



**COCINA  
SELECTA™**



**December  
2016**

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

**European Imports, Inc.**  
600 East Brook Dr.  
Arlington Heights, IL 60005  
1-800-323-3464  
orders@eiltld.com  
www.eiltld.com

## It's Show Time

It's that time again. It's time to plan your 2017, 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 22-24, 2017  
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 22-24, 2017. Discover the future of specialty food! Meet the newest producers and sample the hottest new products. 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 25-27, 2017  
Jacob Javits Center  
New York, NY  
Booth #1236



North America's Largest Specialty Food & Beverage Event will be held in New York City from June 25-27, 2017. Discover 180,000 products including confections, cheeses, coffees, snacks, spices, ethnic, natural and organic foods, 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 #1236 to see all the exciting new products we have to offer.



## Happy Holidays

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



There's a reason Kerrygold Aged Cheddar Cheese tastes like heaven: it is made by monks. Well, at least it was thirteen centuries ago when they first started their divine new hobby. Today they use the same attention to detail and the same naturally abundant land to create their 21st century version of this holy grail of Cheddar cheese.

Aged Cheddar is a pasteurized, grass-fed cow's milk cheese that is aged for one year and undergoes a stringent grading process as it matures. Only the best-tasting cheese makes it through, resulting in a Cheddar that is rich and full-bodied with a smooth finish. Slice it up with warm apple pie or make it the hero of a wine and cheese pairing.

**3515360      Aged Cheddar      2/5 lb**



Not far from Mad King Ludwig's castle in southern Bavaria comes an insane cheese, the decadent black waxed *Grand Noir*. This rich double cream blue is enrobed in sultry wax and set to age for many weeks in Allgäu, from the master cheese-makers at Kaserei Champignon, creators of the original *Cambozola*. The landscape here is scenic, leading to the Alps and the Swiss border, where the Swiss Brown cows contribute their grand milk. The buttery quality of this cheese is matched by the long aging, as the flavors begin to embolden over time, bringing forward intense fermented fruit, lactic tartness and flowery molds, yet it remains balanced and sweet. Almost like butter, the cheese simply melts away in your mouth leaving you only with the sweet memory of Bavaria.

**3598895      Grand Noir      1/5.5 lb**



# Wild and Unique Foods

## Tim Doyle, Meat & Game Specialist

### Redondo Iglesias



Based in Spain, Redondo Iglesias is a 3<sup>rd</sup> generation family owned company that has been recognized as the “Maestros del Jamon” specializing in Serrano ham. The secret is the curing process, which comes

from cutting-edge technology applied to maintaining the taste and quality, which comes 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. The chambers recreate conditions that a ham hanging in a loft of a peasant house in one of Spain’s mountain regions would encounter.

The 15-20 month plus process is 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 of aging recreates winter temperatures as low as 41°F and then passing on to the summer aging months, when the temperature might reach a high of 95°F. The cooling and gradual heating up is fundamental for the fat on the outside of the ham to penetrate the meat. The natural process which places emphasis on time and master craftsmen gauging the evolution of the ham throughout the curing, is comparable to the process of wine making.



Serrano ham is surprisingly low in fat, sodium, and cholesterol, and high in nutrition. It is also rich in protein, phosphorous and calcium. Serrano ham is a light digestive food with a well balanced fatty acid content which can help lower cholesterol by

providing plenty of unsaturated fats. Serrano deli loaf ready-to-slice ham will help with food costs and save on labor. It can be sliced 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 bread drizzled with Cocina Selecta extra virgin olive oil and a fine glass of red wine.

**1952322 Jamon Iberico Boneless 1/14 lb**



**2598916 Serrano Ham Sliced Retail 12/3 oz**

**2627927 Serrano Bone-in Ham 18-20 mos. 1/17.5 lb**

**3124631 Jamon Iberico Bellota 1/13 lb**

**3223441 Serrano Bone in Bellota 30-36 mos. 1/20 lb**



**3481357 Iberico Retail Jamon Sliced 12/2 oz**

**6125712 Serrano Boneless Ham 15 mos. 1/12.5 lb**

**7013661 Serrano Deli Loaf 1/10 lb**



# For the Pastry Chef

## Girish Fatnani, Pastry Specialist



### “Seprata” pull-apart rolls

Tribeca Oven has developed a new dinner roll



concept that they call “Seprata”. It is a baguette shape that has been scored into 14 individual rolls that pull apart easily

from each other, creating a dinner roll that is crispy on the top and soft on the sides!

These par-baked artisan dinner rolls have a thin crisp crust and a delicate flavor. Just bake at 385° for 8 minutes, let cool for 15 minutes and serve. They are perfect for an elegant bread service at restaurants, caterers, hotels...



wherever a quality roll is expected (they also make a tasty and different “slider” bun). The baguette shape saves time in the kitchen as well – no more dumping rolls onto sheet pans and making sure they are all right-side-up! Finally, they are quite economical, with the per piece price averaging 25%-30% less than traditional dinner rolls.

**7010122 Seprata Dinner Rolls 1/22 ct**



### Different Pectin’s for Different Uses

European Imports carries three pectin’s from PatisFrance for the pastry chef. Each one has unique properties that make it suitable for different aspects of pastry production.



First there is the Green Pectin. This is the fast-setting variety. Many pastry chefs refer to this as “apple pectin”. It is formulated to set quickly, but is also “thermo-reversible”, meaning it can be re-heated and will still

set up. It is most suitable for making jams, jellies and pie fillings.

**5819679 Green Pectin 1/2.2 lb**

The second choice is Yellow Pectin. It is slow-setting and is “non thermo-reversible” meaning once it is set, it cannot be re-heated. This pectin is best suited for making pate de fruit, or fruit jellies. Its slow-setting properties allow the use of a sauce gun to portion out the product without setting up too quickly.

**8232373 Yellow Pectin 1/2.2 lb**



Finally, there is NH Pectin. This pectin is used to make apricot and other glazes to be used on fruit tarts, breakfast pastries, etc. It sets very shiny and has a pleasant flavor.

**8824110 NH Pectin 1/2.2 lb**



# Grocery

## Italian Crackers to Liven Up your Holiday Parties

What are Taralli? Taralli are an Italian snack cracker that is common to several regions of southern Italy, but they are taken to another level in Puglia, where Cucina Viva Taralli are produced. Every town in Puglia offers its own types of taralli – an unsweetened cracker that is briefly boiled, then baked. Taralli are similar in texture to a breadstick or a pretzel in a doughnut shape. Cucina Viva Taralli are made with extra virgin olive oil, making them flakier and more flavorful than other taralli on the market.

Taralli is a healthy Italian snack that is light and perfect for any time of the day. Serve as a snack paired with hard or soft cheeses or try them dipped in honey mustard. They also make delicious croutons for soup or salad. In Italy, taralli would be eaten with a glass of wine. Now available in three new flavors:



### **3867654** **Fennel Seed Taralli** **12/7.05 oz**

Crispy and incredibly flavorful. Their unique flavor is strikingly reminiscent of lico-rice and anise and blends well with the traditional taste of baked taralli.

### **3867613** **Parmesan & Pecorino** **Taralli** **12/7.05 oz**

The cheese flavor in these taralli is intense but balances nicely with the taste and texture of this crumbly traditional Italian snack.



### **3867666** **Traditional Taralli** **12/7.05 oz**

This taralli, baked according to a traditional Italian recipe, is fresh and invigorating with the taste of extra virgin olive and the fine texture of the dough.



### **More crunchy delights available from Cucina Viva:**

Cucina Viva Crostini are flavorful Italian crackers (or little toasts as the exact translation suggests) imported from Italy. Originating over one hundred years ago in the Puglia region of Italy, this little cracker (crostini) was originally served with cheese. They can also be served with an assortment of toppings and used as appetizers or garnish on foods like soups or stews.

<b><u>0019562</u></b>	<b><u>Traditional Crostini</u></b>	<b><u>12/7 oz</u></b>
<b><u>0293498</u></b>	<b><u>Fennel Crostini</u></b>	<b><u>12/7 oz</u></b>
<b><u>5429244</u></b>	<b><u>Rosemary Crostini</u></b>	<b><u>12/7 oz</u></b>
<b><u>7888769</u></b>	<b><u>Black Pepper Crostini</u></b>	<b><u>12/7 oz</u></b>
<b><u>8647578</u></b>	<b><u>Parmesan &amp; Pecorino Crostini</u></b>	<b><u>12/7 oz</u></b>
<b><u>1431305</u></b>	<b><u>Black Olive Crostini</u></b>	<b><u>12/7 oz</u></b>
<b><u>1431315</u></b>	<b><u>Spicy Bloody Mary Crostini</u></b>	<b><u>12/7 oz</u></b>



**NEW!** Cucina Viva Traditional Crostini are now available in a bulk package:

### **3867639**      **Traditional Crostini**      **2/5 lb**

# Grocery

## Bulk Up on Olives for the Fourth Quarter



Olives are one of the world's oldest fruits. Varieties number in the dozens and vary in size and flavor. All fresh olives are bitter and the final flavor of the olive depends on how ripe it is when picked and the processing it receives. Unripe olives are always green, ripe olives may be black or green. They are available pitted and unpitted. They may be packed in brine, dried in salt, marinated in oil with herbs and spices, or even stuffed with pimentos, almonds or onions. Olives packed in brine stay plump, smooth, and relatively firm. Salt- or oil-cured olives become dry, wrinkled, and pleasantly bitter in flavor; the best obtain a silky texture and rich flavor. Unopened olives can be stored at room temperature for up to two years. Opened olives will keep in the refrigerator for several weeks if stored in their own fluid and in a non-metal container.

Olives are the perfect ingredient to keep on hand for holiday entertaining. Whether you are looking for a new olive for the shelf or your olive bar, we have the olives for you. 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	1/8.8lb
4920736	Green Pitted Olives with Herbs	1/11 lb
0857771	Nicoises Olives	1/11 lb
4551156	Pitted Nicoises Style Olives	1/11 lb
5136342	Green Picholine 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
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
6552166	Dark Green Cerignola Olives Tub	2/5 lb
3192180	Green Cerignola Olives Tub	2/5.5 lb
8284939	Black Oven Baked 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
4171775	Pitted Antipasto Olives Tub	1/4.4 lb
8070464	Gaeta Olives Tub	2/5 lb



# Foodservice

## Truffles to Warm You Up this Winter



White truffles are rare and expensive, but Cucina Viva provides us with an economical alternative. Imported from Italy, this European Imports, Inc.



exclusive is made with 100% Italian Extra Virgin Olive Oil naturally infused with white truffles. Truffles are one of the world's most complex and mysterious foods. Truly exceptional

truffles are costly, perishable and hard to find. Truffle oil captures the essence of Italy's best truffles without the expense.

This oil is best used sparingly as a seasoning. It makes a flavorful enhancement for steaks, fish, mushroom dishes and cheese. Drizzle it over risotto, mashed potatoes, pasta dishes and salads for an aromatic finish. It also makes a unique and delicious dip for fresh bread. A few drops of this truffle oil will give the final touch of class to an unforgettable dish.

**1921242**  
**White Truffle Oil**  
**6/8.45 oz**

**1921263**  
**White Truffle Oil**  
**12/1.85 oz**



Life in Provence Truffle Peelings and Winter Truffle Juice are imported from France. Life in Provence truffles come from the best truffle territories in the south of France, where they start picking them in mid-November. After picking, the truffles are brushed and sorted for processing.

Life in Provence Truffle Peelings provide a cost-effective way to get the appearance of sliced or chopped truffles in your food. The peelings are simply the shaved outer layer of the whole truffle that have been preserved for out-of-season use. Life in Provence Truffle Peelings have a mild and subtle truffle flavor. They make a dramatic garnish and they are the perfect ingredient to use in sauces, mashed potatoes or to make a truffle omelet.



**1413188**      **Truffle Peelings**      **1/7 oz**

Truffle juice is the natural liquid obtained from the first cooking of the truffles for preservation. With a mild and subtle, earthy truffle flavor, it's a great ingredient to add a touch of truffle flavor without burning through your culinary budget. Life in Provence Winter Truffle Juice will be the "secret" ingredient in your broths and reductions. It is also an excellent base for pasta, risotto and other sauces.



**1861200**      **Winter Truffle Juice**      **12/13 oz**



# Specialty

## Superior Spanish Saffron Salt from Cocina Selecta



*Le Village*



*Love of Fare*



**COCINA  
SELECTA™**



In their search for spices, men such as Marco Polo and Christopher Columbus set forth in the discovery of new worlds, and in the Middle Ages the so called "Spice Road" was of major economic importance to Old Europe. Spices are a universe in themselves, and like all universes there is a King, Saffron. Saffron is a product that requires careful, elaborate and intensive manual labor: extracting the heart of the saffron flower (Crocus Sativus Lennaeus) this thread that later, when dried gives such a delicate flavor.



When the Arabs settled in the Spanish Peninsula, they introduced the cultivation of saffron which rapidly became the most abundant spice in Europe. Around the middle of the month of October, at dawn in the fields of Spain, one can start to see a surprising carpet of violet-blue. It is the first sign of the ephemeral saffron harvest, the plant *Crocus Sativus*, that during the next fifteen days will yield a crop appreciated as much as gold. The figures concerning the saffron harvest are astonishing: Five pounds of

flowers are needed to obtain just five ounces of finished product. Thankfully a little goes a long way.



**Saffron Sea Salt** is one you should have in your pantry. Saffron has been used medicinally to reduce fevers, cramps and enlarged livers, and to calm nerves, but today it is most dominantly used to add flavor and color to our favorite dishes.

Saffron is renowned for being the most expensive spice in the world. It has a distinctive aroma and a penetrating, slightly bitter taste with a deep, yellow-orange color. Saffron is one of the essential ingredients in making paella and bouillabaisse and makes a great finishing salt for fish or shellfish. A little bit of this gourmet sea salt will go a long way in your recipes.

Once you start using this incredible salt, you will find yourself reaching for it again and again.



**7014252 Saffron Salt 3/1.76 oz**