



# EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA  
SELECTA



Cucina  
Viva

## March 2016 WHAT'S INSIDE

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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

### Luck of the Irish

With St Patrick's Day coming up later this month, we think March is a great time to review some of our Irish offerings and consider something new, from Ireland.



What could be more Irish than potatoes and Shamrocks? To that point, we suggest **Keogh's** potato chips. **Keogh's** chips are available in five crispy and delicious flavors, including Shamrock and Sour Cream Potato Chips, items 7008942 and 7008951.

A traditional American St. Patrick's Day meal would not be complete without the addition of Irish Soda Bread. We offer an Irish Soda Bread Mix from **Sticky Fingers**. This easy to use mix will have you savoring the aroma and warmth of fresh-baked bread in just minutes, item 1700646.

We have quite a few Irish cheese selections that would make a nice addition to any cheese case. Here are a few to try:

**Tipperary Irish Cheddar.** This is a pasteurized cow's milk, yellow cheddar that is aged 12 to 15 months. It has a clean, deep cheddar flavor with a lingering finish. Available in blocks, items 9918764 and 1788516 and convenient pre-cut pieces, item 3054145.

From **Cahill's Farm** in Ireland, we have Porter, Whiskey and Ardagh Wine Cheddars, items 1993355, 1444599, 1954082 and 7216254.

Also available from Ireland: **Daru Wheel**, item 7889292; **Carrigaline Beechsmoked**, item 1714163; **Bandon Vale Vintage**, item 7216308; **Cashel Blue**, item 9943135; **Dubliner**, item 1952694; and **Kerrygold** butter, items 6630935 and 7382423.

Lastly, we have some relatively new items, **Jolly Posh** Pork Bangers. **Jolly Posh** Bangers are filled with prime cuts of pork and finely seasoned with a select blend of high quality herbs, spices and bread-crumbs. Stuffed into natural pork casings, these bangers are plump, juicy, and generously sized – just like buying from the local butcher back home in Ireland. They are free of any nitrites, nitrates or



MSG. Two types of bangers are available:

3179065	Pork Banger Traditional	9/16 oz
3179052	Pork and Herb Banger	9/16 oz



# Under the Dome

## Jeff Babcock, Cheese Specialist



The Beehive Cheese Company creamery sits at the mouth of Weber Canyon in a valley between the forested Wasatch Mountains in Northern Utah. These mountains are home to world-class powder skiing in the winter and meadows of heavenly wildflowers in the summer. They consider their creamery a modern cheese operation where old-world craftsmanship is embraced.

In 2005, brothers-in-law Tim Welsh and Pat Ford left the fast-paced world of software and real estate seeking a simple way of life as cheese makers. They traded their grinding commute and laptops for quiet pre-dawn mornings sitting with 500 gallons of farm-fresh milk carefully mixing and warming it for hours to develop their unique cheese. Delighting in the sweet smell of warm milk, they fell in love with the natural rhythms of making cheese the old fashioned way. The long days of polishing their recipe and the months spent waiting with an artisan's patience for wheels to ripen to perfection have made the cheeses some of the best in America. The Beehive Cheese family is delighted to share their passion with you.

When you take a bite of Beehive Cheese, it melts like butter in your mouth. That's because Beehive Cheese is made from the creamiest milk in Utah and lovingly crafted into superior cheese by a family who shares a passion for the artisan way of life.



### **Barely Buzzed**

Unique espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel. Made from the milk of Jersey

cows; this is a full-bodied cheese with a smooth, creamy texture. Barely Buzzed is their most popular cheese and is considered by many to be a great American original. Pair with medium-bodied red wines, ports, ales, stouts, or ciders.

**7935523**

**Barely Buzzed**

**1/5 lb**



### **SeaHive**

Hand-rubbed with local honey and Redmond RealSalt®, SeaHive is a beautifully balanced treat. Made from the milk of Jersey

cows in northern Utah, this is a full-bodied cheese with a smooth, creamy texture. SeaHive is shaping up to be one of their best cheeses. It is a true expression of the local flavors, superior quality and creativity. Pair with hoppy ales or fruity white wines.

**7935648**

**SeaHive**

**1/5 lb**

### **Big John's Cajun**

This spicy hand-rubbed cheese packs a heated punch as you near the rind. Made from the milk of local Jersey cows in Northern Utah, the combination of sweet creaminess and spice make it a great addition to any cheese plate. Pair with medium to full-bodied red wines, Champagne, or a fruity wheat beer.



**0677767**

**Big John's Cajun**

**1/5 lb**

# Wild and Unique Foods

## Tim Doyle, Meat & Game Specialist

### Alexian Pâté & Specialty Meats

## ALEXIAN™

### PÂTÉ & SPECIALTY MEATS

Ewald Groezinger started the business in 1982, moving to America from Stuttgart, Germany. He was the last of a long line of family wurstmachers (sausage makers) and set out to share European charcuterie with America. He began by producing sausages and European-style meats. In 1994, he passed away unexpectedly, and his wife Laurie assumed leadership of the business. Laurie then created an all natural charcuterie line, which she affectionately named “Alexian”, after their two children “Alex”andra and Ian.

For almost 35 years Alexian has taken pride in producing all natural pâtés and terrines. No fillers, artificial flavors, colors or preservatives are used. All dairy, game, meat and poultry ingredients that are used in Alexian pâtés and terrines are certified to be free of added growth hormones and antibiotics.



We now inventory Alexian Saucisson Smoked Sausage. It has a subtle smoky garlic flavor profile and is free of anything artificial. It is all natural, with no nitrites or nitrates. Saucisson Smoked Sausage is also gluten free.

Consumer's palates are becoming increasingly more sophisticated and are in search of unusual, different flavor combinations. Alexian Saucisson smoked sausage is a wonderful sausage with a perfect mix of ingredients, and it is made with high quality beef and pork.



Alexian Saucisson is an individually vacuum packaged 12 ounce sausage, shipped six per case and can be sold to food service or retail store deli sections.



**3546415    Saucisson Smoked Sausage**  
**6/12oz**







# For the Pastry Chef

## Karl Helfrich, 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 pectins for different uses

European Imports carries three pectins from Patis-France for the pastry chef. Each one has unique properties that make it suitable for a different aspect 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**

# New Grocery

## La Casa del Grano Pasta

**La Casa del Grano** manufactures some of the finest pasta in the world, using only lab-analyzed wheat semolina. They combine the use of modern technology with traditional means of production, resulting in an authentic taste, appetizing flavor, and excellent volume even after cooking!

Thanks to over 30 years of experience, La Casa del Grano is considered the leading producer of two traditional types of Sardinian Pasta: "Is Malloreddus" and "Sa Fregola". There are three different kinds of "Is Malloreddus" available for the U.S. market which include: Medi (semolina wheat); S.E. 10 (combination of semolina wheat and saffron); and 4 flavors (combination of semolina wheat, saffron, spinach and tomatoes). "Sa Fregola" is a sphere shaped pasta toasted in an oven where they assume their typical light brown color. Both "Is Malloreddus" and "Sa Fregola" contain no preservatives.

### *Is Malloreddus*

The origin of this product has its roots in centuries old tradition. In old times, this particular shape was obtained by skillfully pressing the dough with the fingertips, while the typical thin lines were made by pressing each ball of dough on a straw basket.

Based on ancient home-based pasta making traditions, this pasta is made strictly using bronze dyes. This gives the pasta its rough texture, which is both beautiful to see and nice to feel, as well as allowing the sauce to cling to the pasta, enhancing the taste of every recipe. The slow low temperature drying process makes the pasta tastier and more fragrant during cooking, preserving its high protein content.



7000929	Is Malloreddus Piccoli #1	20/17.64 oz
7009930	Is Malloreddus Grossi#2	20/17.64 oz
7009932	Is Malloreddus Medi	20/17.64 oz

### *Fregola Sarda*

This is one of the most ancient and typical Sardinian pasta varieties. Traditionally stored in large terracotta bowls (the "scivedda"), they are formed by wetting the semolina with water and rolling the grains between the palms to obtain tiny irregular balls of dough. The balls are then sorted by size into small, medium and large. They are then baked in the oven to give the pasta its nice golden color and distinctive taste.



7009954	Fregola Sarda Small	12/17.64 oz
7009933	Fregola Sarda Medium	12/17.64 oz
7009934	Fregola Sarda Big	12/17.64 oz

### *Is Maccarronis De Busa*

Maccarronis de Busa owes its name to the tool used to make them in times gone by: the strips of dough were wound around knitting needles, or Busa in Sardinian language. Its particular shape and processing through the use of bronze dyes and slow drying, give the macaroni its distinctive taste and scent, as well as its rough, porous texture that ensures sauces will cling well.



7009905	Is Maccarronis De Busa	20/17.64 oz
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### *Pastina*

The choice of the best quality semolina and strict control of hygiene and health standards guarantee the absolute genuineness of this product. Enjoy this tiny pasta in soups and a variety of pasta dishes.



7009904	Pastina	16/17.64 oz
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## New Grocery

### 100% Pure Fruit Juices from Spain

These incredible fruit juices come to us from Zumosol. Zumosol was created in 1987, by the Pascual Company, a leading Spanish premium dairy product company. In 2013, the Toksöz group acquired the Zumosol brand and the facilities in Palma del Rio (Cordoba, Andalusia – Spain) and set up a new team and strategy to revamp the brand.



What makes these 100% freshly squeezed fruit juices different?

#### **Origin**

The fruit grows in a place with a unique micro-climate: more than 4,000 hours of sun a year.

#### **Natural Process**

Zumosol works directly with local farmers, and that is why their oranges are picked and juiced in under 24 hours, so none of the flavor or freshness is lost.

#### **100% Natural**

Zumosol picks its fruit by hand, and they squeeze the juice just like they would at home: no additives, no preservatives, no artificial colors and without added sugar.

#### **Sustainability**

Zumosol is committed to the environment and their local area. They work to reduce energy consumption, garbage and waste; and they work to purify and filter waste water.

#### **Aseptic Cap**

To guarantee that the juice is well-protected when it arrives and keeps its state and properties aseptically until you have it in your hand, all of the containers in the range have, in addition to the screw cap, an easy-open hermetic seal.

Enjoy a fresh fruit taste with no added sugar, any time, any place with Zumosol.

**7009829**

#### **Tempranillo Grape Juice**

**15/6.76 oz**

*Tempranillo is the dominant grape varietal for full-bodied red wines in Spain and is often referred to as Spain's noble grape.*



**7009833**

#### **Cabernet Grape Juice**

**15/6.76 oz**

*Cabernet is one of the major red grape varieties worldwide. Made from Spanish Cabernet grapes, this juice is sweet and fragrant.*

**7009834**

#### **Tangerine Juice**

**15/6.76 oz**

*100% freshly squeezed tangerine juice.*



**7009852**

#### **Syrah Grape Juice**

**15/6.76 oz**

*100% freshly squeezed Syrah grape juice.*

**7009856**

#### **Organic Orange Juice**

**15/6.76 oz**

*Fresh and fruity, made from oranges from Valle del Guadalquivir.*





# Line Extensions

New to the Tuono line:

**7010250**

**Soy Sauce Pearls**

**12/1.76 oz**

*Small, soft Pearls of the best soy sauce. Perfect to garnish and enhance the taste of all your dishes!*



## FALKSALT

New to the line:

**7010983**

**All Natural Black Pepper Sea Salt Flakes**

**10/4.4 oz**

*Sea salt flakes with all natural pepper flavoring.*



**7010982**

**All Natural Lime Sea Salt Flakes**

**10/4.4 oz**

*Sea salt flakes with all natural lime flavoring.*



New to the line:

**2569057**

**English Afternoon Black Tea**

**6/20 ct**



New to the McCann's line:



**3902964 Instant Original Oatmeal Cup**

**24/1.9 oz**

**3902980 Instant Maple Brown Sugar Oatmeal Cup**

**24/1.9 oz**

**3902998 Instant Vanilla Honey Oatmeal Cup**

**24/1.9 oz**



**7010253 Quick & Easy Gluten Free Steel Cut Oats**

**12/24 oz**

**7010254 Quick & Easy Gluten Free Steel Cut Oats**

**12/16 oz**

**7010255 Gluten Free Steel Cut Oats**

**12/28 oz**

New to the LaBaleine line:

**7010452**

**Kosher Sea Salt**

**6/33.5 oz**

*LaBaleine Kosher Sea Salt has a small flake-like form useful in all recipes calling for kosher salt.*



**7010443**

**Grey Sea Salt**

**12/8.8 oz**

*LaBaleine Grey Sea Salt is harvested by hand in the unique clay soils of the Guerande basin and is the result of unique know-how, inherited and handed down from generation to generation.*





# Specialty

## Raisin River All Natural Sausage



*Le Village*



*Love of Fare*



**Raisin River** chicken sausages are made with Free Bird boneless chicken thighs. The chickens are raised on family farms in the rolling countryside of Pennsylvania's Amish Country. They are free to roam, hunt and peck in barns that are 33% more spacious than those used by traditional poultry farmers. They are free to eat and drink whenever they want and are completely vegetarian fed. Antibiotics are never given to these chickens. Natural casings are used to make **Raisin River** chicken sausages. They are gluten free and by-products are never used; nitrates or nitrites are never added.



**7417852 Chicken Sausage with Apples**  
12/12oz

**1689646 Chicken Sausage with Apples**  
2/5 lb

*Chicken sausage with a sweet apple flavor that does not cover up the natural chicken flavor. They are fully cooked.*

**1689720 Sweet Italian Chicken Sausage**  
12/12oz

*Sweet chicken sausage with a nice Italian flavor, a hint of fennel and spices to finish, fully cooked.*

**8864840 Thai Style Chicken Sausage**  
12/12oz

*A sweet chicken Thai style sausage with a fresh ginger, lemon grass and curry flavor, fully cooked.*

Raisin River Andouille Sausage is made with only DuBreton all natural pork. Only boneless pork butts with no extenders are used. The pork is vegetable grain fed and raised without antibiotics ever. Their feed consists of corn, soybean meal, wheat, bread

flour, peas, and vitamins and minerals. Single family farms mean less stress on the animals and a much better flavor profile.



**1689706 Chicken Andouille Sausage**  
12/12 oz

**1689684 Andouille Sausage** 2/5 lb

**1689692 Andouille Sausage** 12/12oz

*Flavor galore and great back of the mouth heat, this sausage has it all. Natural casings are used, which gives the sausage a snap when you bite into it.*

**1695008 Boudin Sausage** 10/1 Lb  
*A traditional French sausage made with chicken and pork, milk, and a touch of cognac.*

**1648905 Chorizo Sausage** 10/1 Lb  
*Chorizo is a traditional Mexican style fresh sausage made of pork and flavored with chili peppers and paprika.*



**New!!**

**1695048 Lamb Merguez** 4/3 Lb

**1694936 Lamb Merguez** 12/12 oz

*A spicy Mediterranean lamb sausage, perfect cooked on the grill and great for couscous and barbecue.*

**3864046 Chicken Merguez** 4/3 Lb  
*A spicy Mediterranean chicken sausage, perfect cooked on the grill and great for couscous and barbecue.*