



# EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY

**December  
2014**

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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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COCINA  
SELECTA™



### It's Show Time!

It's that time again. It's time to plan your 2015 show schedule, and figuring out what shows to attend, couldn't be easier. The Fancy Food Shows are the shows to attend if you want to see all the hottest trends in specialty food. Start making your plans now. Following are the show details:

#### 40th Winter Fancy Food Show

January 11-13, 2015

Moscone Center

San Francisco, CA

Booth # 3705



The West Coast's largest specialty food & beverage trade show will be held in San Francisco from January 11 - 13, 2015. Discover 80,000 on-trend and best-in-class products including confections, cheese, coffee, snacks, spices, ethnic, natural, organic and more. Connect with 1,300 exhibitors representing the latest in specialty foods and beverages from across the U.S. and 35 countries and regions. Plan accordingly, you may need all three days to see the unique products featured at this venue. Learn something new at one of the seminars, workshops, tours, tastings or cooking classes. Register on-line at [www.fancyfoodshows.com](http://www.fancyfoodshows.com). And then visit us in booth #3705 to get started on your new product selections for the New Year.

#### 61st Summer Fancy Food Show

June 28 - 30, 2015

Jacob Javits Center

New York, NY

Booth #1336



North America's Largest Specialty Food & Beverage Event will be held in New York City from June 28 - 30, 2015. Discover 180,000 products including confections, cheese, coffee, snacks, spices, ethnic, natural, organic and more. Connect with 2,400 exhibitors from 80 countries & regions. Register on-line at [www.fancyfoodshows.com](http://www.fancyfoodshows.com). And then visit us in booth #1336 to see all the exciting new products we have to offer.



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



# Under the Dome

## Jeff Babcock, Cheese Specialist

### Winter Blues

As the winter months come upon us, don't get the blues, get the *bleus*! We have two new and exciting blue cheeses available, one from here and one from abroad.

From esteemed cheese-maker Sid Cook of Carr Valley Cheese in Wisconsin comes our first selection, *Wildfire Blue*. A couple years ago Sid purchased a new facility in Glacier Point just for making blue cheese. This has given him quite a bit of room to be creative with textures and flavors, striving to compete with a myriad of other Wisconsin blues. Naturally Sid doesn't disappoint. We started last year with his *Penta Crème Blue*, a rich cream added blue that melts in your mouth. Now we have a second offering, one to warm you up for these winter months, *Wildfire Blue*.



*Wildfire Blue* is a dense rich blue, but what makes it unique? It is speckled with pepperoncini in the paste! Sid adds the flakes in the curdling process, which allows the flavors to blend and meld into the fatty goodness over the aging process. Certainly one will get a taste of heat, but the pepper and aroma becomes fused with the cheese in a special way that makes it quite unique. Easy to imagine a *Wildfire Blue* bacon burger on a menu, but think of charcuterie plates or olives stuffed for martinis or a Bloody Mary.

**3264563 Wildfire Blue 1/6 lb**



Our second offering follows the trail of the spicy to the sweet, with the elegant *Saint Geric*.

The beautiful *Saint Geric*, sister of *Saint Angel*, has come ashore from the southeast of France. Made in Pelussin in the Loire region by Fromagerie Guilloteau, this sublime square is filled with buttery goodness and streaked with ethereal veins of blue.

Using the same secret technique for their *Fromager d’Affinois*, Fromagerie Guilloteau, has created a dazzling family of soft-ripened white mold rind cheeses. Creamy throughout, as with all their products, the blue is balanced within the rich cream and provides a delicate nuance.

Pair with Champagne and raisin bread at the end of a meal; try on grilled whole grain bread with bacon and tomato; or covet it with mini toasts and finish it off fast!

**3194982 Saint Geric 2/1.72 lb**

# Wild & Unique Foods

## Tim Doyle, Meat & Game Specialist

### Creminelli Artisan Sausage



The Creminelli Family has been producing artisan meat products since as far back as the 1600s. Creminelli's Italian company, Salumificio di Vigliano, opened in 1906 and is located in the Alpine foothills of the Piemonte region. In 2006, Cristiano Creminelli, who began his salami curing apprenticeship with his father, Umberto, at age 12 started Creminelli Fine Meats in the USA with the purpose of offering Americans a genuine Italian experience.

Production of Creminelli Fine Meats is supervised by Cristiano Creminelli. The high quality of the



product comes from the expert curing of high quality meat. The meat is coarsely ground so it is leaner than most other salami and spices are only added

by hand; spices bring out the characteristics of the meat, but should not overwhelm the natural flavor of the cured meat. The salame are all stuffed in natural casings, then hand tied and cured at cool temperatures in special rooms.

All-natural pork is used in Creminelli products and comes from small family farms that raise their own feed and generate some of their own electricity. The hogs are raised in a healthy, comfortable, open-air environment under the guidelines of the Swine Welfare Assurance Program. Creminelli uses heritage meats that are humanely raised without antibiotics and with vegetarian feed. The spices used in the salame are always USDA organic and sourced from the highest quality suppliers in Italy.

**3106570**

**Finocchiona**

**1/5 lb**

Plenty of fennel and not heavily salted Tuscan style.



**3106608**

**Sopressa Veneta**

**1/5 lb**

Coarsely ground pork seasoned with wine and garlic-Veneto style.

**3106584**

**Piccante Small**

**9/5.5 oz**

Spicy Northern Italian recipe, using red peppers and paprika.



**3106592**

**Sopressata Veneta Small**

**9/5.5 oz**

The most well-know of the Italian salamis, redolent of garlic and red wine.

**3106618**

**Tartufo**

**9/6 oz**

A Felino style salami with black summer truffles.



**3106620**

**Barolo Small**

**9/6 oz**

Made with the king of Italian reds, Barolo. 2011 Gold Food Award winner.

**3106642**

**Casalingo Small**

**9/5.5 oz**

Seasoned with salt and pepper, a family special.







## For the Pastry Chef by Trish Pohanka, Director of Merchandising & Marketing Increase Your Profit with Added Touches to Your Desserts

The holidays are a time to celebrate with family, entertain, and for revelers to spend more time and money in restaurants. European Imports offers labor saving products to reduce preparation costs and increase profits. The following have a proven track records to sweeten dessert presentations.

Cap Fruit Raspberry Coulis is packaged in a plastic squirt bottle with a narrow tip. Simply thaw this 100% natural coulis and squeeze, for plate painting, drizzling on a dessert or ice cream, or use as an addition to cocktails (think Champagne!). It has a high fruit content and a vivid red color.

**2191246**

**Cap Fruit Raspberry Coulis**  
**12/8.82 oz**



Distilleries Peureux



Dark red Morello cherries are macerating in sugar, alcohol and kirsch for a sweet flavorful cherry with a bite of liqueur. Use in baking or to top off ice cream, cheesecake or cakes, or use as a garnish for cocktails. They work well in both sweet and savory preparations.

**3236297 Griottine Cherries in Brandy PET**  
**1/1 L**

**3236306 Griottine Cherries in Brandy PET**  
**1/3 L**

Patisfrance Chestnut Paste  
Chestnut paste containing 10% sugar is a key ingredient in Mont Blanc and other winter desserts. Use in cakes, petit fours or as a filling in chocolates.

**1723414**

**Chestnut Paste, Slightly Sweetened**  
**1/2.2 lb**



Pencil (or cigarette) shaped chocolate sticks add height and flavor to desserts – to the delight of children and adults alike. Top off a pastry or ice cream, or use as a garnish for milk shakes or any dessert. Our two top sells are 8” thin tubes of chocolate with 110 – 115 pencils per kilo. They are also available in white and in 4” lengths.



**0825986 Callebaut 8” Dark Deco Pencil 1/1 kg**



**1906425 Callebaut 8” Marble Deco Pencil 1/1 kg**

Marbled chocolate tulip shaped cups are versatile dessert cups, ideal for individual plate presentations or for catered events. Each cup is 2.63” high with a 2.75” diameter and hold 2 – 3 ounces. Fill with fresh fruit, mousse or ice cream, and top with a chocolate pencil, drizzle with Cap Fruit Raspberry Coulis.



Voila! A magnificent dessert.  
**2167405 Mona Lisa Med Marbled Tulip Cup**  
**1/36 ct**

Rich semi-sweet chocolate (60% cocoa mass) is formed into a liqueur cup nestled in a gold foil base. These ready-to-fill cups are 1.38” high with a 1” diameter and a .5 ounce capacity. Add different fillings for a sweet “flight” or fill with liqueur or cream as a side for coffee.



**1700394 Mona Lisa Dark Choc Liqueur Cup**  
**1/154 ct**



## The First Baked Popcorn

Introducing Snacks101, the manufacturers of the first baked popcorn. Snacks101 wants to introduce you to a new way of thinking about popcorn. They have aimed to recapture a time when food was simple: made with more natural wholesome ingredients. Their baked popcorn is the snack you can feel good about eating and sharing with your friends and family.

Why baked? Baked snacks are better for you. Snacks101 baking technique seals in the flavor with less oil. The result is a delicious, crunchy, healthier popcorn. You can immediately taste, feel and see the difference. Because Snacks101 process locks in flavors, you also get less mess on your hands and clothes. Welcome to the basics of healthy snacking.

**3234414**  
**Less Mess White**  
**Cheddar Popcorn**  
12/4.5 oz



**3234448**  
**Purely Sea Salt Popcorn**  
12/4.5 oz

**3234471**  
**Smokey Chipotle**  
**Popcorn**  
12/4.5 oz



**3234491**  
**Sweet N Spicy Sriracha**  
**Popcorn**  
12/4.5 oz

## Australian Ultra Premium Extra Virgin Olive Oil

This Ultra Premium Extra Virgin Olive Oil comes to us from Cobram Estate. Cobram Estate is Australia's leading extra virgin olive oil producer, voted twice as olive grower of the year, and is Australia's most awarded extra virgin olive oil.

At Cobram Estate their passion for purity inspires everything they do. From tree to table, Cobram takes pride in protecting the integrity of their olive oil to ensure freshness, flavor and enjoyment. Their deep commitment to quality means they take care of every stage of production, from planting and picking, to processing and bottling. In this way, you can be sure Cobram Estate's award-winning Extra Virgin Olive Oil is pure and fresh, not to mention cholesterol and preservative free.

Cobram Estate Extra Virgin Olive Oil is now available from European Imports, Inc. in two varieties:

**3234308**  
**Picual Extra Virgin Olive Oil**  
6/16.9 oz



*A perfectly balanced oil, displaying clean crisp notes of green olive fruits, combined with tomato bush and fig leaf aromas. Complex flavors are well supported by firm but balanced levels of bitter and spicy sensations.*

**3234343**  
**Hojiblanca Extra Virgin Olive Oil**  
6/16.9 oz



*An extraordinarily aromatic Ultra Premium Extra Virgin Olive Oil. It displays intense and complex aromas of fresh cut grass and a rather undefined mix of ripe and unique tropical fruits. The palate is sweet and creamy with low levels of bitterness and a very slight late pungency.*



# New Grocery

## Reasonably Priced Gourmet Tuna

Want to feel good about your choice of tuna? Look no further than Neptuna. Neptuna is a new line of tuna from Costa Rica. Neptuna tuna is delicious, high quality yellow fin tuna with lots of benefits at an affordable price. This remarkably fresh tuna is dolphin safe and responsibly caught. All five Neptuna flavors contain Omega-3 a great element to decrease cardiovascular risks. Neptuna's techniques for packaging and preparing their tuna give their products a long shelf life. Lastly, Neptuna's innovative packages can easily be washed and re-used around the house.

Enjoy these firm, tasty yellow fin tuna chunks right out of the container for a quick and healthy meal or snack, or mix with vegetables for a healthy salad. The applications are as endless as your imagination.

**3238981**  
**Chunk Light Tuna in Spring Water**  
12/5.64 oz



**3239053**  
**Chunk Light Tuna in Olive Oil**  
12/5.64 oz

**3238971**  
**Smoked Chunk Light Tuna in Spring Water**  
12/5.64 oz



**3239111**  
**Chunk Light Tuna with Lemon & Pepper in Olive Oil**  
12/5.64 oz

**3239011**  
**Chunk Light Tuna with Vegetables in Spring Water**  
12/5.64 oz



## Beautiful and Delicious Chocolate



Introducing Chocomize chocolate bars. Chocomize started with the goal of providing different and unique chocolate. Their bars are handcrafted in New York City with fresh, high-quality ingredients and premium Belgian Chocolate. Chocomize is continuously seeking to offer an indulgent experience that doesn't just taste good but helps you do some good, using both Fair Trade chocolate and being a 1% for the Planet member. Chocomize bars make memorable gifts because they are beautiful and delicious. Indulge joyfully! SRP \$5.99



**3234612** **Fruit Temptation Dark Chocolate Bar** 15/3.5 oz

*All natural, 53.8% Belgian Fair Trade Dark Chocolate with strawberries, raspberries and cranberries.*

**3234624** **Almond Berry Dark Chocolate Bar** 15/3.5 oz

*All natural, 53.8% Belgian Fair Trade Dark Chocolate with almonds, cherries and blueberries.*

**3234657** **Dark and Tart Chocolate Bar** 15/3.5 oz  
*All natural, 53.8% Belgian Fair Trade Dark Chocolate with pecans, cranberries and candied cocoa nibs.*

**3234663** **Just Nuts Milk Chocolate Bar** 15/3.5 oz  
*All natural, 33.6% Belgian Fair Trade Milk Chocolate with butter toasted peanuts, pecans and almonds.*

**3234707** **Just Nuts Dark Chocolate Bar** 15/3.5 oz  
*All natural, 53.8% Belgian Fair Trade Dark Chocolate with butter toasted peanuts, pecans and almonds.*

**3234728** **Fruit Temptation Milk Chocolate Bar** 15/3.5 oz  
*All natural, 33.6% Belgian Fair Trade Milk Chocolate with strawberries, raspberries and cranberries.*



# Line Extensions



New to the line:

**3184666**  
**Fennel Saffron**  
**Pumpkin Butter**  
**6/7.6 oz**

*A savory, light and uniquely crafted pumpkin butter with olive oil, accentuated by fragrant fennel and exotic saffron. Different from the typical sweet cinnamon pumpkin butters, this dairy-free butter is great for cooking, as a sauce over ravioli, a sandwich spread, or to add flavor to soups and baked fish.*



**Buddy Fruits**  
 PURE BLENDED FRUIT TO GO

Replacement:

**2956807**  
**Blueberry &**  
**Blackcurrant**  
**Blended Fruit**  
**14/4.2 oz**

*Whether you are replenishing from a strong workout or simply looking to make it past that afternoon slump, you will find a natural source of energy in this blueberry & blackcurrant blended fruit.*

*Replaces 1691710 packed 18/4.2 oz*



## Another Sriracha Original

**3194901**  
**Huy Fong Sriracha**  
**Popcorn**  
**12/3.5 oz**

Through a unique process, Sriracha's intensely flavorful and wildly loved blend of sun ripened chili peppers and garlic adds the perfect hot and spicy seasoning to POP's premium golden popcorn. Every kernel is infused with this "most amazing condiment on the planet".



Known for its sweet yet slightly spicy flavor profile, Peppadews are being used for numerous applications, and now they are available stuffed:

**3171347**  
**Peppadew Stuffed with**  
**Cream Cheese**  
**6/8.75 oz**

*This combination of sweet, slightly spicy Peppadew peppers, stuffed with a mild smooth cream cheese filling, can be served right out of the jar as an appetizer, added to salads or used as a garnish for a martini or bloody Mary.*



## Toast for Cheese from



These toasts are thin, light and crisp (baked twice like biscotti) and uniquely studded with fruits, nuts and seeds. With cheese, it makes the perfect balance of sweet and savory. Now available in three unique flavor combinations:

**3139837**  
**Dates, Hazelnuts &**  
**Pumpkin Seeds**  
**6/3.53 oz**

*Serve with lush creamy cheeses such as brie.*



**3139845**  
**Apricots, Pistachios &**  
**Sunflower Seeds**  
**6/3.53 oz**

*Serve with delicate goats' milk cheeses.*



**3139864**  
**Cherries, Almonds &**  
**Linseeds**  
**6/3.53 oz**

*Serve with rich blue cheeses.*



Also available from the Fine Cheese Co:

**3139872**  
**Gluten Free Water Crackers**  
**12/6 oz**

*The perfect cheese accompaniment for individuals with a gluten intolerance.*

# Specialty Gourmet Pasta Cuts Imported from Italy



No other food from Europe has dominated our tables as much as Italian pasta. The world looks to Italy as the standard for pasta quality and versatility. Centuries of know-

how and tradition have gone into pasta making in Italy. **Cucina Viva** pastas are a fine example of the expertise involved in the making of gourmet Italian pasta. From the Puglia region of sunny southern Italy, **Cucina Viva** pasta is produced using traditional methods by a family owned company established in 1870. This pasta holds up beautifully to cooking, remaining toothsome and delicious.

The preparation of this pasta couldn't be simpler. Bring 4-6 quarts (for one pound of pasta) of water to a boil. Salt the water and add the pasta. Return the water to a boil and cook for 10-12 minutes stirring occasionally to prevent sticking. Taste the pasta to determine if it is done. Perfectly cooked pasta should be "al dente," or firm to the bite, yet cooked through. Drain and serve with your favorite sauce.

**1795865 Rigatoni 12/17.63 oz**

Cucina Viva's Rigatoni is a tube shaped pasta with large grooves. Rigatoni's ridges and holes are perfect with any sauce, from cream or cheese, to the chunkiest meat sauces.



**7221359 Strozzapretti 12/17.63 oz**



The shape of this pasta resembles a rolled towel, and the name means "priest strangler" in Italian. Strozzapretti pairs nicely with meat, cream, seafood or vegetable sauces.

*Strozzapretti is also available in a bulk package for foodservice. Item 0912941 packed 12/17.63 oz.*

**8564187 Orecchiette 12/17.63 oz**



Orecchiette is a type of pasta whose shape resembles a small ear (in Italian, "ear" is orecchio). Cucina Viva's Orecchiette is about 3/4 inch in size and looks like a small white dome, with a thinner center than edge, with a rough surface. Orecchiette is commonly served with thick, chunky sauces or in pasta salads.

**8445076 Fusilloni 12/17.63 oz**

This giant spiral shaped pasta can be served with any sauce, broken in half and added to soups, or turned into a beautiful salad. Fusilloni also bakes well in casseroles.



**2631386 Cavatelli 14/17.63 oz**



This small folded pasta is one of three traditional shaped pastas of the Puglia region of Italy. This pasta is commonly served with thick, chunky sauces or in pasta salads.

**8445068 Trece Dell'Orto 12/17.63 oz**

Trece Dell'Orto (braids of the garden) is an Italian semolina pasta colored by and flavored with spinach, carrots, basil and beets. Serve it simply with olive oil or butter, garlic and parmesan.



**8086340 Tri-Color Farfalle 12/17.63 oz**

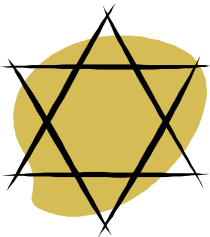


Farfalle has a distinctive bowtie shape. Cucina Viva's farfalle will brighten any meal with their interesting shape and colors. This pasta is thick enough for a variety of sauces, but farfalle is best suited to cream and tomato dishes. It can also be used to add color and texture to many salad or soup dishes.

le Village



Love of Fare



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