



# EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



**AMBER VALLEY.**

**November  
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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### Traditional Flavor with Unique Applications

We all know cranberry sauce is a staple at the holidays, but did you know we carry a wide selection of other products featuring the crisp and tangy taste of cranberries you can enjoy year round. Or start a new tradition this holiday season with one of these unique cranberry creations:

9918749

Amber Valley Wensleydale with Cranberries  
2/2.5 Lb



|         |   |          |
|---------|---|----------|
| 7779760 | Carr Valley Cranberry Chipotle Cheddar                          | 1/12 Lb  |
| 6876355 | Maple Leaf Cheese Cranberry Cheddar                             | 1/10 Lb  |
| 1696404 | Montchevre - Betin, Inc. Candied Cranberry Crumbled Goat Cheese | 12/4 oz  |
| 8937908 | Montchevre - Betin, Inc. Cranberry Cinnamon Hand Rolled Log     | 12/8 oz  |
| 3926318 | Montchevre - Betin, Inc. Goat Log with Cranberry & Cinnamon     | 12/4 oz  |
| 0987240 | Moondarra Cranberry & Macadamia                                 | 8/4.2 oz |



1800689

Chateau Royal Natural Wild Boar Sausage with Cranberries & Shiraz Wine  
12/12 oz

|         |  |           |
|---------|--|-----------|
| 2164907 | Kii Naturals Cranberry Pumpkin Seed Crisps   | 12/5.3 oz |
| 3509928 | La Tuscany Cranberry & Black Pepper Crackers | 8/5.5 oz  |
| 1680758 | Ballymaloe Foods Cranberry Sauce             | 6/7.4 oz  |
| 3223474 | Hero Cranberry Fruit Spread                  | 1/8.8 Lb  |

8226102

Some Honey Cranberry Blossom Honey  
12/16 oz



|         |  |            |
|---------|--|------------|
| 1657289 | Sticky Fingers Cranberry Apple Fruit Butter  | 6/8.2 oz   |
| 1900568 | LaCroix Cranberry Raspberry Water (Can)      | 2/12/12 oz |
| 8356749 | Martinelli's Sparkling Apple Cranberry Juice | 12/25.4 oz |
| 3750771 | Spindrift Sparkling Cranberry Raspberry Soda | 12/12 oz   |



6302386

GuS Dry Cranberry Lime Soda  
6/4/12 oz

*Happy  
Thanksgiving*

**COCINA  
SELECTA**



**Cucina  
Viva**

# Under the Dome

by Jeff Babcock, Cheese Specialist

## The Spanish Armada

Two outstanding artisan cheeses from Spain now grace our portfolio.



Made by the Catalan dairy *Formatges de Muntanyola*, this small round wheel called *Lupulus* is quite unusual for Spain. The name derives from the Latin word for hops, *H. lupulus*, as it is washed with a local craft beer from Montseny. It is a cow's milk cheese that is cellar cured for two to four months allowing the beer wash to help ripen and develop flavors, creating a paste that is both soft and firm at the same time. The savory elements of the beer bring to life the enzymes and yeastiness within the paste, yielding a mildly, tangy astringency and floral quality from the hops. Naturally it pairs with hearty beers, try it with a thin slice of Serrano ham, fresh vegetables or Marcona almonds.

**3835988      Lupulus      1/4 lb**



Winner of the prestigious World Cheese Awards in 2012, the Gran Reserva Manchego from the estate of Dehesa de los Llanos in Albecete, Spain is extraordinary. The ancient farmland in southeast La Mancha is home to the Manchega sheep that provide the rich raw milk that through artisan craft is formed into these wheels of wonder. A cheese for the connoisseur, it is cured for a minimum of nine months with only a natural rind, allowing the complete development of flavors. The intensity of fruit forward and piquant intensity is mellowed and constrained by the finish of roasted nuts, full fattiness on the palate, but with a flakey texture that melts away in the mouth, rounding out an incredible cheese experience.



**3841495 Manchego Reserva Dehesa 1/6 lb**



# Wild and Unique Foods

## by Tim Doyle, Meat & Game Specialist

### Cervena Venison

Cervena® brand Venison is imported from New Zealand, where the deer are able to thrive in the lush pastures, grazing freely on grass. The story of Cervena venison starts with European red deer stock, which were brought to New Zealand in the late 1800s. In the pristine landscape of New Zealand, the deer population thrived given the abundance of naturally growing grass and vegetation as well as a lack of natural predators. Since those early days, New Zealand has grown to become the largest venison exporting country in the world. Today, roughly 85% of all venison served in U.S. restaurants comes from New Zealand. When you taste Cervena for the first time, you will certainly understand why!

In order to assure consistently excellent quality and flavor, Cervena requires that all deer used must be raised naturally and humanely. This includes being allowed to roam freely in large pastures feeding exclusively on grass, as well as never using steroids or growth hormones of any kind. Any deer that is used, must be under 3 years of age. This process results in a lean and tender animal with a less gamey flavor compared to wild venison.



Cervena venison not only sets itself apart in the pasture, but it also exceeds expectations on the plate. Packed with the same rich nutrients you would expect from red meat, Cervena venison also packs fewer calories than traditional red meats due to its lean nature. Because of its low fat content, it is typically cooked either rare or medium rare. Cooking to a maximum of medium rare ensures the tender and juicy characteristics of venison.



Venison is a hot commodity these days with consumers looking for healthier eating options.

Chefs are embracing venison in larger quantities because it offers them an opportunity to diversify their menus and create signature dishes that help to differentiate their restaurants and eateries. It is extremely versatile and can be roasted, grilled, seared, sous vide, etc.



Cervena venison will surpass your expectations. Try it today and put your own signature on one of the hottest trending proteins today!

|         |                           |            |
|---------|---------------------------|------------|
| 4585212 | Venison Denver Leg Z      | 1/2/4.5 lb |
| 2194712 | Venison Tenders Z         | 8/1.5 lb   |
| 3450937 | Venison Osso Bucco        | 3/4/.56    |
| 2194688 | Venison Striploin Z       | 6/2.5-4 lb |
| 2194617 | Venison French Rack 8 Rib | 4/2.5-3 lb |
| 2194639 | Venison Short Loin Z      | 6/2 lb     |

# For the Pastry Chef

## Karl Helfrich, Pastry Specialist



### Introducing Callebaut Salted Caramel Crispearls!



These delicious small spheres of salted caramel chocolate covering a crispy cookie center add an incredible flavor and texture to your dessert creations! Everything from ice cream presentations to plated desserts to doughnuts can benefit from

this crunchy sweet/salty garnish...and don't forget hot chocolate! As with all Crispearls these can be brushed with luster dust to make a true "pearlescent" presentation as well. They can also make an attractive grab-and-go impulse buy when packaged in small cellophane bags. Yum!



**7008650 Salted Caramel Crispearls**  
1/28.21 oz



### Just in time for the holiday season: Hero Cranberry Fruit Spread!

Hero fruit spreads (or table jams) are world famous for quality and consistency. Their unique vacuum cooking technology protects the natural nutrients, maintains large pieces of fruit and



helps maintain natural color and fruity taste. Hero fruit spreads represent the highest Swiss quality standards. Their products are made with natural ingredients, with no artificial coloring, flavors or preservatives. The cranberry fruit spread can add that distinctive tart flavor and deep red color to everything from sandwiches and wraps to cakes, tarts and ice cream presentations. While not bake stable, it can still be used to bring a little seasonal flair to many sweet and savory presentations.

**3223474 Cranberry Fruit Spread 1/8.8 lb**

And don't forget the other flavors of fruit spreads available in the convenient 8.8 lb buckets:

|                |                                   |                 |
|----------------|-----------------------------------|-----------------|
| <b>3223607</b> | <b>Apricot Fruit Spread</b>       | <b>1/8.8 lb</b> |
| <b>3223627</b> | <b>Black Cherry Fruit Spread</b>  | <b>1/8.8 lb</b> |
| <b>3223613</b> | <b>Bitter Orange Fruit Spread</b> | <b>1/8.8 lb</b> |
| <b>3223637</b> | <b>Raspberry Fruit Spread</b>     | <b>1/8.8 lb</b> |
| <b>3223644</b> | <b>Strawberry Fruit Spread</b>    | <b>1/8.8 lb</b> |



## New Grocery Crafted American Chocolate

Inspired by her passion to empower American female entrepreneurs, Katrina Markoff, chocolatier and founder of Vosges Haut-Chocolat, created Wild Ophelia to put her mission into action. Through its dynamic partnerships, Wild Ophelia will align itself with foundations and communities alike that share Katrina's vision to encourage and support American female entrepreneurs.



Founder Katrina Markoff created Wild Ophelia to highlight craft ingredients in her chocolate to tell the story of America's diverse cuisines and the entrepreneurs behind them. Wild Ophelia has since evolved as a brand alongside Katrina's growing mission to inspire, empower, and help activate a movement of American female entrepreneurs.

Wild Ophelia is a Fair Trade, non-GMO, American chocolate line that celebrates American entrepreneurial efforts through its all-natural, and often organic ingredients sourced from small farms and artisans. Through its unique ingredients and flavor profiles, Wild Ophelia's products represent diverse American entrepreneurs and their stories.

To honor its commitment to inspire, encourage, and help empower American female entrepreneurs through its chocolate, Wild Ophelia will donate a percentage of its profits to organizations that fund such women.

Ophelia represents female entrepreneurs in America today. She is independently spirited, fiercely unconventional, and wildly ambitious. Ophelia not only not believes in herself, but also in innovation, authenticity, and empowerment.

Inspired by the farmers coaxing life and flavor through fertile soil, those carrying on the culinary traditions rooted in their homesteads, and those who yearn to explore and discover flavors - the Wild Ophelia chocolate line is a journey through

local farms and artisanal foods including the tropical North Shore of Kauai, the heart of South Louisiana's Bayou County, and the plains of Missouri.

Every Wild Ophelia product features the Wild Ophelia signature totem pole. Each symbol represents an aspect of the Wild Ophelia entrepreneurial journey.

- Shield - Protection and Strength
- Bee - Fertility and Nature
- Wings, Bird & Feathers - Freedom and Flight
- Star - Vision and Light
- 13 and Horseshoe - Good Luck
- Crown - Power of Women
- Totem - Refers to Native American people and Sustainability (Fair Trade, non-GMO, Gluten Free)



Packed twelve to a case, each 2.1 ounce package contains six peanut butter cups. Now available from European Imports, Inc.:



**3876434**  
**Crispy Chia Seed Peanut Butter Cups**  
**3876408**  
**Smoked Salt Peanut Butter Cups**



**3876424**  
**Toasted Coconut Peanut Butter Cups**  
**3876440**  
**Caramelized Banana Peanut Butter Cups**

# New Grocery Irish Goodness

This new award winning goodness comes to us from Mileeven Fine Foods, producers of Sarah's Wonderful Honey. Mileeven Fine Foods was established in 1988 by Eilis Gough from a hobby of beekeeping. Pure Irish Honey was their first product and still remains an integral part of their product offering today. Now run by Eilis and her daughter Sarah, Mileeven Fine Foods continues to offer exciting new, high quality products to their customers.



Produced in County Kilkenny, Ireland, each of their products are cooked by hand in small batches in open pots. Mileeven prides itself on quality innovational products. Exporting to countries worldwide has opened their eyes to different tastes and uses of honey and increased their expertise. The awards that they have received over the years confirm their quality and innovation.

## 3819139 Cream Liqueur Honey 6/4 oz

*A creamed honey infused with Irish Cream Liqueur. It is delightful on toast, bagels and waffles or drizzle it on oatmeal for a breakfast treat. Gold Winner of the 2005 Great Taste Awards.*



## 3827934 Marmalade with Irish Whiskey 6/4 oz

*Tangy medium cut marmalade with Irish Whiskey. A unique accoutrement to cheese.*

## 3819909 Raspberry & Poitin Preserves 6/4 oz

*Fruity raspberry jam with a real homemade taste and texture with a hint of a traditional Irish alcohol.*



## 3819911 Summer Fruits & Irish Whiskey Preserves 6/4 oz

*Fruity mixed berry preserve with a touch of Irish Whiskey. Add a flavorful touch to boring old vanilla ice cream.*

## 3819143 Irish Breakfast Marmalade 6/4 oz

*Tangy, medium cut, soft set marmalade. Delicious on toast, pancakes or scones.*



# Line Extensions/Changes



Old School Confections new to the Vosges line:

**3835937**

**Roasted Walnut  
Pecan Caramel  
Marshmallow  
12/2.5 oz**



**3836568**  
**Blood Orange  
Hibiscus Caramel  
Marshmallow  
12/2.5 oz**

**3836576**

**Alderwood Smoked Salt  
Caramel Marshmallow  
12/2.5 oz**



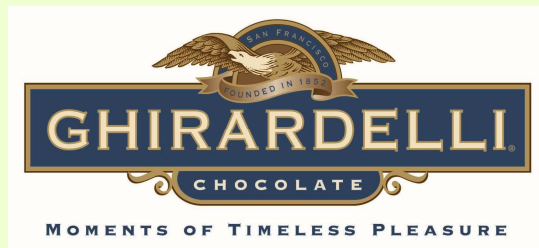
**3836588**  
**Black Salt Coconut Nib Caramel  
Marshmallow  
12/2.5 oz**

Tillen Farms Replacement:

**3907401**

**Pickled Crispy  
Bean Swizzle  
Sticks Hot'n Spicy  
6/26.5 oz**

*Pickled Crispy Beans. 100% natural, no preservatives or additives, fat free, gluten free and Kosher certified. Serve chilled on a platter for delicious and healthy hors d'oeuvres. These beans are widely revered and enjoyed as the best swizzle sticks for bloody Mary's. Replaces 2324012 packed 12/26.5 oz*



Replacements:

**3630458 Milk Chocolate Prestige Bar 12/4 oz**  
*Replaces 1680034 Milk Chocolate Creamy Gourmet Bar packed 12/3.5 oz*

**3557873 Milk Chocolate with Caramel Filled  
Squares Caddy 1/50 ct**  
*Replaces 4774378 packed 1/120 ct*

**3630237 Dark Chocolate Squares Caddy 1/50 ct**  
*Replaces 8544116 packed 1/120 ct*

**3630476 Dark Chocolate & Mint  
Squares Caddy 1/50 ct**  
*Replaces 4508677 packed 1/120 ct*



*New to the line:*

**7008577 Citrus 'N Ginger Dressing & Sauce 6/13.7 oz**

*This sweet and tangy preservative free, kosher certified dressing gets a kick from the ginger & zest from oranges.*

**7008578 Miso Vinaigrette 6/13.2 oz**

*This preservative free, kosher certified dressing is creamy, gingery, oniony and amazing.*

**7008575 Spicy 'N Sweet Chili Heat  
Marinade & Dip 6/15.8 oz**

*A little yin and a little yang. Hot red chili pepper and sweet ginger collide for a plateful of unexpected awesome.*

**1591282 Veri Veri Teriyaki 6/21 oz**

*This preservative free, kosher certified true teriyaki marinade and sauce will blow your mind.*

# Specialty

## 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 lightly 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**

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1001 Santerre Dr.  
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