



# EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA  
SELECTA™



**November  
2014**

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Specialty**

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

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### 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 and frozen 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:**

<b>1801261</b>	<b>Turkey Hen Natural</b>	<b>4/8-16 lb</b>
<b>1801279</b>	<b>Turkey Tom Natural</b>	<b>2/16-24 lb</b>

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:**

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

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

## Jeff Babcock, Cheese Specialist

### The Decadence of France – Triple Cream Cheese

As the Holidays approach and cooler winter months descend upon us, our desire for cheese grows. Especially the furry, fat ones with an accent! I mean to say, French Triple Crème. These luxurious cheeses are one of France's fortes. No other country does them quite so well and with so much variety. Close cousins to butter, they are wrapped in smooth white molds and ripen into extraordinary *fromage*. From the mild, pure cream flavor to the more pronounced and tangy, each has its own place on the table. They pair well with effervescent wines and beers, as the bubbles break up the fat while eaten. Warm crusty bread, sweet nut breads and savory crackers all do well with the buttery goodness, as do fruits of all kinds. Enjoy unmoderated!



The beautiful star, a triple cream Brie-style cheese made by Fromagerie Henri Hutin.

- |                |                              |                    |
|----------------|------------------------------|--------------------|
| <b>7140932</b> | <b>Belletoile Wheel</b>      | <b>1/6.75 lb</b>   |
| <b>8943272</b> | <b>Belletoile Pre Cut</b>    | <b>1/6.6 lb rw</b> |
| <b>1546441</b> | <b>Belletoile Baby Wheel</b> | <b>2/3.3 lb</b>    |

**5744325**  
**Brillat-Savarin Affine**  
**3/17 oz**

Named for the famed gastronome Jean Brillat-Savarin, this delicate ripened triple-cream ripens quickly due to the lactic ferments within.



This decadent triple-cream cheese is incredibly rich, full-flavored with a smooth, melt-in-the-mouth texture.

The rind is yellowish-white with a soft, chalky-like dust and a remarkable aroma. The aroma can be quite pungent but it is an interesting contrast with the buttery-sweet texture and subtle taste. Délice de Bourgogne is a sumptuous cheese.



- |                |                                  |                 |
|----------------|----------------------------------|-----------------|
| <b>0932111</b> | <b>Délice de Bourgogne Wheel</b> | <b>1/4.4 lb</b> |
| <b>7072604</b> | <b>Délice de Bourgogne Mini</b>  | <b>6/7 oz</b>   |

Named for the rockets launched in the 1950's, this 75% butterfat cheese comes from Petit Morin and has a delicate texture. As it ripens, the paste turns to near whipped cream consistency.



- |                |                          |                 |
|----------------|--------------------------|-----------------|
| <b>1915188</b> | <b>Explorateur Super</b> | <b>1/3.5 lb</b> |
| <b>1915178</b> | <b>Explorateur Small</b> | <b>6/8.8 oz</b> |
| <b>1915422</b> | <b>Explorateur Mini</b>  | <b>6/4.3 oz</b> |



**2111807**  
**Pierre Robert**  
**4/18 oz**

From artisan producer Fromagerie Rouzaire in Ile-de-France, a tart and dense, aged triple-cream!

Crafted in Coutances, in the Normandy region of northwestern France, St. André is a pasteurized cow's milk cheese, covered with a satiny, edible rind. Soft-ripened, the downy white outer layer offers a complex counterpoint to the wildly rich and silky center. As dense as pure butter and with the richest of flavors, the tongue-pleasing salty tang derives from the ocean air blowing through the paturages of the Normandy coast.



- |                |                            |                  |
|----------------|----------------------------|------------------|
| <b>7140064</b> | <b>Saint Andre Wheel</b>   | <b>1/4 lb</b>    |
| <b>0594317</b> | <b>Saint Andre Pre-Cut</b> | <b>1/4 lb rw</b> |
| <b>0706697</b> | <b>Saint Andre Mini</b>    | <b>6/7 oz</b>    |

**1846108**  
**Saint Angel**  
**2/1.7 lb**

A beautiful square of triple crème from the creators of Fromager d'Affinois. The taste is sweet cream with the most silky-satiny finish you could want!



# Wild & Unique Foods

## Tim Doyle, Meat & Game Specialist

### Angel's Salami



Angel's Salumi & Truffles of Los Angeles is on a mission to handcraft and cure authentic European-style salumi, following the finest traditions and using the best all-natural meats. They blend the flavors of the Mediterranean region in all of their gourmet salumi. All the pork used in this selection is 100% purebred Berkshire.

#### **2764423 Soppressata Piccante 6/6 oz**

The classic dry-cured Italian salame with a little spice. Seasoned with fennel and hot spices. Fermented with red wine and grappa. Aged for three months. Perfect with a Pinot Grigio.



#### **2764435 Black Truffle Salame 6/6 oz**

This unique salame is made with the most tender and sweet Berkshire meat and 5% black winter truffles for a very strong truffle flavor. The little saltiness combined with red wine, Armagnac and spices provide for an unforgettable taste.



#### **2764401 100% Duck Salame 6/6 oz**

Made with 100% duck meat, certified cagefree. This rich French-style duck salame is flavored with red wine and black peppercorns, and has a tender bite.



#### **2764383 Venison & Berkshire Salame 6/6 oz**

A mixture of venison and Berkshire pork meat, seasoned with red wine, juniper berries and black peppercorns. Its unique flavor goes very well with a rich red wine.



#### **2765267 Salame Nostrano 6/6 oz**

The classic Italian home-style salame, Nostrano has all the flavor of northern Italy. Coarsely ground with a mild pepper and wine flavor. Perfectly paired with melons or figs.



#### **2764379 Wild Boar Salami 6/6 oz**

100% Texas wild boar prepared with herbs and wine to give an exceptional complexity of flavor along with the authentic seasonings of the Mediterranean region.





# For the Pastry Chef by Karl Helfrich, Pastry Specialist



**New! Cacao Barry** has developed a ready-to-use **chocolate sauce** that can be used for everything from drizzling on chocolate croissants, to glazing éclairs and doughnuts, to making chocolate fondue! This versatile new prod-

uct is made with 100% cocoa butter and has a 33% total cocoa content, making it very similar to ganache in consistency and utility, but unlike ganache, it is shelf stable!



By simply heating it to different temperatures, you can use it for a variety of pastry applications:

For **drizzling** warm it to 25°C/77°F for distinct stripes on your croissants, cupcakes, ice

cream creation, etc.

To top doughnuts, cakes, cupcakes and entremets with a beautiful **shiny glaze**, warm it to 30°C/86°F and either dip or pour. It will set to a beautiful shiny coating!



You can create a mouth-watering **chocolate fondue** by simply warming to 40°C/104°F and holding in a fondue pot or chafing dish. The chocolate sauce at this temperature is also perfect for a “**hot fudge**” to be

poured over an ice cream creation or profiteroles. This versatile, high-quality chocolate sauce belongs in every pastry shop and restaurants’ arsenal!

**3213365 Chocolate Sauce 4/2.5 kg**



Due to overwhelming demand, we have added a **sau-sage bun** to our line of Miller Baking “Pretzilla” pretzel buns. It has the

same shiny golden exterior and soft chewy interior of their hamburger bun in a shape that accommodates any kind of sausage or hoagie-style presentation. Get creative! Pretzel French Dip! Pretzel Corned Beef Hoagie! Pretzel Bahn Mi!

Vegan Pretzel  
Portobello  
Hoagie!

The sausage buns are packed ten blister packs of six pieces per case



– only pull what you need and the rest stays fresh! All Miller Baking products are certified kosher, nut-free and vegan.

**2687295 Pretzel Sausage Bun 12/6 ct**



Introducing the **Grande Bowl** from Mona Lisa! This simple and elegant chocolate bowl is a great vehicle for ice cream based and other dessert creations. It is 3.6” in diameter and 1.5” tall – enough to

accommodate a beautiful berry shortcake presentation, a modern take on tiramisu or any sundae you can imagine!



**3189781 Grande Bowl 1/32 ct**

# New Grocery

## Healthy Snack Chips

One of the healthiest snack chips on the market is now available from European Imports, Inc. Introducing Ocean's Halo Seaweed Chips—the first totally delicious, crispy crunchy chips made from sustainably harvested and nutrient-rich seaweed.



Made from only sustainably grown, organic seaweed and other real, gluten-free ingredients, Ocean's Halo Seaweed Chips are baked, taste great, and are packed with 6 grams of protein and loads of Vitamin A, B12, Folic Acid and essential minerals like potassium, manganese, iodine and more. Ocean's Halo has none of the bad stuff like GMOs, trans fats, MSG, or artificial anything. In addition to being USDA-certified organic, this new line of chips is also certified kosher, vegan and include an improved recipe, resulting in an even tastier, healthier snacking experience.

Based in the San Francisco Bay Area, New Frontier Foods Inc. was founded in 2011, by four dads on a mission to leverage the science of superfoods to make ordinary foods delicious and healthy. The end result not only tastes great, it's also loaded with nutritional value. In fact, seaweed has the highest density of vitamins and minerals of any vegetable on the planet. Yep. Seaweed is a vegetable. Some people even call it sea lettuce. Sea vegetables are virtually fat-free, low in calories and one of the richest sources of minerals in the vegetable kingdom, as they have ready access to the abundant minerals found in the ocean. Nourishment is acquired across the sea vegetables' entire surface through the gentle wave action of underwater currents.

Ocean's Halo Seaweed Chips are a whole lot better for the planet than other snack chips out there because seaweed is farmed on the Earth's most sustainable farm "land": the ocean. No fresh water, no fertilizer, and no deforestation required, seaweed

needs only nature to make it grow, making ocean farms more sustainable than even the most environmentally sensitive land farms. Ocean's Halo Seaweed Chips are sold in 100% compostable bags, produced from wood pulp that is sourced from managed tree farms.

And if you still aren't motivated enough to try these chips, here is one more fact to make you feel good about selecting them as your snack chip of choice. Frontier Foods, Inc. donates up to two percent of their profits to organizations that are fighting for the health of our oceans so that the next generation—and next and the next—can enjoy the bounty and beauty they have to offer.

**3187216**  
**Sea Salt Seaweed Chips**  
**12/3 oz**



**3187221**  
**Korean BBQ Seaweed Chips**  
**12/3 oz**

**3187253**  
**Chili Lime Seaweed Chips**  
**12/3 oz**



**3187273**  
**Hot & Spicy Seaweed Chips**  
**12/3 oz**





# New Grocery

## Foodservice Additions:

**3170299**  
**Huy Fong**  
**Chili Garlic Sauce**  
**3/1 Gal**



*A spicy sauce with a touch of garlic, this chili garlic sauce is a tempting blend of coarsely ground chilies and garlic. The delicious flavor of the sauce complements everything from a cracker to poultry to soups. It has a full-bodied flavor that will make your mouth water.*



## Replacements:

Looking for delicious party appetizers that are guaranteed to please? Or the perfect crunchy snack to go with your favorite beverage? Or quick and healthy baked snacks for the whole family? Maybe you love cheese straws, but would like to try something a bit different. We've got you covered. Crafted from layers of fresh sourdough, fine aged cheeses and hand-picked spices, John Wm. Macy's all-natural, twice-baked CheeseCrisps turn any occasion into a party. Each six pound case contains two 3 pound inner foil bags:

**3127384**  
**Cheddar & Asiago**  
**CheeseCrisps**  
**1/6 Lb**  
*Replaces 1429867*  
*packed 1/7 Lb*



**3127477**  
**Smoked Jalapeno CheeseCrisps**  
**1/6 Lb**  
*Replaces 492513 packed 1/7 Lb*

## Line Extensions / Replacements:

# PONS

### New to the line:

Pons extra virgin olive oil with Tabasco is a great way to enhance and spice up any dish!

**3137637**  
**Extra Virgin Olive Oil**  
**With Tabasco Seasoning**  
**12/4.2 oz**



**3137647**  
**Extra Virgin Olive Oil**  
**With Tabasco Seasoning Spray**  
**18/6.8 oz**

## Great Skott Replacements:

- 3071903 Yogurt Pretzels** **6/7 oz**  
*Replaces 1689464 packed 6/8 oz*
- 3071976 Sunflower Kernels Roasted & Salted** **6/12 oz**  
*Replaces 1689320 packed 6/14 oz*
- 3072002 Sesame Sticks Salted** **6/7 oz**  
*Replaces 9886573 packed 6/8 oz*
- 3072012 Sesame Sticks Oat Bran** **6/7 oz**  
*Replaces 1689429 packed 6/8 oz*
- 3072046 Pistachios Natural in Shell** **6/9 oz**  
*Replaces 1689437 packed 6/10 oz*
- 3072091 Diet Crunch** **6/12 oz**  
*Replaces 1689353 packed 6/13 oz*
- 3072156 Chocolate Pretzels** **6/7 oz**  
*Replaces 1689472 packed 6/8 oz*
- 3072176 Almonds Raw** **6/10 oz**  
*Replaces 1590672 packed 6/14 oz*
- 3072289 Fruit Slices, Assorted** **6/12 oz**  
*Replaces 1469206 packed 6/14 oz*

# New Grocery

## New Beverages:

New to the San Pellegrino line:

**2985495**

**Melograno and Arancia**  
**24/11.16 oz**

*Pomegranate and orange juice  
flavored sparkling fruit beverage.*



**2985184**  
**Clementina**  
**24/11.16 oz**

*Clementine juice flavored sparkling  
fruit beverage.*

New to the Maine Root line:



**1534173**  
**Fair Trade Lemonade**  
**12/16 oz**

*Straight up refreshment made with  
lemon juice and Fair Trade organ-  
ic cane juice.*

**And a new brand:**  
**Introducing Bundaberg Ginger Beer**

Imported from Bundaberg Australia, Bundaberg Ginger Beer is brewed for up to four days to extract the maximum flavor from real ingredients. The end result is the natural ginger sensation they are world famous for. Taste the Bundaberg brewed truth for yourself!

**2698193**

**Bundaberg Ginger Beer**  
**24/12.68 oz**

## New Grains:

I Heart Keenwah Replacements:

**2198010**

**Chocolate Sea Salt  
Quinoa Clusters**  
**24/1 oz**

*Replaces 1967129  
packed 6/1 oz.*



**2198022**

**Cashew Cranberry  
Quinoa Clusters**  
**24/1 oz**

*Replaces 1967136  
packed 6/1 oz.*



New to the line:

**2900831 Royal Blend with Chia 4/30.7 oz**  
*A delicious blend of light brown rice, chia and orzo.*

New Condiments:

**3083189**

**Bookbinders  
Spicy Sriracha Sauce**  
**9/9.25 oz**

*This Thai inspired spicy sriracha sauce is  
made from sun ripened chilies and garlic  
blended into a rich and creamy dressing.*



**8388528**

**Lakeshore  
Strong Irish Mustard**  
**12/7.23 oz**

*Lakeshore's Strong Irish Mustard stands up to it's name.  
This smooth mustard is a must have for  
all strong mustard lovers. Originally  
produced in the village of Ballinderry,  
all of Lakeshore's mustards are made  
by hand and prepared in the tradition-  
al Dijon manner. They use the finest  
natural ingredients without using any  
artificial colorings, flavorings or preservatives.*



# Specialty

## Ham for the Holidays and Everyday



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**

