



EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA
SELECTA™



Cucina
Viva™



**February
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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Valentine's Day

Well here it is. Another holiday quickly approaches. Valentine's Day is just a few short days away. While many people believe Valentine's Day is nothing more than a holiday exploited by card makers in an effort to increase profits in an otherwise slow time of the year, the truth is, it is a holiday that dates as far back as 250 A.D. Whether or not you believe the story of St. Valentine, you can still use the day as a reminder to lavish loved ones with gifts of chocolate that express your feelings of love and admiration.

European Imports, Inc. offers a substantial 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
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
Cakes from Symphony
Croissants from Lecoq
Decorations from Callebaut
Cups and Decorations from Mona Lisa



Retail Baking Chocolate for the Home Baker

Callebaut Callets & Blocks
Ghirardelli Baking Bars & Chips
Scharffen Berger Baking Bars
Valrhona Cocoa Powder

Bars and Confections

After Eight
Baci
Bovetti
Dagoba
Ferrero Rocher
Ghirardelli
Lake Champlain
Lindt
Niederegger
Perugina
Rausch
Ritter Sport Bar
Scharffen Berger
Valrhona
Vosges





Under the Dome

Jeff Babcock, Cheese Specialist



Provence is perhaps the quintessential region of France, with mountains in the northeast and the Mediterranean Sea to the south, the land is flowing with “terroir” and an abundance of great foods. This is the essence of *Life in Provence* and how we try to deliver to you the best of the French culinary world. We do this with a sense of pride, bringing you both quality and value at the same time.

We return once again to goat cheese, not the aged classic we have found great success in with our Bucherolle, but to the simplistic, clean and ever-so deliciously French, fresh Chevre. Our *Life in Provence* fresh goat cheese comes from a dairy in the south of France, near the border where the Rhone region meets Provence. It is here in the rolling hills of the lowland Alpes that the goats roam beautiful pastures and meadows feeding on the abundant flora. We believe this luxurious diet, combined with the climate and natural Mediterranean essence, contributes to a light and refined taste in the cheese.

Made from gently pasteurized goat’s milk and slowly drained and formed into classic logs, it retains the fresh and slightly tangy flavor inherent in the high quality and all natural milk. This traditional goat cheese flavor has found its way onto the palate of America, as only twenty years ago, goat cheese was practically unheard of, yet today it exists in almost every store and on every menu. Baked in tomato sauce or simply mashed with fresh herb and a drizzle of olive oil, America has come to love goat cheese.

We believe *Life in Provence* fresh goat cheese will make a name for itself, both for its value and flavor, but also the image of Provence that it conveys. It truly brings us back to our roots the land that is the heart of *Life in Provence*.



1846567	Fresh Chevre Log	2/2.2 lb
1416177	Fresh Chevre Log	6/10.5 oz
1416330	Fresh Chevre Pail	1/6.6 lb



1727373	Fresh Chevre Log Plain	12/4 oz
1727169	Fresh Chevre Log 4 Pepper	12/4 oz
1727397	Fresh Chevre Log Garlic & Herb	12/4 oz



Wild & Unique Foods by Alex Yilmaz, Meat & Game Buyer



ALEXIAN™ PÂTÉ & SPECIALTY MEATS

Alexian uses only the highest quality meat, dairy and vegetables in their pate and mousse. All of their products are all-natural and certified free of antibiotics and growth stimulants. The slices are uniquely packed to let consumers see the wonderful product – and help move it from your store shelves.

1430483 Pate de Campagne 6/5 oz

This “Classic” of all classics is a best seller in the class of traditional country pate (an authentic French pate). It is made from pork and pork liver, sherry, herbs and spices.

1430491 Chicken & Veal Pate 6/5 oz

Pork-free, this pate is made from chicken and veal meat, cognac, and garnished with cracked mustard seeds for added texture and zest.

1430460 Wild Forest Mushroom Pate 6/5 oz

Wild Forest Mushroom Pate is made from premium grade pork and pork liver, chopped shiitake mushrooms and sherry.

1430505 Duck Liver Mousse w/Cognac 6/5 oz

Alexian’s top seller is made from duck, pork, mushrooms and a special blend of spices and a dash of cognac.



1873575 Truffle Mousse 6/5 oz

“The Diamond of the Kitchen” is made from turkey liver, chicken liver, truffles, mushrooms and a blend of spices and sherry.



1430471 Black Peppercorn Mousse 6/5 oz

This spreadable, smooth and creamy mousse with a hint of black pepper is made from pork, poultry liver, sherry and crushed black peppercorns.

1679426 Mixed Vegetable Pate 6/5 oz

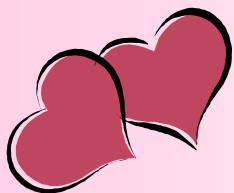
In Alexian’s third best seller, a layer of cauliflower mousse and carrot mousse are sandwiched between two layers of mousse made from both broccoli and spinach.

1679101 Mushroom & Artichoke Pate 6/5 oz

In this dramatic presentation, artichoke hearts are nestled in a mushroom mousse that is between layers of mixed spinach and broccoli.



All of these products will be featured in our February promo book, discounted at 15%.



For the Pastry Chef by Karl Helfrich, Pastry Specialist



Just in time for Valentine's Day! Valrhona has released a new high cocoa content milk chocolate **Bahibe Lactée 46%**.

A tribute to the "Bayahibe Rose", the cactus flower emblematic of the Dominican Republic, this chocolate is

perfectly balanced. Thanks to its high cocoa content, it enhances the smoothness of milk with intense notes of cocoa before revealing its fruity tanginess and slight bitterness. On the edge of dark chocolate, in the heart of milk chocolate, this couverture reveals complexity and delicacy.

For the past ten years, Valrhona has cultivated the land and built sustainable relationships with the Dominican producers, with a vision to create a rare cocoa and enhance its range of exceptional chocolates. Valrhona's expertise and close collaboration with its local partner has helped in the selection of the finest beans of the island. Together they have developed exclusive fermentation and drying methods designed for this exceptional cocoa. This single origin, or "Grand Cru de Terroir" chocolate brings the true character of Dominican Republic cocoa to you in an intense yet smooth milk chocolate. Below is a recipe from L'Ecole du Grand Chocolat that is perfect for Valentine's Day chocolates:



Bahibe Lactée Ganache for Molding

500g whipping cream 35% fat
90g invert sugar
150g 84% butter
960g Bahibe Lactée 46%

Bring the cream to a boil with the invert sugar.

- Slowly pour the boiling mixture over the melted chocolate.
- Blend in the center using a hand blender to obtain a smooth, glossy and elastic texture, signifying the emulsion process has begun.
- Take care to preserve this texture throughout.
- As soon as the ganache reaches 35-40°C, add the diced butter and blend.
- Pour immediately into a 340 x 340 x 10mm frame, placed on an acetate sheet spread with some milk chocolate couverture.
- Leave to set for 24-48 hours at 17°C and 60% humidity.

2670253 Bahibe 46% Milk Couverture 1/3 kg

Capfruit purees are the perfect ingredient to add a bright fruit flavor and beautiful color to your Valentine's cocktails.

They source their fruits from the finest growing regions in the world and then minimally process them to retain the most color and flavor possible. From passion fruit to strawberry to more exotic flavors like lychee and calamanzee, Capfruit purees deliver consistently excellent results. Here is a Valentine's cocktail that is sure to wow:



The Passion

½ part gold tequila
½ part Cointreau
½ part CAPFRUIT passion fruit puree
4 parts Champagne

Combine the first three ingredients and stir with ice. Pour into a champagne flute and top with chilled champagne.

New Grocery

Delicious Wild Hibiscus Flowers



Trish Pohanka, our Director of Merchandising, travels the world looking for new and innovative products for import and distribution. Recently a colleague presented her with the most unusual product she has come across in years. This wonderful new product comes to us from Australia, it is Wild Hibiscus Flowers. The manufacturer of this incredibly unique new product is the Wild Hibiscus Flower Co.



The Wild Hibiscus Flower Co. is owned and operated by Lee and Jocelyn Etherington. They employ family, locals and specialist in their field. Their humble beginnings were as boutique producers of specialty Australian jams & spices. They moved on to develop the wonderfully original, Wild Hibiscus Flowers in Syrup.

Every flower in their products is nurtured from the field to their purpose built factory. Their flowers are grown using sustainable farming methods, developed by the Wild Hibiscus Flower Co. over many years, to avoid the use of chemicals and pesticides. Once the soft petals fall off, each flower is hand-picked, cleaned and graded.

Wild Hibiscus Flowers provide you with versatility for a variety of applications. The full flowers are ready to use right out of the jar. The flowers are



easy to work with as they are firm, but pliant. The flowers are all natural, have a 3 year shelf life and are Kosher certified. Both the flowers and syrup can be used for cocktails, cheese plates, salads, sauces and desserts. Now available from European Imports, Inc.:

2645874 Wild Hibiscus Flowers in Syrup 15/8.8 oz

Delicious, 100% natural Wild Hibiscus Flowers in a natural cane sugar syrup. 15 jars are packed in a full color display box ready to be merchandised next to sparkling wine or liquor for strong year round sales success.



2629295 Wild Hibiscus Flowers in Syrup 4/2.5 Lb

Perfect for foodservice and large events, this jar contains 50 flowers. Just in time for Valentine's Day, create your own unique and beautiful signature cocktail featuring Wild Hibiscus Flowers.

Don't worry about the leftovers, the open jar stays fresh in the fridge for 3 months.

2629307 Wild Hibiscus Flowers in Rose Syrup 12/12.3 oz

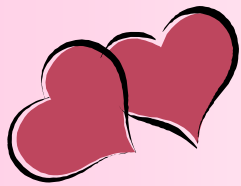
15 delicious, 100% natural Wild Hibiscus Flowers in natural cane sugar syrup which has been accented by Bulgarian Rose Oil for an added enticing rose flavor and aroma.



2630566 Wild Hibiscus Flower Pyramid Salt 12/3.5 oz

A blend of pure dried hibiscus flowers and Australian Pyramid Salt Flakes, creating a beautiful finishing salt for almost any food and also dazzling in salted cocktails.





New Grocery Harvest Sweets® Cookie Snaps

Introducing Cookie Snaps from Harvest Sweets. These cookies are distinctly crunchy and fantastically fruity. Harvest Sweets' bakers start with nature's nutrient-rich berries then add simple wholesome ingredients to create their all natural cookie snaps. Just slightly sweet, these crunchy treats are the perfect indulgence. The snack category is growing and consumers are looking for better-for-you snacks that fulfill the urge for a treat. Harvest Sweets Cookie Snaps will fulfill that urge.



Harvest Sweets three flavors of cookie snaps meet the demands of today's cookie consumer. Harvest Sweets Cookie Snaps are:

- All Natural
- No Trans Fat
- No Cholesterol
- No Added Fat or Salt
- Low Calorie
- Guilt Free
- Pure Pleasure
- Incredible Crunch
- Perfect Snack Size
- Simple Ingredients
- OU Kosher Pareve
- Incredibly Fruity
- Crafted in the USA

2634309

Chocolate Cherry Almond Cookie Snaps

12/3.5 oz

Rich cocoa complemented by dried tart cherries and crunchy almonds, these cookies satisfy the craving for chocolate without all the fat and calories.



2633586

Blueberry Cookie Snaps **12/3.5 oz**

Thin crunchy vanilla cookies loaded with antioxidant-rich whole dried blueberries.

2633602

Cranberry Almond with a hint of Orange Cookie Snaps

12/3.5 oz

Packed with dried sweet-tart cranberries and heart-healthy almonds, these cookies are accented by a touch of orange.



Changes & Line Extensions



New to the SkinnyPop line:

2649760

Ultra Lite White Cheddar Pop-corn
12/4.4 oz



2649741
Sweet Popcorn
12/4.4 oz



Replacement:

2655195

Sabatino
Truffle Risotto
6/6.2 oz

Replaces: 1699087

Packed 12/6.2 oz



New to the line:

- | | | |
|----------------|--|----------------|
| 2477020 | Coconut Ash and Banana Super Dark Chocolate Bar | 12/3 oz |
| 2477046 | Acai and Golden Berry Super Dark Chocolate Bar | 12/3 oz |
| 2477038 | Guajillo and Chipotle Chili Super Dark Chocolate Bar | 12/3 oz |
| 2477019 | Pomegranate and Goji Super Dark Chocolate Bar | 12/3 oz |
| 2477000 | Matcha Green Tea and Spirulina Super Dark Chocolate Bar | 12/3 oz |
| 2476998 | Reishi Mushroom and Walnut Super Dark Chocolate Bar | 12/3 oz |

Valrhona Replacements:



2670333 Manjari Bar **12/2.47 oz**

Replaces 1860438 packed 20/2.47 oz

2670323 Alpaco Bar **12/2.47 oz**

Replaces 1860442 packed 20/2.47 oz

2670319 Jivara Bar **12/2.47 oz**

Replaces 1860453 packed 20/2.47 oz

2670303 Abinao Bar **12/2.47 oz**

Replaces 1860475 packed 20/2.47 oz



2670299 Guanaja Bar **12/2.47 oz**

Replaces 4771614 packed 20/2.47 oz

2670283 Manjari with Candied Orange Peel Bar **10/3 oz**

Replaces 1860495 packed 10/3.53 oz

2670273 Guanaja with Cocoa Nibs Bar **10/3 oz**

Replaces 1860507 packed 10/3.53 oz

2670265 Cocoa Powder **8/8.8 oz**

Replaces 9884891 packed 8/8.8 oz



New to the line:

2642249 Elvira Cookies **10/4.58 oz**

Light butter biscuits partially dipped in dark chocolate.

2642223 Amelia Cookies **8/4.94 oz**

Coconut biscuits partially dipped in milk chocolate.

2642211 Gabriella Cookies **8/5.93 oz**

Caramelized biscuits made with real butter.

All three above items are packaged in cellophane.

Specialty Grocery Old Favorites Perfect for the New Year!



le Village



Love of Fare



With the onset of cooler temperatures, our thoughts turn towards those foods from our past that made us feel warm and secure. Those old favorites are referred to as “comfort foods.”

You can brighten dreary days with cheery comfort cooking. Food can improve your mood, especially if it's good-old-fashioned, soul-satisfying fare, steaming hearty dishes that make you feel cozy and pampered but don't require a lot of energy to prepare.

Soup, meatloaf, mac and cheese, anything fried, and sweet treats are the typical fare when most of us think about the foods that make us feel warm and fuzzy. While most any foods or beverages could be considered comfort foods, there are many foods in the U.S. that might be considered 'universally' accepted comfort foods.



Cucina Viva's Gnocchi fits the “comfort food” bill. Gnocchi is a type of pasta made with a combination of potato, cheese, and flour. Serving up a meal as comforting and cozy as sitting in a nice warm bathrobe by the fireplace can be as simple as boiling water and seasoning.

Preparing **Cucina Viva** Gnocchi couldn't be simpler. Just add the gnocchi to boiling salted water and boil for 2-3 minutes or until the gnocchi floats to the top. Drain and season with your favorite sauce, olive oil or butter, and a sprinkle of parmesan cheese. Light cheese sauces work well, or, simply sauté garlic and onions in olive oil and drizzle over the gnocchi. **Cucina Viva** Gnocchi makes a very satisfying meal.

Cucina Viva Gnocchi are packed in a convenient 12 unit “straight” display case. They are shelf stable and they are vacuum packed to preserve freshness. The following flavors of Cucina Viva Gnocchi are available for your next comfort food craving:

Cases of 12/17.5 oz

- 1570324 Potato Gnocchi with Spinach**
- 8816225 Traditional Potato Gnocchi**
- 1570662 Potato Gnocchi with Tomato**
- 1705662 Tricolor Potato Gnocchi**
Traditional, Spinach and Tomato
- 1705684 Potato Gnocchi with Mushroom**
- 1228733 Potato Gnocchi with Cheese**
- 5017723 Potato Gnocchi with Basil**
- 1428786 Gnocchetti**
- 6506337 Whole Wheat Gnocchi**

