

**February
2013**

WHAT'S INSIDE

**Pg. 2
Under the Dome**

**Pg. 3
Wild & Unique Foods**

**Pg. 4
For the Pastry Chef**

**Pg. 5
New Grocery**

**Pgs. 6-7
Changes & Line
Extensions**

**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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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 available made right here in Chicago.

Couverture / Pastry

Belcolade from Belgium
Cacao Barry from France
Callebaut from Belgium
Valrhona from France
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
Assorted Chocolate Petits Fours from Pat' a Choux
Transfer sheets from IBC



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
Bovetti
Dagoba
Ferrero Rocher
Ghirardelli
Lake Champlain
Lindt
Niederegger
Perugina
Rausch
Ritter Sport Bars
Scharffen Berger
Valrhona
Vosges



Under the Dome by Jeff Babcock, Cheese Product Specialist

From the Mountains of Iberia

Spain is a dry mountainous land; in the very center is the province of Madrid, there the eponymous capitol Madrid can be found. Madrid is surrounded by the famous area of Castille La Mancha, where cheese lovers think most of the world famous Manchego cheese, fashioned from their dynamic ewe milk from the local breed of Manchega sheep. It is here in this province where we find our first dairy, Alimentos de Miraflores, an artisan fromagerie making interesting new creations from local milk.



The cheese Pena Gorda, named for the estate, is a goat's milk cheese, is crafted from the local herds of the Sierra de Guadarrama Mountains. It is made in the fashion of the traditional shepherd's cheeses, looking very much like a rustic wheel of Manchego. The pale interior is the main indicator it is something different, for the exterior is marked with the same basket pattern as Manchego. The cheese is semi-cured, four to five months maturation, aged only enough to develop a beautiful flavor and still retaining a perfect moisture level to be supple and delicate. The cheese is



slightly sweet with the aroma of flowers and grasses; it has a very clean fresh taste with a mild yet complex taste. Try with a pale beer or a Cava, paired with fresh fruit or Marcona almonds.

1843343 Pena Gorda Cabra Curado
2/6 lb



Our second cheese comes from the small farm and creamery Formatges de Muntanyola in the northern mountainous area of Catalonia. It is situated in an old

Roman village surrounded by oak trees of the Plana de Vic, an ancient seabed. It is from this dairy that we bring in our Garroxta, a semi-soft mold covered goat cheese, but now it is one of their new creations we celebrate, Bufalo Blau. This unusual cheese is hand-crafted from water buffalo milk, rare milk that yields terrific cheese, rich with both flavor and nutrients.

The cheese is matured, two to three months, developing blue mold striations in the paste, the flavor penetrating but not overpowering. The creaminess of the cheese balances the more piquant blue with the slightly tangy buffalo milk coming through. Pair with a sweet Sherry or bold red wine.



1817792 El Bufalet Bufalo Blau **4/6 lb**

Wild & Unique Foods by Tim Doyle, Meat Product Specialist

Leoncini of Italy Smoked Ham



The Leoncini's are an old and traditional family. Its members have been handing down the science and art of pork gastronomy from father to son for many generations. Aristodemo Leoncini started the art of making salted meats back in 1918, in the Province of Reggio Emilia.

They are still located in Verona with two plants. One plant makes oven roasted ham with herbs, cooked hams, porchetta and mortadella. The other plant makes only high quality Parma hams. These plants still use ancient and valued Emilian recipes, combined with the latest production technology.



The two plants cover about 330,000 square feet with a production capacity of 11,000 tons and employs over 200 people. They export their products to over 30 countries.

One of the many products we bring in is their Smoked Cooked Ham. Leoncini smoked and cooked hams are deboned and trimmed prior to a lengthy and light curing process with a low concentration of



brine (salt, water and special spices). The hams are then slowly steam-cooked and smoked. This process was obtained after almost a century of searching for the perfect balance between ancient recipes,



temperature and production techniques. The final result is a smoked and cooked ham that delivers an intense flavor

with a harmonious aroma and an unmistakable shade of pink. The hams are not over smoked and are very moist. They are also gluten free and do not contain lactose or milk protein.



601068 Leoncini Cooked Smoked Ham
1/16.5 lb

Ask your rep for February promo pricing

For The Pastry Chef by Karl Helfrich, Pastry Product Specialist



Valentine's Day is right around the corner and nothing says "be mine" like chocolate!

Our Life in Provence truffles are made with European couverture and feature fresh cream ganaches and contain no artificial colors or preservatives. Each case contains 32 pieces each of six truffle flavors: Milk Chocolate Dulce de Leche, Dark Chocolate Hazelnut, Dark Chocolate Passion Fruit, Dark Chocolate Coconut, Milk Chocolate Salted Caramel, and

White Chocolate Mocha. The truffles are packed frozen in sealed blister packs of 16 pieces each making it easy to just use what you need! Say it with chocolate this Valentine's Day!



490407 Truffles

1/192 ct



Another Valentine's Day crowd pleaser: The wonderful petit fours and French macarons from Pasquier. Perfect for a "dessert for two" or a grab-and-go last minute treat, they are a thaw and serve sensation that will put the romance into this special day.

They are all manufactured in France and shipped to you sealed in trays. The macarons come in 12-packs that can be shrink-wrapped for a grab-and-go treat and the petit fours arrive individually

cupped in gold foiled trays that can even be used as serving vessels.

The **Chocolate Petit Four Assortment** features eight miniature bites of chocolate heaven: Lemon & Chocolate Ganache, Chocolate & Raspberry, Almond & Chocolate with Raspberries, Gianduja Ganache & Hazelnut Feuilletine, Coffee Ganache on Butter Biscuit, Almond & Caramel Pastry with Vanilla Ganache and Walnut, Praline and Chocolate Feuilletine, Honey Cake and Tangerine Ganache.



873561 Chocolate Petit Fours 2/48 ct



The **Sweet Petit Fours** are a traditional assortment of mini French pastries beautifully presented. Assorted individual French pastries: Chocolate Eclairs, Coffee Eclairs, Apricot

Tartlettes, Pistachio Squares, Raspberry Tartlettes, Lemon Tartlettes, Blackcurrant Squares, Opera Squares, Custard Tartlettes.

87353-5 Sweet Petit Fours 4/58 ct

Finally, the **French Macarons** are delicious almond flour and meringue shells filled with different ganaches and confitures with a crunchy exterior and a chewy interior. Pistachio, Vanilla, Chocolate, Raspberry, Coffee and Lemon fillings.



87355-7 Macarons 4/72 ct

The Carmelina Challenge

Carmelina Brands

Last year we introduced you to what we think are the best San Marzano tomatoes on the market: Carmelina Brands tomatoes. Health conscious consumers are looking for premium, great-tasting products that are all-natural, preservative-free and low in sodium.

Carmelina has all the bases covered with their San Marzano tomatoes, and they are ready to put it to a taste test. Introducing the Carmelina Challenge.

Carmelina has a special program available to demo their tomatoes. It is called “Take the Carmelina ‘e...San Marzano Italian Tomato Challenge!’”. In the program, Carmelina sends their Health and Wellness Brand Ambassador Laine DeLeo out on the road to perform the challenge in your retail store. The Challenge pits Carmelina tomatoes against one of the brands you are currently selling, to let the consumer taste the difference between the two and decide for themselves which product they like best.

Inspired by the Italian passion for good food and family, Carmelina Brands was founded on the principal of bringing high-quality, all-natural, traditional and fresh packed canned ingredients to North America from Italy.

Carmelina Brands Italian Tomatoes have been meticulously cultivated, grown and inspected for quality by the same family for over one hundred years. It has been a family affair and will continue in the traditional Italian way for generations to come.



The flavor and color of Carmelina’s full-bodied tomatoes comes from years of cultivating the soil of the San Marzano Valley in the shadow of Mount Vesuvius. The combination of rich volcanic soil, a rainy spring and warm summer months create the uniqueness of Carmelina Brands Italian tomatoes which cannot be duplicated in any other region of the world.

Carmelina tomatoes are vine ripened to maturity giving them a true tomato flavor, sweeter and lower in acid, lending to a more natural tasting finished product. Their tomatoes are all natural with no added salt or preservatives. Just what today’s consumers are looking for and the Carmelina Challenge will let them taste the difference.

Contact your sales rep to place your Carmelina San Marzano Tomato order and find out more about scheduling the Carmelina Challenge for your store. You provide the space. They do the rest and there is no cost to you!

Now available:

365923
Organic Whole Peeled Tomatoes
24/14.28 oz



365890
Chopped Tomatoes
12/28 oz



365912
Whole Peeled Tomatoes
12/28 oz



Changes & Line Extensions



Replacements:

1871249

Arborio Rice

4/32 oz

Arborio Rice from RiceSelect captures the spirit of Northern Italy. An arborio-style premium rice, Arborio Rice is a bold grain that has a characteristic white dot at the center of the grain. Primarily used in risotto and rice pudding, this rice develops a creamy texture around a slightly chewy center and has an exceptional ability to absorb flavors.

Replaces 88289-4 packed 4/36 oz



1870853

Couscous

4/26.5 oz

This traditional Couscous is a tiny pasta that is extremely light and fluffy when cooked. Golden in color. Versatile. All natural. A quick and easy substitute for rice or potatoes.

Replaces 88292-7 packed 4/32 oz



COLAVITA

New to the line:

5508631 Pappardelle

10/1 lb

Thick, long strands of pasta recommended for heavy sauces.

1913508 Canola/Olive Oil 80/20 Blend

6/1 gal

80% Canola Oil blended with 20% Virgin Olive Oil.



New to the line:

0938761 Balsamic Vinegar 12/16.9 oz

Dal Raccolto Balsamic Vinegar is aged in aromatic wooden casks. In addition to salad dressings, try adding balsamic vinegar to slow-cooked foods like soups or beans, or use as a deglazing liquid for meat based sauces.



Tillen Farms™

New to the line:

1913443 Pink Blush Maraschino Cherries 6/13.5 oz

Tillen Farms Pink Blush Maraschino Cherries come from Oregon Cherry Growers. Grown in the Pacific Northwest, Pink Blush Cherries are processed using no artificial colors, flavors, corn syrup or preservatives. Pink Blush Cherries can be enjoyed as an ice cream topping, as a garnish in a Shirley Temple and as an interesting twist in a Cosmopolitan!



1913452 Rainier Reserve Yellow Cherries 6/13.5 oz

The Rainier is widely regarded as the most prized and sought after cherry of all! Fans wait patiently for a brief summer cameo and then the seasons over! Northwest grown, these yellow beauties are gently processed using no artificial colors, flavors, corn syrup or preservatives. The Rainier cherry's uniqueness makes it the perfect accompaniment to a sparkling wine summertime spritzer or even a champagne cocktail.



Changes & Line Extensions



Replacements:

New case packs and new packaging.

Now in re-closeable stand up pouches.

1648934

Organic White Basmati Rice

6/2 lb

Long grain aromatic rice with the fragrance of Indian Basmati, but no elongation. An exotic choice when a fluffy, drier texture and an exotic aroma is desired, e.g., stir fry, salads, stuffing, pilaf, desserts.

Replaces 087909 packed 12/2 lb



1648986

Organic Brown Basmati Rice

6/2 lb

Packed with whole grain goodness, Long Grain Brown rice enjoys great popularity. It is an aromatic rice with the fragrance of Indian Basmati, but no elongation.

Replaces 087923 packed 12/2 lb



1648978

Organic Short Grain Brown Rice

6/2 lb

Short grain brown rice is one of the most full-flavored rices and is an excellent source of whole grain. After cooking, the grains are soft and cling together. Because of these properties, Short Grain Brown rice is especially suitable in recipes where a creamy texture is desired, such as puddings, rice balls, croquettes, paella, and risotto.

Replaces 087907 packed 12/2 lb



1648940

White Arborio Rice

6/2 lb

Arborio is a signature rice of Lundberg Family Farms. It is well suited for rice recipes that create a creamy, chewy texture.

Replaces 088786 packed 12/2 lb



1648951

Long Grain Brown Rice

6/2 lb

This California-grown brown rice is famous for its full flavor and nutrition. It is a natural whole grain rice with nothing but the husk removed. Yields a drier, fluffy product. Multiple uses including stuffings, pilafs, casseroles, salads, stir fry.

Replaces 087573 packed 12/2 lb



1648965

Short Grain Brown Rice

6/2 lb

Very flavorful, short grain rice yields a stickier, softer product. It is especially good when a creamy texture or stickiness is desired, such as in puddings, croquettes, rice balls, paella, risotto.

Replaces 087643 packed 12/2 lb



1648995

Wild Blend Rice

6/1 lb

Colorful to the eye, delightful texture and full-bodied flavor and aroma all come together in this blend of long grain brown rice, sweet brown rice, Wehani®, Black Japonica™ and select wild rice pieces. Wild Blend® is versatile, so serve it up with hearty meals or subtle seafood dishes.

Replaces 087577 packed 12/16 oz



1649001

White Jasmine Rice

6/2 lb

Jasmine is an aromatic long grain rice originally grown only in Thailand. While cooking, this exotic rice fills your kitchen with a delicate scent. The grains cook up moist and tender with a soft texture and delicious flavor. Jasmine rice is very versatile - use it as a side dish or in pilafs and desserts.

Replaces 089102 packed 12/2 lb



I Love A Good Olive

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 anchovies. Olives packed in brine stay plump, smooth, and relatively firm. Salt- or oil-cured olives become dry, wrinkled, and pleasantly bitter in flavor, and 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 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.



Cocina Selecta Olives imported from Spain:

Retail:

37005-6	Pimento Olives	12/3 oz
37006-8	Onion Olives	12/3 oz
37007-1	Olives with Almond	12/3 oz
37014-3	Whole Queen Olives	12/10 oz
37015-5	Pimento Stuffed Queen Olives	12/10 oz

370326	Garlic Stuffed Olives	12/4.5 oz
370373	Blue Cheese Stuffed Olives	12/10 oz

Bulk:

37009-2	Pitted Queen Olives	4/66 oz
371099	Blue Cheese Stuffed Olives	4/80 oz
371000	Chipotle Stuffed Olives	4/80 oz
371088	Pimento Stuffed Olives	4/80 oz



Life in Provence Olives imported from France:

Retail:

37074-5	Black Oil Cured Olive with Herbs de Provence	12/4.5 oz
370829	Pitted Provençal Olive Mix	12/3.53 oz
37075-6	Green Picholine Olives	12/4.5 oz
37072-3	Olive Nicoises	12/4.5 oz

Bulk:

37046-9	Black Oil Cured Pitted Olives	1/8.8 lb
37047-0	Green Pitted Olives with Herbs	1/11 lb
37079-2	French Olive Mix	1/11 lb
37086-9	Nicoises Olives	1/11 lb
37089-2	Pitted Nicoises Style Olives	1/11 lb
37088-1	Green Picholine Olives	1/11 lb
37091-4	Tapas Cocktail Olives	1/11 lb
370841	Andalusian Olive Mix	1/11 lb
370766	Casablanca Olives	1/5.51 lb
370830	Pitted Provence Olive Mix	1/8.8 lb



Cucina Viva Olives imported from Italy:

Bulk:

371030	Green Nocellara Olives Tub	2/5 lb
370974	Black Cerignola Olives Tin	4/5.5 lb
371052	Red Cerignola Olives Tub	2/5 lb
370985	Black Oven Baked Olives Tub	2/5 lb
371029	Dark Green Cerignola Olives Tub	2/5 lb
370996	Green Castelvetrano Olives Tub	2/5 lb
371041	Ligurian Olives Tub	2/5 lb
371209	Pitted Italian Olives with Oil & Spices	4/4.4 lb
371454	Pitted Antipasto Olives	4/4.4 lb
371018	Gaeta Olives	2/5 lb
370788	Green Cerignola Olives	4/5.5 lb