



# EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA  
SELECTA



Cucina  
Viva

**December  
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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## *It's Show Time!*

It's that time again. It's time to plan your 2016 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:

### *Winter Fancy Food Show*

January 17-19, 2016  
Moscone Center  
San Francisco, CA  
Booth # 946

The West Coast's largest specialty food & beverage trade show will be held in San Francisco from January 17 - January 19, 2016. 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 #946 to get started on your new product selections for the New Year.

### *Summer Fancy Food Show*

June 26 - 28, 2016  
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 26 - 28, 2016. 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

### Grilled to Perfection!

#### ***Brunkow Cheese of Wisconsin***

As the winter arrives, the thought of cooked cheese becomes ever enticing. Brun-uusto, styled after the Finnish *juustoleipä*, is a partially cooked cow's milk cheese that looks like a piece of bread! With a squeaky, curdy texture, Brun-uusto has become a bit of a cult following for us.



Brunkow Cheese is an old traditional Wisconsin cheese house in the rural rolling hills of the southwest corner of the state. They have been making cheese there for more than one hundred years, using milk from the surrounding region.

The cheese can be pan fried, open grilled or roasted over an open flame on a stick or skewer! An awesome appetizer, but added with some root vegetables it makes a great center of the plate piece for fall or winter. Very versatile, the cheese can be served with sweet or savory components.



At breakfast it was often served with coffee, even dunked in it, but I like it with bacon and eggs. It is a great alternative for people not eating gluten!



**Each packed 12/8-10 oz random weight pieces:**

<b>2245557</b>	<b>Original Brun-uusto</b>
<b>2245571</b>	<b>Garlic Brun-uusto</b>
<b>2245589</b>	<b>Jalapeno Brun-uusto</b>

# Wild and Unique Foods

## Tim Doyle, Meat & Game Specialist

### 600 Day Riserva Prosciutto di Parma



Il Numero Uno's 600 Day Prosciutto di Parma is Italy's gift to the world. How can its flavor not be wonderful when the hogs are fed Reggiano whey for four months on a

special feeding program, and the hams are aged for over 600 days. This is the masterpiece of the Parma hams.

This 600 day ham comes strictly from the Langurian region where one finds a rare and precious wind dries and sweetens these authentic hams during the 600 day curing process. It is a special wind that blows from the direction of the Vergilian Sea, becoming sweeter as it passes through the olive groves and pine estates of the Magra Valley. It is then dried by the chestnut trees of the Cisa Pass and eventually blows very fragrant and pure through the famous hams of Parma.



Italian law has established very precise criteria for awarding the title Prosciutto di Parma. The consortium guarantees the quality of their products, the place of origin, and the aging and seasoning process. It also protects their traditions in respect to authenticity of the raw materials, the exacting standards set for breeding, and the care and expertise given to the curing process. Only these hams are awarded the prized stamp of the Ducal Crown.

The curing process begins by selecting only the best hams available from the best Italian pork. The salting master gently sprinkles a minimal amount of sea salt over the hams by hand. This salting process is the same as was done in ancient times. The minimal amount of sea salt allows the natural dry-curing process to produce the same sweet, delicate and matchless flavor every time.



The 600 Day must be sliced paper thin for its velvety tenderness and unique sweetness to be fully appreciated. It has a high nutritional value, and when the fat is trimmed, is low in calories. I say leave the fat on it is wonderful and forget the calories. Enjoy!



**0477402 Il Numero Uno 600 Day Prosciutto di Parma 1/16 lb**





## For the Pastry Chef Karl Helfrich, Pastry Specialist



'Tis the season for creating both traditional and innovative holiday desserts and Nielsen Massey extracts have been a big part of the flavor and aroma that define the holidays. Their vanilla extracts are legendary for quality and consistency and their other extracts live up to their name.

The standard bearer for the Nielsen Massey line is of



course their Madagascar Vanilla Extract. Their proprietary cold extraction process gently draws out and preserves the vanilla's over 300 flavor compounds. The result is a sweet, creamy, mellow flavor with velvety after-tones, perfect for cooking and baking both sweet and savory dishes. An exceptional "all-purpose" vanilla. It is available in both 32 oz and 1 gallon sizes.

**9199712 Madagascar Vanilla Extract 1/32 oz**  
**9558891 Madagascar Vanilla Extract 1/1 gal**

Their vanilla bean paste has also become very popular with pastry chefs. It is crafted with Madagascar Bourbon Pure Vanilla Extract and real seeds from the vanilla pod. Due to its thick consistency similar to molasses, this culinary paste enables you to add more delicious vanilla flavor without thinning out your batters or sauces. It's also ideal for recipes, such as crème brûlée and ice cream, in which you want to add the enticing visual flair of vanilla seeds.



**5478946 Madagascar Vanilla Bean Paste 1/32 oz**



**PatisFrance** is known world-wide as the producer of some of the highest quality pastry ingredients available, and this includes their line of canned fruits. The fruits chosen to have the PatisFrance label are much more uniform and much higher quality than most domestic canned fruits and deserve to have a place in even the most discriminating pastry chef's repertoire. We are featuring the **mini pears in syrup** in this issue. They are firm, perfectly peeled and so cute! 16 pears per can.  
**3104411 Mini Pears in Syrup 12/30 oz**



**PatisFrance Chestnut Cream** is the classic chestnut paste that pastry chefs have been using for years to make the perfect Mont Blanc or chestnut mousse. It contains 10% sugar, has a perfectly smooth texture, and can be made into a myriad of holiday desserts.  
**1723414 Chestnut Cream 1/2.2 lb**



pureeing, candying whole, or using in savory applications such as stuffing, risotto, and sauces.

**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



**1441763 IQF Chestnuts 5/1 kg**

# New Grocery Italy's Best Chocolate



Our ongoing quest to bring you the world's best chocolate takes us to Italy, home to Pernigotti Chocolate. Since 1860, Pernigotti has been one of the leading Chocolatiers in Italian confectionary, offering top quality confections from the Piedmont region of Italy. For over 150 years Pernigotti has produced the highest quality products, the result of a careful selection of raw materials, passion, and love for all creation, born of centuries-old experience.

Today, after 150 years of success, Pernigotti is contemporary, yet always stays true to itself and its principles. It is those principles that have transformed a small workshop into one of Piedmont's most famous Italian brands. Pernigotti Chocolate is known for its traditional Italian favorites including Gianduiotto and Cremino. Enjoy Pernigotti premium chocolates in snack bars and individually wrapped in bags now available from European Imports, Inc.:

**7008249**  
**Gianduiotto Classic Bag**  
12/3.5 oz



**7008366**  
**Gianduiotto Classic Snack Bar**  
21/1.41 oz



**7008367**  
**Gianduiotto Dark Bag**  
12/3.5 oz



**7008291**  
**Gianduiotto Dark Snack Bar**  
21/1.41 oz



*The Gianduiotto's scrumptious giandua cream is made of cocoa paste and hazelnuts. The taste is truly, supremely smooth and rich.*

**7008369**  
**Cremino Classic Bag**  
12/3.5 oz



**7008293**  
**Cremino Classic Snack Bar**  
21/1.41 oz



**7008270**  
**Cremino Dark Bag**  
12/3.5 oz



**7008294**  
**Cremino Dark Snack Bar**  
21/1.41 oz



*Cremino, with its typical squared shape has three layers: a smooth center layer sandwiched between two layers of creamy hazelnut chocolate giandua.*

**7008273**  
**Nocciolato Classic Bag**  
12/3.5 oz



**7008296**  
**Nocciolato Classic Snack Bar**  
21/1.41 oz



**7008274**  
**Nocciolato Dark Bag**  
12/3.5 oz



**7008370**  
**Nocciolato Dark Snack Bar**  
21/1.41 oz



*Composed of lots of crunchy whole hazelnuts, peeled, roasted and covered by an exquisite giandua chocolate cream paste. This Nocciolato Gianduiotti is recognized as a premier delicacy by chocolate connoisseurs.*

**7008368**  
**Classic Gianduja Spread**  
6/12.35 oz

*A delectable chocolate spread made from all natural ingredients. Giandua spreadable cream has 33% hazelnuts. This sweet hazelnut chocolate spread is great for icings, fillings, and just for spreading.*



**7008371**  
**Dark Gianduja Spread**  
6/12.35 oz  
*Dark chocolate whipped with roasted hazelnuts from the Piedmont region of Italy. Smooth and creamy, perfect on crostini garnished with berries.*





# New Grocery

## Brazilian Cheese Rolls

Pão de queijo ("Cheese Bread" in Portuguese) is a small, baked, cheese-flavored roll, a popular snack and breakfast food in Brazil. This traditional Brazilian favorite comes to us from Forno de Minas.



A simple start: Dona Dalva's traditional homemade Pão de Queijo recipe originated at her family's farm in Brazil. For over 25 years Forno de Minas has brought her scrumptious Pão de Queijo cheese rolls to families across the country and around the world.

Made only with simple all-natural ingredients and naturally gluten free, Pão de Queijo cheese rolls make a great breakfast, appetizer or the perfect snack. Golden crispy crust with a soft "cheesy" inside, Pão de Queijo cheese rolls are light bread with an exploding cheese flavor. From the freezer to the table in 5 minutes! Simple to prepare (no proofing), Forno de Minas Pão de Queijo Cheese Rolls are shipped frozen.

**7008939**  
**Pao de Queijo, Frozen Par Baked**  
**9/17.6 oz**



**7008940**  
**Pao de Queijo, Frozen Raw Dough**  
**10/35.3 oz**



## Tasty Kettle Chips

This newest batch of kettle cooked chips comes to us from a local Chicago establishment, Lillie's Q. Since opening its doors in July 2010, Lillie's Q has earned both coveted awards and rave reviews and their chips are one of the stars. Lillie's Q chips are kettle cooked in small batches creating a distinctively crisp and flavorful chip. What sets Lillie's Q chips apart from all the others are the flavors, which are simply amazing:

**7008934**  
**Carolina Dirt BBQ Kettle Chips**  
**12/2.25 oz**

*Inspired by the clay-colored soil found in the Carolinas, these light, crunchy potato chips are flavored with layers of chipotle, cumin, mustard, ancho chile, garlic and brown sugar. With more smoke than sweet, the recipe strikes the right chord between mouth-watering savoriness and that classic kettle chip treatment.*



**7008936**  
**Pimiento Cheese Kettle Chips**  
**12/2.25 oz**

*Kettle chips flavored with a southern staple, pimiento cheese. Sharp cheddar combined with the sweet-hot flavor of pimiento on a crisp crunchy chip. Wow your taste buds!*

**7008937**  
**Salt & Pepper Kettle Chips**  
**12/2.25 oz**

*Yes, salt and pepper is basic, but when you start out with a chip as good as Lillie's Q, salt and pepper go to a whole new level. You'll taste a lot of spice and a little bite in these Kettle chips.*





# Line Extensions/Changes



New to the Rustic Bakery line:

**3788670**

**Blue Cheese & Walnut Coins**

**12/5 oz**

*Point Reyes Blue Cheese and Farrari Farms Walnuts.*



**3788682**

**Original Savory Coins**

**12/5 oz**

*Fiscalini Cheddar, Parmesan Reggiano and a hint of chili flakes are used to make these coins.*

**3788706**

**Meyer Lemon Shortbread**

**Cookies**

**12/4 oz**

*Classic, buttery shortbread with the sweet and tangy zest of Meyer lemons.*



**3788728**

**Pecan Shortbread Cookies**

**12/4 oz**

*Rich, buttery shortbread with tasty pecans.*

**3788730**

**Vanilla Bean Shortbread**

**Cookies**

**12/4 oz**

*Rich, buttery shortbread with luscious Tahitian vanilla bean.*



**New to the line:**

**7878899 PET Spring Water 12/33.8 oz**

*It's as easy as it is convenient to quench any-size thirst with Acqua Panna® Natural Spring Water. Acqua Panna® Natural Spring Water is served as a fine dining water. Thanks to its smooth and velvety taste, Acqua Panna® Natural Spring Water is served in restaurants to enhance the flavors of food and wine.*

New to the Carmelina line:

**3884657**

**Borlotti Beans**

**(Cranberry Beans)**

**6/91 oz**



*Lindt*



OF SWITZERLAND

Lindt Lindor Truffles are now available in two new flavors:

**3910447**

**Milk Chocolate Sea Salt**

**Truffles**

**1/60 ct**



**3910454**

**Milk Chocolate Caramel**

**Truffles**

**1/60 ct**



**Replacements:**

**3913383 Simply Naked Pita Chips 12/7.33 oz**  
*Replaces 0316689 packed 12/8 oz*

**3913403 Multigrain Pita Chips 12/7.33 oz**  
*Replaces 0912958 packed 12/8 oz*

**3913419 Cinnamon Sugar Pita Chips 12/7.33 oz**  
*Replaces 1429980 packed 12/8 oz*

# Specialty

## Olives, an Essential Holiday Ingredient



*Le Village*



*Love of Fare*



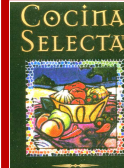
Even though more attention is usually given to their delicious oil than their whole food delights, olives are one of the world's most widely enjoyed foods. Olives are the perfect ingredient to keep on hand for holiday entertaining. Olives are fantastically diverse and equally versatile, whether ground into spreads and tapenades, tossed into salads, simmered in stews and sauces, plopped into martinis, or eaten straight out of hand. Their sweet, sour, salty, bitter and pungent flavors are singularly complex, making them an essential tool in any cook's arsenal.

Olive varieties get their distinctive qualities from their genetics, their region and climate, and how they were harvested and cured. The result is hundreds and hundreds of olives with unique personalities. Factor in marinating, seasoning, and stuffing the small fruits, and the result is an infinitely long olive menu. European Imports, Inc. sells many brands of olives, but the following three brands are offered to you exclusively from European Imports, Inc. Each brand offers a variety of tastes and textures so there is surely one to please the olive lover in you.



Life in Provence Olives imported from France:  
Retail:

5398753	Black Oil Cured Olive with Herbs de Provence	12/4.5 oz
1725946	Pitted Provencal Olive Mix	12/3.53 oz
8141327	Green Picholine Olives	12/4.5 oz
6354690	Olive Nicoises	12/4.5 oz
Bulk:		
7107568	Black Oil Cured Pitted Olives	1/8.8 lb
4920736	Green Pitted Olives with Herbs	1/11 lb
3993441	Pitted French Olive Mix	1/11 lb
0857771	Nicoises Olives	1/11 lb
4551156	Pitted Nicoises Style Olives	1/11 lb
5136342	Green Picholine Olives	1/11 lb
4703056	Tapas Cocktail Olives	1/11 lb
8066447	Andalusian Olive Mix	1/11 lb
8651590	Pitted Provence Olive Mix	1/8.8 lb



Cocina Selecta Olives imported from Spain:

Retail:

1699527	Pimento Stuffed Olives	12/3 oz
4582284	Almond Stuffed Olives	12/3 oz
7410731	Whole Queen Olives	12/10 oz
8185308	Pimento Stuffed Queen Olives	12/10 oz
1004975	Garlic Stuffed Olives	12/4.5 oz
6638979	Blue Cheese Stuffed Olives	12/10 oz
Bulk:		
5634757	Pitted Queen Olives	4/66 oz
1700188	Blue Cheese Stuffed Olives	4/80 oz
2189906	Chipotle Stuffed Olives	4/80 oz
1700176	Pimento Stuffed Olives	4/80 oz



Cucina Viva Olives imported from Italy:

Bulk:

8660443	Green Nocellara Olives Tub	2/5 lb
3192321	Black Cerignola Olives Tin	2/5.5 lb
6415630	Red Cerignola Olives Tub	2/5 lb
8284939	Black Oven Baked Olives Tub	2/5 lb
6552166	Green Cerignola Olives Tub	2/5 lb
6415489	Green Castelvetro Olives Tub	2/5 lb
6489953	Ligurian Olives Tub	2/5 lb
1401381	Pitted Italian Olives with Oil & Spices Tub	4/4.4 lb
3200179	Pitted Antipasto Olives Tub	4/4.4 lb
8070464	Gaeta Olives Tub	2/5 lb
3192180	Green Cerignola Olives	2/5.5 lb
3192160	Pitted Castelvetro Olives	2/4.4 lb