12/12 oz

My new favorite, this is an amazing sausage with southwestern flavors and heat from smoked jalapenos.

Chateau Royal sausages are easy to prepare and perfect for all occasions. Use on pizza, in salads, or on a sandwich. Grilling is my favorite way to cook them but they can also be seared and finished in the oven. If you are reluctant to use game products, these are a must try and will not disappoint.





For The Pastry Chef by Karl Helfrich, Pastry Specialist



New from Highland Baking Company:
Old World Bavarian style pretzel hamburger buns.

These 4" frozen buns feature the classic scored pretzel exterior and a soft chewy interior. They come pre-sliced and blister packed for freshness and convenience.



Perfect for gourmet burgers or any type of deli sandwich where a pretzel flavor and soft texture are desired.

2463386 4" Sliced Pretzel Hamburger Bun
80/3.25 oz



Always on trend, we now carry the Patis-France mini éclairs and cream puffs. These all-butter shells are shelf stable and ready to fill

with plain or flavored custard cream and garnished any way that suits your creative fancy. They are perfect for dessert buffets, high tea, amenities and as plated dessert components. You can even explore the savory side by filling them with vegetable mousses, pates, etc.

2436933	Mini Éclair	1/100 ct
2436929	Mini Cream Puff	1/200 ct



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.

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 that is 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 2/1 kg

New Grocery All Natural Cooking Sauces



Introducing **Cucina Antica's** all-natural cooking sauces. **Cucina Antica** sauces are the creation of Chef Neil Fusco.

Chef Neil's story starts out on the family farm where he was born, in the San Marzano town in the Campania region of Italy. Chef Neil's family has been farming in southern Italy for over 200 years. At an early age, he began helping on the family farm. His first job was pulling weeds. Now this was no small job because the weeds were removed by hand instead of using pesticides.

At about the age of seven, Chef Neil's mother started sending him home to prepare the family meal, using the fresh ingredients from the farm, and the delicious recipes handed down from generations. This early introduction to food, and cooking with the farm fresh ingredients, eventually led Chef Neil to start a restaurant. In 1998, while Chef Neil worked as the chef/owner of his restaurant, Cucina Antica was "born." All of his customers loved how he used fresh ingredients on his menu, and in his sauce. Some customers would come in just to order sauce, and they kept asking him to jar it.

One day while walking down the sauce aisle at a local grocery store, Chef Neil realized "I could do this, and do it better! I'll make a fresh, homemade tasting and quality sauce, with no added sugar and without adding any artificial ingredients." È qui (Italian for "here is") – Cucina Antica.



Cucina Antica's all-natural cooking sauces are made from fresh ingredients and imported Italian San Marzano tomatoes. The sauces can be used as cooking sauces or pasta sauces to bring authentic Italian homemade flavor to any dish. There are no preservatives and no added sugar.

2465082 Tomato Basil 6/25 oz

Cucina Antica's Tomato Basil is what Chef Neil calls the "new marinara". It's simple yet light, fresh tasting flavor makes it the new kid on the block. Unlike most marinara sauces, their Tomato Basil has no garlic, only onions, yet it has the robust body of any marinara while maintaining its subtle fresh and light lingering flavor.



2465072 La Vodka 6/25 oz

Treat your family to a restaurant dish in the comfort of your own home. This award winning Vodka sauce is one of the best tasting sauces on the market and still healthy. Compared to most other vodka sauces, Cucina Antica's is lower in fat, calories and sodium.

2465068 Spicy Arrabbiata 6/25 oz

The Spicy Arrabbiata gives pasta sauce a new zest, combining imported, Italian San Marzano tomatoes with crushed red pepper and a unique blend of fresh herbs and spices. Try it with shrimp and pasta to create the best spicy shrimp dish you've ever had!



2465090 Tuscany Pumpkin Pasta Sauce 6/25 oz

Inspired by Italy's rustic harvest, Chef Neil Fusco brings you Cucina Antica Tuscany Pumpkin Pasta Sauce. His all-natural, artisanal blend of peak harvested pumpkin, flavorful San Marzano tomatoes, and an aromatic combination of garlic, rosemary and sage, is simmered with a touch of cream in perfected small batches.



Line Extensions

COLAVITA

Replacement:

2461644

Polenta Cornmeal

6/1 lb

A long staple from Northern Italy, polenta is a mush made from corn-meal. It can be eaten mixed with cheeses such as gorgonzola or parmesan. It can be served as a first course, side dish or for breakfast.

Replaces 9839267 packed 12/17.6 oz



New to the line:

2436915

Santa Ninfa Extra Virgin Olive Oil

1/35 lb

Replacement:

2433151

Crème de Brie

6/5 oz

A smooth and creamy, rindless, spreadable Brie. Great for sandwiches or making into a dip.

Replaces 7810427 packed 12/5 oz



New to the line:

1913468

Giant Chocolate Macaroon

20/2.2 oz

Your favorite macaroon is now available in a single serve package, in a counter top display. Gluten and wheat free, non GMO and all natural ingredients.



SAHALE SNACKS

New to the line Grab & Go Snacks:

Sahale's Grab & Go snacks provide a healthier, great-tasting option for away-from-home snacking, combining the wholesome goodness of nuts and fruit. The four blends represent a wide range of flavors and are the perfect size for on-the-go snacking.



2438699 California Almonds with Sea Salt
9/1.5 oz

2438669 Classic Fruit & Nut Blend
9/1.5 oz

2438675 Almonds with Cranberries, Honey & Sea Salt
9/1.5 oz

2438681 Cashews with Pomegranate & Vanilla
9/1.5 oz

Replacement:

2453130

Chavrie

Plain Pyramid

6/5.3 oz

Fresh Wisconsin goat cheese in a convenient pyramid container.

Very creamy and spreadable.

Replaces 7884794 packed 12/5.3 oz





Line Extensions

**New to the Babybel line:
2449179**

**Mini Babybel
Mozzarella 10 ct
12/7.5 oz**



Mild, creamy and absolutely delicious, new Mozzarella style cheese is the perfect snack for your whole family. And with only 50 calories per tasty wheel, it's the satisfying snack everyone can feel good about enjoying. New Mini Babybel® Mozzarella style cheese is family-style snacking at its most convenient.



Replacement:

**2310231
Garlic
Primavera
Risotto
6/5.5 oz**

Eco-farmed California arborio rice, parmesan cheese, roasted garlic, zucchini, carrots, red and green bell peppers. Low fat and cooks in 20 minutes.



Replaces 1691429 packed 12/5.5 oz



**New to the line from Ireland:
2070979 Quince Chilly Jelly 6/8 oz**

Award winning jelly made with chilli's and quince.



New to the line:

Falksalt Natural Crystal Flakes is considered by many professionals and food enthusiasts to be the finest salt money can buy. Use it as a finishing salt and experience the crispy sensation next time you cook. Or, when marinating your next meat dish, prepare it so it achieves its full flavor potential: score the edges of the meat and sprinkle salt on liberally to reach the inner core. Allow meat to absorb the salt flavor and cook as desired.



**New to the line:
2458042 Truffle Honey 6/8 oz**
Sweet honey flavor with an earthy truffle flavor. Wonderful for pairing with cheese, and it can be used as a glaze for pork or game.

1028390 Cyprus Sea Salt Flakes 1/21 oz
2437287 Wild Garlic Sea Salt Flakes 1/21 oz
2437277 Black Cyprus Sea Salt Flakes 1/21 oz

Ham for the Holidays and Everyday



Le Village



Love of Fare



Ham is considered by many in America to be the ultimate holiday entree, but you need not reserve ham strictly for special occasions. We have two delicious hams from Raisin River that are perfect for any occasion.



Up first is Raisin River's Jambon Francais. Made in Canada, Raisin River Jambon Francais is produced under carefully controlled conditions to ensure quality and taste in every bite. This cooked ham has a sweet milk flavor and an intense pink color.



The enjoyment of this classic Parisian ham begins once the package is opened and its fragrant aroma fills the air. This mouth-watering, full muscle ham is lean, low in fat and consistent in shape, for perfect uniform slices.

It is a decadent creation made according to the traditional French charcuterie recipe for cooked ham. It is produced under carefully controlled conditions to ensure the old world taste.

For a traditional baguette de jambon, spread your favorite butter on a freshly baked baguette and top with thin slices of Raisin River Jambon Francais. Enjoy!

1402670
Jambon Francais
1/15 lb



Up next is Raisin River's Black Forest Ham. This ham is incredibly flavorful. It has a light smoky flavor, and is sweet and tender. This ham is produced by a third generation family smokehouse located in New Hampshire.

Raisin River Black Forest Hams are crafted with only the highest quality pork raised on family farms located around the mouth of the Saint Lawrence Seaway in Quebec. These two-muscle hams come only from the leanest pieces of inside and outside rounds. They are seasoned with a generations old blend of salts, spices and maple syrup. After they have marinated in this seasoning blend, they are hand rubbed with caramel and spices and hand-netted by an experienced butcher. Finally, the hams are smoked over applewood embers for twelve hours.



When the ham is cut, the distinctive bouquet of smoke, ham, maple syrup and spice is released and will tantalize your taste buds. In the Old World, this was referred to as an angel dancing on your tongue. Raisin River Black Forest Ham is excellent served as a ham steak or cut into strips for a salad.



1439197 Black Forest Ham 2/9-10 lb