February 2011

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Back Cover Specialty Grocery

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

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Visit our website monthly to view a short video showcasing our newest products and our Buyers' Deals of the Month. Click on the NEWS tab and then click on the video link.

Annual Chocolate Review

Since chocolate is one of the most popular treats consumed on Valentine's Day we present you with our annual chocolate review. We have a large selection of chocolate for a variety of applications. From couverture chocolate from around the world to the tastiest chocolate bars made right here in Chicago.

Couverture / Pastry

Belcolade from Belgium Schokinag from Germany
Cacao Barry from France
Callebaut from Belgium Van Leer from Canada

Cost and Labor Saving Chocolate Products

Truffles from Life in Provence Cups and Decorations from Mona Lisa

Decorations from Callebaut Cakes from Symphony

Croissants from Lecoq Chocolate Puff Pastry Dough from

Dufour Pastry Kitchens

Chocolate Crème Brulee from Elle & Vire

Assorted Chocolate Petits Fours from Pat' a Choux

Retail Baking Chocolate for the Home Baker

Callebaut Callets Ghirardelli Baking Bars and Chips Scharffen Berger Baking Bars Valrhona Cocoa Powder

Bars and Confections

After Eight Lindt Dagoba Perugina

Flyer Scharffen Berger

Ghirardelli Valrhona Lake Champlain Vosges

New Bars

Bovetti (read more about Bovetti on page 5)

Chokolit's Biting Back Bars

Rausch Starbrook



Under the Dome by

Marcia Suchy, Cheese Category Manager

Why I love Goat Cheese

I just can't get enough of an amazingly great goat cheese! And for those of you who know me, you know that if I were stranded on an island, a perfect soft ripened goat cheese would need to be there with me or I would go into serious goat cheese withdrawal.

I love goat cheese for the amazing variety and selection!



From the simple soft, young and pristine white of the very fresh Soignon, to the firmness of the Basque Caprinelle or the complex crystallized nature of Balarina Gouda, I truly love them all.

I love goat cheeses for the superb flavor profile.

My favorites are the in-between styles, the surface ripened and aged goat cheeses. The Crottins of France, Vermont Creamery Aged Cheeses, Aged Bucherolle, Soignon, or Cypress Grove Humboldt Fog, these are classics among goat cheese admirers. Though some find the tangy, citric tartness of a goat cheese disagreeable, I choose to seek out an even sharper more pronounced flavor like that found in Valencay of France, Montenebro of Spain, Vermont Bonne Bouche or Queso Rio Vero (watch for it

coming soon from Spain) all having colonized rinds that look foreboding with ash and/or mixed molds combined.



I love the assortment and the choices.

Whether it's the small Crottin buttons, fresh logs, pyramids, disks, cones, or wheels of any size, there is sure to be among them a myriad of textures and flavors that can rock the goat cheese enthusiast's world. The goat cheese selection at European Imports includes most of the family styles including soft ripening, crèmes, blues, cheddars and fetas.

And now we have swiss! A new family member made with goat's milk.

This is a Goat Maasdam from Holland, called GEITENKAAS.
Beautiful medium-sized eyes adorn the interior of the semi-firm, ivory white paste. The taste is mild with a fruitiness of



a young goat's milk cheese and the delicate fresh sweetness and nuttiness of a baby Swiss.

200211 Geitenkaas Maasdam Goat 1/22 lb

Goat cheese plays a big role in cheese departments the world over. In the same respect they are an essential ingredient in many chef recipes. Whether simple or complex, they add impressive character to the cheese plate and have truly given delight to the 'cheese bored'.

I love goat cheese because it gives so many pleasures to my senses.

Wild & Unique Foods by

Alex Yilmaz, Meat & Game Buyer

3 New Salamis from 3 Pigs



Les Trois Petits Cochons (The Three Little Pigs), has expanded their line of Saucisson Sec by adding three new flavors: Saucisson Sec aux Herbes de Provence, Saucisson Sec aux Cèpes (Porcini) and Chorizo. Building on the success of their original Saucisson Sec, a traditional dried French-style sausage, Les Trois Petits Cochons has once again delivered a quality product for customers with discerning taste.

Each of the new saucissons has its own distinct flavor profile. The Saucisson Sec aux Herbes de Provence delights with a bouquet of carefully selected French herbs. The Saucisson Sec aux Cèpes delivers the subtle and nutty taste of porcinis. While the Chorizo, a traditional Spanish style cured sausage, provides an intense flavor with just enough heat for a pleasing finish.



All of Les Trois Petits Cochons' Saucissons are all-natural and available in an 8 ounce retail size. Pick one and add it to a charcuterie board or choose them all to make a saucisson tasting plate.



Les Trois Petits Cochons, maker of award-winning pâté and charcuterie, started in 1975 as a small charcuterie in the heart of New York City. They offer a complete line of all-natural pates, terrines, mousses, saucisson and other French specialties. Their products are all-natural, hand crafted with high-quality ingredients and made in small batches.

803288 Herbes de Provence Salami 12/8oz

803299 Porcini Salami 12/8oz

803300 Chorizo Salami 12/8oz

Also available: 803211 Garlic Saucisson à l'Ail

5/1.5 lb

For The Pastry Chef by

Karl Helfrich, Pastry Category Manager

Elle & Vire and Cookal products are featured on page 218 of our 2011-2012 color catalog. Their country of origin is listed incorrectly. Both brands are made in France. We apologize for the error and invite you to read on about their terrific products.

Elle & Vire is one of the largest high-quality dairy companies in Europe, and we now have been able to import these aseptic packaged items for the professional pastry chefs in the USA: **crème brulee**, **chocolate crème brulee and panna cotta**, along with an excellent ready-to-use **crème anglaise**. Simply simmer, refrigerate, and serve – no baking necessary! We have all seen custard mixes before, but these are truly revolutionary – the flavor and consistency is excellent, and the convenience is simply amazing.



All natural vanilla flavored crème brulee. Simply boil gently, pour into ramekins and chill – no baking necessary. Can be flavored with up to 20% of fruit puree, alcohol, etc. and will not curdle. Shelf stable until opened, refrigerate after opening.

468166 Vanilla Crème Brulee 6/34 oz



All natural chocolate crème brulee made with Valrhona chocolate! Simply boil gently, pour into ramekins and chill – no baking necessary. Can be flavored with up to 20% of fruit puree, alcohol, etc. and will not curdle. Shelf stable until opened, refrigerate after opening.

468188 Chocolate Crème Brulee 6/34 oz



All natural panna cotta. Heat gently and pour into ramekin or verrine and chill. Can be flavored with up to 20% of fruit puree, alcohol, etc. and will not curdle. Shelf stable until opened, refrigerate after opening. 468200

Panna Cotta 6/34 oz



All natural high quality crème anglaise – ready to use! Can be used plain or flavored with alcohol, fruit purees, chocolate, etc. Shelf stable until opened, refrigerate after opening.

468155 Crème Anglaise

6/34 oz



Along with these amazing dessert bases, we have acquired the Cookal caramelizing products. Whereas traditional caramelization of crème brulees involves coating it with sugar and heating with a blowtorch, the Cookal system allows you to make a perfect caramelized top with only a lighter! The Cookal kit includes a bucket of caramel granules, or "shards" and a spray bottle of caramel-flavored high-proof alcohol. Simply spread the shards on the top of your crème brulee, spray with 4-5 pumps of Cookal, and ignite with a match or lighter. In 30 to 40 seconds you have a perfectly caramelized crust!

The implications for banquets is obvious – you can now caramelize a large number of crème brulees à la minute and serve them to your guests with the proper, crisp caramel crust. You can also make shaped or free-form caramel garnishes on a Silpat!



Cookal caramel flavored alcohol spray with caramel shards
Kit contains one bottle of alcohol spray and one bucket of caramel, enough for approximately 225 four-inch crème brulees.

468144 Cookal Caramel Kit Item 6/1 ct

New Grocery

Artisan Chocolates from France



Introducing Bovetti Chocolate Bars. Bovetti chocolate bars are the creation of Artisan Chocolatier Valter Bovetti. Italian-born Valter Bovetti began his career in the chocolate industry at the age of 27 when he moved to France. Since then, he has created a self-named brand that is exported to countries all over the world.

Bovetti's quality chocolates are produced using a combination of fine artisan hand craftsmanship and industrial operations, using only pure cocoa butter (no other form of fat is used) and top quality raw materials. Bovetti strives to provide consumers with a unique and delicious range of chocolate bars.

Bovetti's line of unique gourmet chocolate bars really caught our eyes. Imported from France, Bovetti chocolate bars are packed in a creative yet natural looking wrapper with a window that allows the consumer see the goodness that awaits them. You will find each bar to be slightly different as all the ingredients are added by hand. Now available from European Imports Ltd.:

470177

White Chocolate and Cherry Bar

15/1.76 oz

Made with pure cocoa butter and cherries, this bar provides a nice balance between the sweetness of the white chocolate and the slight acidity of the cherries.

470300

Dark 73% Chocolate and Candied Orange Bar 15/1,76 oz

The strong flavor of dark chocolate perfectly complements the fruit flavor of the candied orange in this bar.





470344

Milk Chocolate and Coffee Bar 15/1.76 oz

470333

Milk Chocolate and Coffee Bar 15/.88 oz

This bar is made with 38% milk chocolate and dark coffee powder. The coffee really enhances the flavor of the dark chocolate.

470200

Premium 73% Dark Chocolate

Bar

15/1.76 oz

470199

Premium 73% Dark Chocolate

Bar

15/.88 oz

This chocolate bar has a strong dark chocolate flavor. Chocolate pure and simple.

470222

Dark 73% Chocolate and Espelette Chili Bar

15/1.76 oz

Espelette is the name of one of the most beautiful villages in the French Basque country famous for its sweet chilis. Bovetti adds these sweet chilis to their Premium 73% Dark Chocolate to give this bar a delicate spicy flavor.

470311

Milk Chocolate, Caramel and Fleur de Sel 15/1.76 oz

470322

Milk Chocolate, Caramel and Fleur de Sel 15/.88 oz

A crowd favorite, this bar combines 38% milk chocolate with crystals of caramel and just a little touch of fleur de sel to balance the flavors. Be warned this bar is addictive.







New Grocery The Office is a Buzz

Rarely does a product come in that really gets everyone in our office buzzing about it. This month, however we have two.

The first is **Skinny Pop**. **Skinny Pop** is a bag of prepopped popcorn. Now, you are probably asking what is so special about a bag of pre-popped popcorn. The answer to that question is nothing. Well kind of. **Skinny Pop** is simply made with: all natural popcorn, sunflower oil and salt. That's all. Nothing more. Nothing less. No artificial anything.

When Skinny Pop first arrived in our office we opened a bag and everyone loved it. Then the questions started:

Is it all natural? Yes!
How many calories? Just 35 calories per cup!
Is it cholesterol free? Yes!
Is it trans-fat free? Yes!
Is it peanut free? Yes!
Is it tree nut free? Yes!
Is it gluten free? Yes!

It was quickly determined that this was a product that everyone in the office could enjoy. Getting past everyone's allergies and sensitivities to food. Next came the big question: how were we going to stop eating it? That is a question you will have answer for yourself. As for us, we are enjoying this delicious source of fiber as much as we can. It is now available, but going fast. Order yours today.



464667 Skinny Pop Popcorn 12/4 oz

The next line of products has our office in a buzz of a different sort. The next line is a group of ready-to-drink coffee products that are conscientious of health, the environment and sustainability. Introducing **Bean & Body** ready-to-drink coffees.

The creators of **Bean and Body** love their coffee and so they set out on a mission to develop a product that combined coffee and health. They took their product to the next level in developing a product that is also socially and environmentally progressive.

Bean and Body created a coffee that is healthy and "coffee with a cause." Proceeds of the sales of their organic, ready-to-drink coffees go towards *The Bean and Body Protected Grounds Initiative*. This initiative was created to help "buy, protect and preserve the most threatened areas of the world's rainforests" with the goal of contributing to the healthy existence of people, wildlife and the planet.

Bean and Body is now available from European Imports Ltd. in these four fabulous flavors



952811 Coffee Energy

12/8 oz

Energy is nature's natural energizer, specially crafted to meet the frenetic demands of the day when a burst of renewal becomes increasingly essential. A lush botanical blend of rare rainforest treasures, including guarana and yerba mate, this high performance brew will naturally raise your physical energy, cognitive function and mental mood.

952800 Coffee Anti-Ox 12/8 oz

Anti-Ox is a harmonious blend of artisan organic coffee and the powerful health promoting flavors of pomegranate, acai berries and blueberries.

952822 Coffee Marteani 12/8 oz

Steeped in fine lineage, marTEAni is a celebration of coffee and tea, two of the world's most enjoyed beverages. Bean and Body has seamlessly blended top-grade organic whole-leaf green tea leaves with organic coffee and added exotic spices to create this delicious sophisticated, healthful brew.

952833 Coffee Rescue 12/8 oz

Rescue is a deliciously distinct organic coffee that restores, rejuvenates, and refreshes the senses like nothing else after they have been pushed to their limits. This all natural uplifting brew recovers the body, soars the spirit and invigorates the mind so that you can be fully engaged with all the beauty life has to offer.

Changes & Line Extensions

Keiller Dundee preserves are defined with an abundance of fruit and maintaining their distinctive "hard-set" texture. Each of these new flavors is packed in clear glass jars with a white and gold embossed label.



210944 Apricot Preserves 6/12 oz 210933 Strawberry Preserves 6/12 oz

New from
East Shore
Specialty Foods:

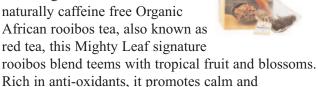


A thin salted pretzel stick that goes with everything. They are a pantry staple and party essential.



New from Mighty Leaf Tea 940777 Organic African Nectar 1/100 ct

Savor the finest rooibos when you journey to the fertile tropics with Mighty Leaf's Organic African Nectar rooibos tea and savor the fruits of the "Alluring Continent". Made with naturally caffeine free Organic African rooibos tea also known as



940966 Organic Green Dragon 1/100 ct An organic dragonwell green tea from China (also

known as Lung Ching), Mighty Leaf's Organic Green Dragon envelops the whole palate with a slightly sweet, very refreshing liquor. A classic wok-fired Chinese green tea, it has a delicate chestnut like flavor,

relaxation.



captivating aroma, and a lovely yellow-green color.

Turn ordinary ground beef, chicken and steak— even seafood— into amazing tacos and fajitas with **Frontera Food's** new Mexican Everyday Skillet Sauces:









464400 Chipotle Garlic Taco Skillet Sauce 6/8 oz

464422 Key Lime Cilantro Taco Skillet Sauce 6/8 oz

464455 Texas Original Taco Skillet Sauce
6/8 oz
464477 Classic Fajita Skillet Sauce 6/8 oz

As Falksalt continues to work to be your premium salt of choice, they have added the following new flavors:

141633 Crystal Sea Salt Flakes - Chipotle 10/4.4 oz

Turn up the heat with Falksalt Crystal Flakes Chipotle. It imparts a spicy bite on any type of meat or poultry, it's even more exciting with fish and salads, potatoes and vegetables dishes.

141444 Crystal Sea Salt Flakes-Wild Garlic 10/4.4 oz

The vivacious taste and aroma of Falksalt Wild Garlic Crystal Flakes allows you to create a masterpiece out of every dish. Dress your steak, roasted vegetables or baked potato with a sprinkle of Wild Garlic. Dust Wild Garlic over mashed potatoes for a delicate hint of flavor. Use Falksalt's Wild Garlic on anything that you would put garlic on.

Cocina Selecta Preserves Fruit from the Spanish Orchard

It's the dead of winter and you are starting to look for something to turn up the volume of some of your standard breakfast fare. Cocina Selecta preserves are the answer. Since people stay home more in the winter, home cooked breakfasts are more of an event than just a meal. Make Cocina Selecta preserves the linchpin that brings your breakfast together.

Cocina Selecta starts with the simplest of ingredients, real fruit which are slow cooked until they are just right! These preserves are all natural with no added preservatives, artificial flavors or colors. They have a soft even consistency with a full bodied fruit flavor.

Okay, we know Cocina Selecta preserves are great on toast, but we are talking about something more. Here are a few suggestions to turn your standard winter breakfasts into something special:

- Warm the preserves and serve them on pancakes, waffles or French toast instead of syrup.
- Mix them into yogurt or cottage cheese for a cool, refreshing and healthy treat.
- Add them to your favorite oatmeal. With just a few flavors on hand, you could have a differently flavored bowl of oatmeal every day.
- Add a dollop to bran muffins to liven up their flavor.
- Thin the preserves with water or juice and use as a glaze for fruit salad.

Cocina Selecta preserves have numerous applications from breakfast, to baking, to spoon licking and we know you will enjoy every drop. All of Cocina Selecta's preserves are packed in cases of twelve 12 ounce jars.

235541 Blackberry Preserves

Made with 55% fruit, blackberries are known for their high nutritional content of dietary fiber, vitamin C, vitamin K and antioxidants.



235585 Peach Preserves

This preserve is made with 55% peaches, which are the second largest commercial fruit crop in the USA (after apples). They were thought to be brought to the US by Spanish explorers in the 16th century. In China, the peach was



said to be consumed by the immortals due to its mystic virtue of bestowing longevity to those that ate them.

235607 Strawberry Preserves

Made with 55% fruit, strawberry preserves add a "touch of summer" to yogurt, ice cream or serve with clotted cream on a scone or croissant. In 2005, the USA was the top producer of strawberries followed by Spain.



235530 Apricot Preserves

Made with 55% apricot, this spread has a soft even consistency with natural color. In Europe, apricots were long considered an aphrodisiac (as portrayed in Shakespeare's "A Midnight Summer's Dream"). Spread on bread, pastries, desserts or stir into yogurt or cottage cheese.

235552 Blueberry Preserves

Made with 50% fruit, blueberries are considered a "super fruit" combining nutrient richness and antioxidant strength.



235596 Raspberry Preserves

Made with 55% fruit, raspberries contain a high concentration of antioxidants and are a rich source of vitamin C and dietary fiber.



235574 Bitter Orange Preserves

Made with 40% bitter orange, this marmalade style preserve may be served on a freshly baked scone or mix with balsamic vinegar, extra virgin olive oil and Dijon mustard for a flavorful and zesty salad dressing or marinade.



235563 Fruit of the Forest Preserves

Fruit of the Forest combines strawberries, raspberries and red currants (55% fruit) for a rich red delicious preserve.

