



EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY.



COCINA
SELECTA™



Cucina
Viva™



**February
2015**

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**Back Cover
Specialty**

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 and Cups from Callebaut
Cakes from Symphony
Croissants from Lecoq
Transfer sheets from IBC
Assorted Chocolate Petits Fours from Pasquier



Taste It! Flourless Chocolate Cake and Tiramisu

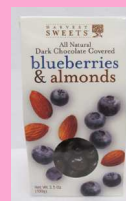
Retail Baking Chocolate for the Home Baker



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

Bars and Confections

After Eight
Bovetti
NEW! Chocomize
Dagoba
Ferrero Rocher
NEW! French Truffle Baskets
Ghirardelli
NEW! Harvest Sweets
Lake Champlain
Lindt
Niederegger
Perugina
Ritter Sport Bars
Scharffen Berger
Valrhona
Vosges



Under the Dome

Jeff Babcock, Cheese Specialist

Better Butters!



Nordic Creamery produces award-winning, handcrafted cheese and butter at their creamery in the heart of the Driftless Region of Wisconsin. With more than 25 years of experience, butter and cheese maker Al Bekkum creates truly original cheeses and exceptional butters.

Cultured butter, unlike most butter, is made with live cultures, similar to cheese making. This gives the butter a rich and unique flavor that can actually develop with some aging. Cultured butter is very popular in Europe. Nordic Creamery's high fat, natural butter is certified rBGH free, and is made using cow milk from Wisconsin, cows raised on natural grasses and feeds.



2766089 Cultured Butter 6/12 oz

Delamere Dairy's goats' butter is deliciously enjoyable for those with an allergy or intolerance to cows' butter. And for those without an allergy or intolerance, it's something new and special to add to the basket.

Goats' butter can be used in just the same way as you would use ordinary butter, spread on toast, melted in a baked potato or as a cooking ingredient. Or why not serve it with bread as

part of a dinner party, it makes a great talking point.

All Delamere Dairy products are made with pasteurized milk.



3318476 Goat Butter 10/8.8 oz

Kerrygold Salted butter is a premium butter, produced to the highest standards. It is a completely natural product, free from artificial colorings and flavorings. The uniquely golden color of Kerrygold butter occurs naturally as a result of beta carotene in fresh grass and gives a distinct flavor to the butter. Use as a finishing butter for steamed asparagus or winter root vegetables creating an extra special glimmer of Irish magic. This small, individual portion size is ideal for table service or amenities!



3193772 Butter Minis 100/.35 oz

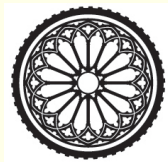
Wild & Unique Foods

Tim Doyle, Meat & Game Specialist

Dok Dall'Ava San Daniele

A small villa sits on a hilltop with the gravestone of an ancient butcher holding the image of a leg of prosciutto with the foot attached. The place is San Daniele and it dates back to the 1st century A.D.

San Daniele is situated on a morainal hill on the left bank of the Tagliamento River and a stone's throw away from the slopes of the Per-Alps. Cool air arrives from the north, warm air arrives from the Adriatic and both are mixed by the course of the river which acts as a natural conductor and air conditioner. The gravelly soil with its excellent drainage qualities and the refined and constant ventilation provide the ideal conditions for the curing of this great ham.



**DOK
DALL'AVA**
prosciuttai-dal-1955

It was here they invented the curing process which is more than a simple preservation, it actually improves the quality. It is in fact a very complex process, which in certain respects, given that it is based entirely on a natural process, is quite miraculous. The only forced part of this process is the initial phase.

It starts with fresh pork legs, which are weighted and divided. The weight is very important, particularly for the salting process. The excess sea salt, which does not penetrate the surface, is completely wiped off by hand. Here the passion starts with Carlo, his father and the employees. Carlo left school at 16 to work full time with Dad. They now have two plants and 8 restaurants that serve prosciutto. Carlo travels selling his magic prosciutto and speaks four languages. Being around Carlo and his father for two days made it very clear that there is a passion and a love for their hams.



When you enter the different rooms, you close your eyes and take deep breaths, and you can



smell the changes in the prosciuttos as they age. Only 30,000 hams are produced each year. We are currently the

only company that brings in 24 month quartered hams. Each piece is vacuum packed for freshness and the box contains all four pieces.

During the next phase, the 'mastri prosciuttai', master prosciutto curer, hand checks the softness of the flesh and the elasticity of the surface and applies an ample coating of a natural paste which prevents the flesh from drying too quickly. The ultimate test of quality consists of inserting a horse-bone needle in each leg. It is then removed to let the aroma given off by the needle tell the "expert nose" that Dok Dall'Ava is PERFECT.



3180260 San Daniele Ham Quarters
24 Month 4/4.5 lb

For the Pastry Chef by Karl Helfrich, Pastry 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!

7931761 Truffles 6 Flavors Asstd. 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 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.

"Black and White" Petit Fours

An assortment of nine delicious chocolate petit fours: Chocolate Brownie with White Chocolate Mousse, Chocolate-Lemon Moelleux, Chocolate Almond Tart, White Chocolate Mousse Tart, Chocolate Cream Puff, Chocolate-Orange Ganache Tart, Gianduja Ganache with Hazelnut Feuilletine, Crunchy Pyramid, Venezuelan Chocolate Tart with Almonds

2144168 "Black and White" Petit Fours

4/48 ct



Sweet Petit Fours

A traditional assortment of mini French pastries beautifully presented: Chocolate Eclairs, Coffee Eclairs, Apricot Tartlettes, Pistachio Squares, Raspberry Tartlettes, Lemon Tartlettes, Blackcurrant Squares, Opera Squares, Custard Tartlettes.

3932811

Sweet Petit Fours

4/58 ct

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

2612356

Mini Macarons

4/72 ct





New Grocery

Frozen Filled Fresh Pasta Imported from Italy

Introducing Bertagni Pasta. Bertagni has been producing pasta in Italy for over 120 years. Bertagni specializes in filled fresh pasta and is dedicated to presenting products of the highest possible quality and flavor, without any added artificial flavors or preservatives. The company dates back to 1882, when Luigi Bertagni opened his homemade tortellini shop in Bologna, and is believed to be the oldest tortellini producer in the world.

Although today Bertagni uses cutting-edge technology, the product tastes handmade—and the fillings, which are the focus of filled pasta, are mixed by hand. Recipes are developed in consultation with internationally-famous Italian chefs. All the ingredients used in Bertagni products meet the highest quality standards and are selected after extensive research and partnership with quality suppliers. For each recipe the ingredients are carefully mixed together to keep the flavor and texture of each ingredient intact. The dough is then carefully rolled in the traditional manner, as the shape and thickness of the pasta are there to complement the filling.

These delicious filled pastas are simple to prepare. Just cook them in boiling water for 3-4 minutes, drain and toss them in melted butter or your favorite sauce, but keep it simple, the fillings are the stars here. Enjoy!

3314020 **Porcini Mushroom and Truffle Triangles**

6/8.8 oz

Triangle-shaped ravioli filled with sautéed porcini mushrooms and truffles.



3314045 **Fire Roasted Heirloom Tomato, Mozzarella and Basil Ravioli**

6/8.8 oz

Sunflower shaped pasta filled with fire roasted heirloom tomatoes, mozzarella and basil.

3314055

Sweet Butternut Ravioli

6/8.8 oz

Sweet butternut squash with a hint of amaretti in a square-ish ravioli.



3314079

Goat Cheese and Roasted Tomato Mezzelune

6/8.8 oz

Goat cheese and roasted tomatoes in half-moon shaped ravioli.

3314089

Spinach & Ricotta Grandi Tondi

6/8.8 oz

Spinach, ricotta & Grana Padano in a large round ravioli.



3330976

Artichoke Ravioli

6/8.8 oz

Delicate sheets of pasta filled with artichoke and grated cheese.

3330987

Four Cheese Tortelloni

6/8.8 oz

A blend of four premium Italian cheeses enveloped in egg pasta.



3330994

Buffalo Mozzarella

6/8.8 oz

Delicate egg pasta filled with mozzarella from buffalo milk, Grana Padano and Ricotta

New Grocery

Hand-Made Artisan Crackers



Whitney Lamy is fascinated by the origins of many of the foods we eat today which led her to look "outside the box". In the early 1800's, Josiah Bent from Massachusetts decided to make a lighter and thinner version of Hardtack, a long lasting seafarers' and soldiers' staple. He rolled out sheets of dough, baked them and hand "cracked" them. Whitney has been rolling out crackers this original way in her Castleton, Vermont kitchen for family and friends for years. As Vermont has become one of the largest producers of artisan cheese in the country, it seemed natural to Whitney to market her artisan crackers to complement these outstanding cheeses.

Castleton Crackers are made using simple ingredients and are hand-cracked for a rustic look. They are strong enough to hold up to dipping into hummus but thin enough to work beautifully with a slice of cheese. Whitney's crackers are a great complement to a variety of cheeses, as well as chutneys, dips, spreads, soups and salads.



3320577 Rutland Multi-Seed Rye Crackers 12/6 oz

A hearty crunchy cracker topped with caraway, sesame and poppy seeds, creates a unique whole grain treat. Rutland Rye complements most cheese and gets rave reviews dipped into creamy hummus or when served alongside a Lentil soup.

3320581 Windham Wheat Crackers 12/6 oz

A buttery, more neutral cracker that is slightly salty rounds out cheese plates wonderfully. Try Windham Wheat crackers served with farmstead cheeses and apple chutney or any hearty chowder.

3320559 Putney Pumpkin Crackers 12/6 oz
Dried cranberries and thyme enhance the wonderful rich pumpkin in these crackers. They are delicious served with a fresh chèvre or tangy blue cheese, alongside Corn Chowder, a salad or a nice cup of afternoon tea.

3320569 Richmond Rosemary Crackers 12/6 oz
These luscious buttery crackers hint at the fresh taste of rosemary and are crunchy with cornmeal. Try them with an aged sheep's milk, goat or cheddar cheese, alongside any soup, in a bread basket, or on their own as a tasty snack.



3320524 Toasted Sesame Graham Crackers 12/6 oz

A sophisticated graham cracker with the nutty flavor of toasted sesame seeds and a slightly sweet crunch.

3320548 Middlebury Maple Crackers 12/6 oz

This slightly sweet cracker hints at maple and pairs well with sharp cheddar, brie or a tangy goat's cheese.

3320592 Alehouse Cheddar Crackers 12/6 oz

This artisan cracker is made with Vermont Farmstead Cheese, includes artisan ale and the spicy combination of mustard and horseradish.

3320607 Governors Cheddar Crackers 12/6 oz

The ultimate artisan cheese cracker made with Vermont Farmstead Cheese.

Castleton also makes a line of gluten free cheese crisps. These gluten free cheese crisps are truly unique and truly delicious. Made with award winning cheese from the Vermont Farmstead Cheese Company, you can really taste the cheese in every bite. These crisps are good alone as a snack, but even better when served on a cheese plate. Try these delightful crisps as an additive to a soup, and rest assured you will not be disappointed.



3320613 Gluten Free Cheddar Crisps 12/4 oz

3320627 Gluten Free Blue Cheese Crisps 12/4 oz

3320641 Gluten Free Hot Pepper Cheese Crisps 12/4 oz

Changes & Line Extensions



New to the line:

3322520

**Blackberry
Dry Soda**

6/4/12 oz

100% natural blackberry soda made with real blackberry juice and lightly sweetened with cane sugar with only 95 calories per twelve ounce bottle.



New to the Scharffen Berger line:

3273610

33% Smooth Milk Chocolate with Toasted Coconut & Macadamia Bar

12/3 oz

Toasted coconut and chopped macadamia are enhanced by the caramel and molasses notes of Scharffen Berger's 33% creamy milk chocolate.



3273693

72% Dark Chocolate with Sea Salted Pistachios Bar

12/3 oz



This bar offers chocolate lovers the perfect combination of salty and nutty by adding a hint of sea salt and roasted, chopped pistachios to Scharffen Berger's 72% Signature Dark Chocolate.

New to the Pride of Szeged line:

3369397

Chicken Rub

6/5 oz

An excellent rub for grilling, baking or broiling chicken. Just add to some oil and lemon juice and brush over the chicken for a quick marinade.



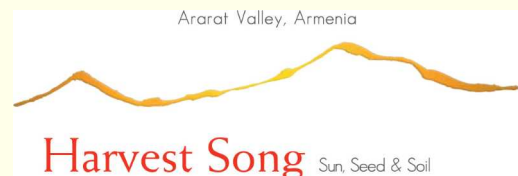
New to the line:

3048455

Lemon & Raspberry Hard Candy

8/2 oz

A delicate balance of slightly floral and sweetly tart Meyer Lemon combined with succulent zippy raspberry. Warmed from the sun, bursting with juicy flavor that sparks your senses.



New to the Harvest Song line:

3300635 Golden Fig Preserves 12/18.9 oz

From the sub-tropical part of Armenia, these figs are known for their sweetness.

3304323 Apricot Preserves 12/18.9 oz

Crafted from fresh, hand-harvested fruits, apricot preserves are chunky & full of thick fruit fibers.

Specialty

The Best Bang for Your Truffle Buck



White truffles are rare and expensive. Introducing an economical alternative from Cucina Viva. 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

the Village



Love of Fare

