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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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Save these dates!

Making plans for the New Year? We invite you to consider adding one of the following premier events to your 2010 schedule:

Winter Fancy Food Show
January 17-19, 2010
Moscone Center, San Francisco, CA
Booth #3705

1400 Exhibitors will be presenting the hottest trends in specialty food and beverages from across the U.S. and around the world.

Summer Fancy Food Show
June 27-29, 2010
Jacob Javits Center, New York, NY
Booth #1436

Register for both Fancy Food Shows online at www.fancyfoodshows.com.

Southwest Foodservice Expo
June 27-29, 2010
George R. Brown Convention Center
Houston, TX

As the largest foodservice tradeshow in the region, Expo brings together all aspects of the industry for three days of business, networking, education and fun.



Happy Holidays

Whatever holiday you are celebrating, European Imports Ltd. would like to extend its wishes for a safe and happy season.

Under the Dome by Marcia Suchy

A TUROPHILES CHEESE

For those 'turophiles' who have missed the unctuous, creamy texture and Alpine flavor profile of Reblochon, we believe we have found a suitable, satisfying understudy.

Raw-milk Reblochon is no longer available in the United States due to recent enforcement of laws that will not allow soft ripened cheese to be made with raw milk.

So, what to do? How does one capture that lovely texture, that beautiful washed rind and that herbaceous mountain flavor? You will find the answer in Delice du Jura!



This is a beautiful pasteurized version of a long desired favorite. The rind is subtly aromatic with the same wavy ripples on the surface. The light golden-ivory interior glistens with the same

glorious texture found in a perfectly ripened Reblochon. Finally, the flavor reflects the flora and fauna of the Franche-Comte region, full, slightly earthy, lending layers of taste sensations, melting onto the palate with the smoothness of superb ripeness and a desire to want more.



011243 Delice Du Jura 5/1.1 lb

ROTH KASE MOODY BLUE



The Roth Kase original focus was crafting and curing European-style specialty cheeses in America's Dairyland, Green County, Wisconsin. It was a natural home for their cheese factory, not only for its lush landscape and high quality milk supply, but also because the area is commonly referred to as "Little Switzerland". Up until now, many of the Roth Kase creations have been reminiscent of more traditional cheese found throughout Europe. Now they are expanding their cheese 'pallet' by pairing two distinct savory flavors into one innovative new cheese.

Moody Blue is a blue veined, smoked cow milk cheese. The ivory interior is moist, but tight-textured, with a smooth mouth-feel. The golden browned, smoked exterior is complimented by the rich, deep blue, evenly distributed veins for an aesthetic vision when plated.

Moody Blue is delicately smoked over fruitwoods. This imparts subtle smoky undertones of roasted nuts and coffee into the midst of the savory character of the blue. The cheese is then aged for 60 days to complete this spectacular profile.

423287 Roth Kase Moody Blue 1/6 lb

Cheese Update by Niki Koumoutsos

Parmigiano Reggiano (PR), with its rich and flavorful profile is a favorite cheese here at European Imports Ltd., and possibly all over the world. I want to keep you abreast of the current Parmigiano Reggiano market conditions and how it will affect us in the future. Due to various changes in Italy, supply on export grade product is very limited. It takes two years to age export grade PR, so as supplies continue to deplete these wheels are becoming rare.

Other factors contributing to changes on the PR market have to do with internal Italian politics. After the devastating earthquake in April 2009, affecting the area L'Aquila (only 60 miles north east of Rome) Italian officials started using PR to feed its recently homeless citizens. Cheese producers also saw the loss of agricultural subsidies which assist farmers and cheesemakers throughout the entire process – from raising the animals to ageing the cheese.

These issues and more have caused a massive shortage of Parmigiano Reggiano. Fortunately we have an excellent relationship with our Italian counterparts, allowing us to continue to import the highest grade PR possible. EI will have inventory for the entire holiday season. We have negotiated with our suppliers to ensure that new product arrives in January 2010. There will be product available, but expect higher prices starting early 2010.

“Our food should be our medicine. Our medicine should be our food.”
–Hippocrates



New Cheese Biscuits from GRATE BRITAIN™

Britain's favorite cheeses are now available in a butter-rich, melt-in-your-mouth biscuit. First take traditional cheese properly made and freshly grate it. Then add the best English flour, butter and cream and hand-bake for a home-made taste. The end result = Grate Britain Biscuits.

All of Grate Britain products are hand-baked and hand-packed in their Derbyshire bakery. They use only natural ingredients, sourced locally whenever possible. Their new range of cheese biscuits, each packed 12/3.53 oz, is available from European Imports Ltd.:



421343 Smoked Cheese Biscuits

These biscuits are made with freshly grated Dorset Red. Dorset Red is hand-made from the milk of cows that look out to sea on the Dorset coast at Ashley Chase Farm. The cheese is smoked traditionally over oak for the dark, mellow flavor.

421332 Stilton Biscuits

Blue Stilton the King of British cheeses. Made by Long Clawson Dairy for almost 100 years. The flavor of this biscuit is rich and robust.



421354 Cheddar Biscuits

Made with freshly grated Wookey Hole cave-aged cheddar. Wookey Hole Cheddar is hand-made in the West Country by Ford Farm. Traditionally wrapped in cloth, it is matured for 12 months and aged in the caves at Wookey Hole, Somerset for a full and mellow flavor.



Serve these biscuits with a very English Gin and Tonic or a pint of ale. To experience Grate Britain cheese biscuits at their best, warm them in a hot oven prior to serving. Enjoy.

Wild and Unique Foods by Tim Doyle

Redondo Iglesias Serrano



REDONDO IGLESIAS

MAESTROS DEL JAMÓN

Based in Spain, Redondo Iglesias is a 3rd generation family owned company that has been recognized as the “Maestros del Jamon” specializing in Serrano Ham. The secret is in the curing process, which comes from cutting-edge technology applied to maintaining the taste and quality, derived from centuries-old traditions and skills.

Serrano Hams come from white pigs which are fodder fed. They are then sorted by weight, cleaned and put in Mediterranean Sea salt vats for up to 6 days. After about 6 days the hams are checked by Ham Masters to see if they are ready to be rinsed and moved to curing chambers. These chambers recreate conditions that a ham hanging in a loft of a peasant house in one of Spain’s mountain regions would encounter.

This 12 month plus process is now done in large sealed chambers where computers reproduce the different



temperatures and humidity cycles of the year that a typical ham would go through. The first phase recreates winter temperatures as low as 41°F and

passing on to summer months, when the temperature might reach a high of 95°F. This gradual warming and cooling is fundamental for the fat on the outside of the ham to gradually penetrate the meat. The whole process, which places emphasis on time, natural process, and master craftsmen gauging the evolution of the ham throughout the curing, is comparable to the preparation of wine.

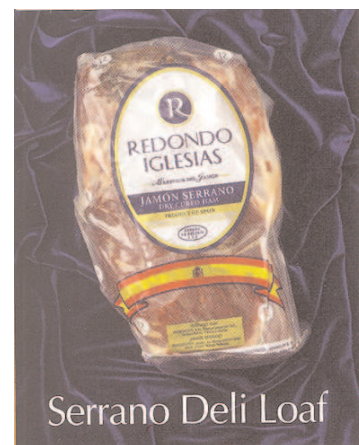
Serrano ham is surprisingly low in fat, sodium and cholesterol, and high in nutrition. It is also rich in proteins, phosphorous and calcium. Serrano is a light digestive food with a well balanced fatty acid content which can help lower cholesterol by providing plenty of unsaturated fats. Redondo Iglesias Deli Loaf ready to slice ham will help lower food costs and save on labor. It slices in 12 seconds and is fool proof.

Serrano Ham **MUST** be sliced paper thin to enjoy its wonderful flavor.

So, enjoy some lovely Redondo Iglesias Ham with Tribeca Oven Sourdough drizzled with Cocina Selecta extra virgin olive oil and a fine glass of red wine.



600429	Serrano Bone-in	1/17 lb
MP1477	Serrano Boneless	1/12.5 lb
MP1478	Serrano Deli Loaf	1/10 lb
600295	Serrano Retail Sliced	20/4 oz



Serrano Deli Loaf

For the Pastry Chef by Karl Helfrich

Its Chestnut season

With the cool weather comes the time for chestnut desserts, and we have all of the chestnut products you need to make traditional favorites as well as modern seasonal desserts.



Capfruit is known for their high-quality fruit purees, but they also have the highest quality frozen whole fruits. Their IQF whole peeled chestnuts are perfect for poaching and

pureeing, candying whole, or using in savory applications such as stuffings, risottos, and sauces.



Capfruit IQF Chestnuts

Item # DF118, 1 kg bag



PatisFrance Chestnut Cream is the classic unsweetened chestnut paste that pastry chefs

have been using for years to make the perfect Mont Blanc or chestnut mousse. It has a perfectly smooth texture, and can be made into a myriad of holiday desserts.



PatisFrance Chestnut Cream
Item # BK630, 2.2 # can

New from Lecoq Cuisine: Savory Croissants

We are pleased to announce the addition of three flavors of savory croissants from Lecoq Cuisine.

Each is made with their all-butter croissant dough and are the perfect size (3 oz) for a grab-and-go item or an innovative addition to your breakfast buffet.



First, we have the Bacon and Egg croissant. Wrapped in a flaky, buttery croissant dough is a combination of scrambled egg, bacon and chives. It is a perfect substitute for the “croissanwich” with no labor cost!



Lecoq 3 oz Bacon and Egg Croissant

Item # 821332, 45 pc/cs

Next, we have the Ham and Cheese croissant. Diced ham and a mixture of Swiss and cream cheese give this breakfast pastry a smoky, satisfying flavor.



Lecoq 3 oz Ham and Cheese Croissant

Item # 821343, 45 pc/cs

Finally, there is the Spinach and Ricotta croissant. Chopped spinach and fresh ricotta cheese flavored with a dash of nutmeg makes this a great choice for lighter fare.



Lecoq 3 oz Spinach and Ricotta Croissant

Item # 821354, 45 pc/cs

New Grocery

Mediterranean Crackers The Savory Flavors of Greece

Like a tiny taste of the sun, a handful of classic ingredients typify Greek cuisine's fresh, vibrant flavors: olive oil, tomato, feta cheese, basil, and oregano. Mediterranean crackers are loaded with these flavors.

Mediterranean crackers are freshly made by master bakers in Greece. They are made with extra virgin olive oil and the freshest herbs. These crackers are all natural and trans-fat free. You will find these crackers to be light and crispy. Use for appetizers, top with a favorite cheese or spread or enjoy the traditional flavors of Greece by eating them right out of the box.

Now available from European Imports Ltd.:



430054
Roasted Tomato & Basil Crackers
12/3.1 oz

430109
Original Sea Salt Crackers
12/3.1 oz



430065
Feta & Oregano Crackers
12/3.1 oz

430087
Leek & Onion Crackers
12/3.1 oz



Nut and Seed Oils from France

Introducing HUILERIES DE LAPALISSE Oils. HUILERIES DE LAPALISSE is one of the oldest family owned nut oil producers in France, created in 1898. They are one of the main French producers of Specialty Oils produced from nuts and seeds. Their oils have been created to ensure a flawless consistency in taste together with excellent stability. European Imports Ltd. now has four of Huileries de Lapalissee oils in stock and ready to ship:

572853 **Pure Hazelnut Oil**
12/17 oz

This oil has a fruity, lightly toasted flavor. It is frequently used for seasoning and salad dressings, but it can also be used as a pastry ingredient or as a finisher on hot dishes such as vegetables, chicken and fish.



578042 **Pure Pistachio Oil**
12/17 oz

Pistachio oil is a delicious and easy-to-use oil. In salads, pistachio oil mixes very well with balsamic vinegar or red wine vinegar to create a simple, but flavorful vinaigrette. You can also try it in pasta with cheese. Don't hesitate to use it in cakes and baked goods.

575919 **Pure Walnut Oil**
12/17 oz

Walnut Oil has a rich, nutty flavor that is perfect for salad dressings, to flavor fish and steaks, to toss with pasta, and to jazz up desserts. Walnut oil is best used uncooked or in cold sauces because when it is heated, it can become slightly bitter. This flavor, however, can be a pleasant taste when experienced in moderation.



573175 **Refined Grape Seed Oil**
12/17 oz

This oil has a very neutral light taste and smell. Because it has a relatively high smoke point, grape seed oil can be safely used to cook at high temperatures. It can be used for stir-fries, sautéing and fondue.

Line Extensions & Changes



New to the Fine Cheese Companies range of crackers designed to be paired with specific cheeses are their Fig Crackers.

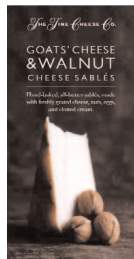
These Fig Crackers are the perfect crackers to pair up with sheeps' milk cheeses. Made with real fig puree this cracker has the honeyed scent of figs and a fragrant fig taste.



431543 Fig Crackers

12/5.3 oz

Also from the Fine Cheese Co. is a range of all-butter sables, made with freshly grated cheese, nuts, butter, eggs and clotted cream. These sables are hand-baked for a home-made taste. Available in three flavors each is packed 12/3.53oz.



- 439176 Goat's Cheese & Walnut Sables**
- 439165 Gruyere & Pistachio Cheese Sables**
- 439187 Pecorino & Hazelnut Cheese Sables**



493132 Classic Cheesetwists
12/3.9 oz

Replaces 49312-6 Waterthins
Classic Cheddar 12/3.9 oz

142921 All Natural Sweet & Sour Sauce
6/8.5 oz
Replaces 14291-4 12/8 oz



New from Corinne's
825976 Kalamata Olive Dip **6/8 oz**
A refrigerated sour cream and mayonnaise based gourmet dip blended with premium Kalamata olives and fresh ingredients.



- 469210 Bittersweet Dark Chocolate Baking Bar 70%** **6/9.7 oz**
Replaces 470960 12/9.7 oz
- 469209 Unsweetened Dark Chocolate Baking Bar 99%** **6/9.7 oz**
Replaces 470959 12/9.7 oz
- 469221 Bittersweet Dark Chocolate Baking Bar 62%** **6/9.7 oz**
Replaces 470948 12/9.7 oz
- 469176 Natural Cocoa Powder-Unsweetened** **6/6 oz**
Replaces 46996-9 12/6 oz



New to the Near East line is Couscous made with pasta pearls that are larger than traditional couscous making a unique and appealing texture.

- 832987 Roasted Garlic & Olive Oil Pearled Couscous Mix** **12/4.7 oz**
- 833010 Basil & Herb Pearled Couscous Mix** **12/5 oz**



- 464165 Cowgirl White Bean Dip** **6/16 oz**
- 464176 Texas Tequila Picante Salsa** **6/16 oz**
- 464198 Monterey Jack Jalapeno Queso Dip** **6/16 oz**
- 464209 Chipotle Hummus Bean Dip** **6/16 oz**



- 434532 Chocolate Hazelnut Crème de Pirouline Tins** **6/32 oz**

Liquid Green Gold from Cucina Viva



The role olive oil plays in the Italian diet is no secret, so it is no surprise to find some of the world's best olive oils come from Italy. Cucina Viva's new 100% Italian Extra Virgin Olive Oil is no exception. This oil is fresh and fruity, and to enhance its appeal, it is bottled in a "typical" Chianti style bottle with the reeding on the bottom half of the bottle.

This beautiful bottle of olive oil is perfect for gift giving and it will shine on any table. Serve it with freshly baked bread as a simple yet flavorful dip. It can also be used on salads, pasta, rice and soups. It can also be used to cook meat, fish and poultry. You will find countless uses for this delicious green gold.

This is an excellent oil that it is very reasonably priced! It is now in stock.



145532 100% Italian Extra Virgin Olive Oil in Chianti Bottle
6/25.35 oz

Also available from Cucina Viva:



OL2512	Extra Virgin Olive Oil	6/16.9 oz
OL2515	Extra Virgin Olive Oil	6/33.8 oz
OL2520	Extra Virgin Olive Oil	12/8.45 oz
OL2525	Extra Virgin Olive Oil Spray	12/8.45 oz
OL2510	Extra Virgin Olive Oil	6/1 gal
OL2500	Pure Olive Oil	6/1 gal
VN9897	Balsamic Vinegar	2/5 L
14552-1	White Vinegar	2/5 L
VN9900	Aged Balsamic Vinegar	12/8.45 oz
VN9901	Extra Aged Balsamic Vinegar	12/8.45 oz
14551-0	White Vinegar	12/8.45 oz
13932-0	Roasted Pumpkinseed Oil	6/8 oz
VN9905	Balsamic Vinegar Spray	12/8.45 oz

Demo and ad support is available on all Cucina Viva products. Contact your sales rep for details.