



EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY

April
2015

WHAT'S INSIDE

Pg. 2
Under the Dome

Pg. 3
Wild & Unique
Foods

Pg. 4
For the Pastry Chef

Pg. 5
New Grocery

Pg. 6
New Grocery &
Line Extensions

Pg. 7
Line Extensions

Back Cover
Specialty

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@eiltd.com
www.eiltd.com

April in Paris

What's not to love about Paris in the springtime? It is the one time of year when so many of the clichés about Paris ring true. Paris in April is a time of renewal and the city is awash with color. Cherry and apple blossoms, daffodils and many other flowers are in full bloom making April the perfect time of year for a stroll down the streets of Paris or a picnic in one of the city's beautiful parks.



Since we can't all make it to Paris in the spring, try experiencing Paris with food. Food is your passport to see and experience the world. Following are a few products we suggest packing in your April in Paris picnic basket:

Brie. Brie is the quintessential French cheese. It is after all named after the French Provence where it originated. Try Life in Provence Brie. Items 1444423, 8825119, 7106935 and 1699816.



LeVillage French Lemonade. The original party beverage. It is a little bubbly, a little sweet and oh so refreshing. LeVillage lemonade is available in a variety of flavors, there is sure to be a favorite for everyone. Blood Orange and French Berry are the two most popular flavors.



Pate. Les Trois Petits Cochons has been making award winning, French style pates since 1975. Their products are all-natural, crafted with high-quality ingredients and made in small, handmade batches.



Party Toast. Life in Provence has two party toasts and each flavor offers a neutral crunchy landing place for your brie and pate.



Look to our March and April promotion books for our April in Paris deals.



AMBER VALLEY



COCINA
SELECTA



Cucina
Viva

Under the Dome

by Jeff Babcock

The Extraordinary of France

There are few times when I enjoy things in or on my cheese. I prefer the somewhat idealistic sense of 'pure cheese', though that can at times be somewhat stuffy, as certain flavorful ingredients can marry quite well with the natural flavors inherent in cheese. Pepper, herbs and truffles; these seem to be my three favored additives. Pepper and herbs, in my sensory objectives, can enhance the cheese, bringing forward qualities in the milk that might already exist; much like wine and beer or other food pairings. It is with the truffle however, that the cheese must work, it must bring the truffle forward. I found this to be quite true of our new cheese, Tomme Jurassienne aux Truffles.



Made by Jean Perrin in eastern France, this smallish tome is made in the style of Morbier, with a pungent somewhat tacky outer rind, though as it dries it can be quite crusty. The paste is quite smooth, dense and rich, as is typical of the mountain milk found in all Jean Perrin cheeses. That earthy, rather soulful character found in the minerality pairs perfectly with the wave of black truffle that passes through the cheese. The truffle comes first, both the aroma and flavor. It hits like a decadent wave of succulent tuber, glorious, and then fades to the salty lactic sweetness of the milk, returning once again on the finish to haunt you with pure delight.

The cheese will melt well, similar to Raclette, so the warmth will illuminate the aroma and flavor of the truffle even further, so strips laid over boiled potatoes would be a classic marriage. Grill circles

of baguette and lay thin layers of Tomme Jurassienne atop and you'll have something very special. Pair with Champagne or a delicate wine of your choosing, that too can bring forward the forest flavor that lives within the truffle.

1929458 Tomme Jurassienne aux Truffe

1/6.6 lb

From the south of France, in the Basque Country, we find a new cheese called Saint Sauveurs. This smallish tomme, made with the amazing milk of the sheep from this rustic countryside, not much bigger than a pound, is soft and ripened with a wash. The exterior is a bit moist, covered with growing bacteria that aid in the cheese softening and flavorful experience. It is, for all intents, a Reblochon made from sheep milk. With the rich milk the soft paste starts to mellow, over time presenting a more earthy and pungent complexity, certainly by smell. Fragrance is big, but the paste becomes goeey and takes on a rich lactic nuttiness, almost like almonds and cream, a bit briny. A connoisseur's cheese to be sure!

Cut the cheese open and warm in the oven if needed, then scoop it out like pudding. It can be paired as either sweet or savory, a great start to a meal with fresh vegetable, like crisp celery or bright carrots. It needs no challenge, just a vehicle for delivery to the mouth! Or try as a meal end, drizzle with honey and broken pieces of roasted nuts. The rich and salty flavors play one against the other.



3390657 Saint Sauveurs des Basques 4/1 lb

Wild and Unique Foods

Tim Doyle, Meat & Game Specialist

Chateau Royal Game Sausage



Are you looking for delicious, inexpensive game products for your store or menu? Well Chateau Royal's Swiss trained chef has made them for you in a nicely labeled retail pack. The sausages are made in the old fashion, traditional way, and you can taste that in every bite.

Chateau Royal gourmet game sausages are all natural; without chemicals, hormones, steroids, antibiotics or artificial additives. The sausages are made with game meat and then mixed with other gourmet meats with high caliber ingredients to finish off the sausage. These hand crafted sausages all have a distinct flavor profile like no other because of their unique and exciting all natural ingredients. All meat is farm raised and USDA inspected and processed in a USDA facility.

1800689 **Wild Boar and Cranberries** **12/12 oz**

This product is made from Texas Wild boar and it is a pork sausage lover's dream. Shiraz wine and cranberries bring out a delicately spiced wild boar and pork flavor. Slightly sweet flavor.



1933890 Buffalo with Chipotle Chiles **12/12 oz**

My new favorite, this sausage is amazing, with its southwestern flavors and heat from smoked jalapenos.

3427093 **Pheasant & Chicken with Cognac & Hazelnuts** **12/12 oz**

A delicate flavor of French Cognac followed by a nutty hazelnut finish, these are wonderful as a grilled sausage entrée. I add to pasta with a Cognac cream sauce. Save some Cognac to sip while reducing the sauce.

1933916 Venison & Blueberries **12/12 oz**

A rich blend of Merlot wine and blueberries, Venison & Blueberries sausage has wonderful fruity notes that pair perfectly with New Zealand Venison.



1911779 Rabbit & Veal with White Wine and Dijon Mustard **12/12 oz**

Great white wine flavor with hints of Normandy herbs and Dijon mustard. This product is made with meats most people stay away from and it is a classic. Wonderful on a warm baguette or in a Cassoulet.

6209326 **Smoked Duck with Calvados Apple Brandy** **12/12 oz**

Fully cooked, smoked duck has a subtle spice mix and a nice apple brandy finish. Great on pizza.

All of these sausages are easy to prepare and perfect for any occasion, from pizza to salad and perfect for a sandwich. Grilling is my favorite preparation but you can easily sear them and finish in the oven. If you are a little afraid of using game products, these are a must and will not disappoint.

For the Pastry Chef

Karl Helfrich, Pastry Specialist



Introducing a new line of frozen breakfast pastries made in Italy from The Perla Company! The Perla Company is based in Alzano Lombardo Italy, north of Milan. The factory is powered by 100% clean energy and uses no GMO ingredients or trans fats in its products. The Perla items are fragrant and golden sweet puff pastries with an innovative and unique design. They are all-Italian pastries created with passion, attention to detail and only the best ingredients. Their line consists of four different pastries with delicious fillings and eye-popping shapes. They are simple to prepare, just pull from the freezer and bake at 375° for 20 minutes for delicious, golden brown pastries.

First, we have the original Perla (or shell) pastry that is filled with a light custard cream. As with all of the Perla line, it is a stunning presentation, beautifully shiny with deep diagonal cuts.



3509587 Vanilla Custard Shell 1/48 ct

Next is the Chocolate Perla. It is the same shape as the original but is filled with a dark chocolate custard cream and the top has a dark chocolate glaze that is shiny and wonderfully appealing. Consider it a more modern version of a chocolate croissant!



3509611 Chocolate Custard Shell 1/48 ct



For those who enjoy a fruit filling, we have the Apple "Leaf". It is filled with custard and apples and has a light sugar glaze on top. A beautiful and delicious alternative to a plain old apple turnover!

For those who enjoy a fruit filling, we have the Apple "Leaf". It is filled with custard and apples and has a light sugar glaze on top. A beautiful and delicious alternative to a plain old apple turnover!

3509564 Apple Custard Leaf 1/48 ct

Finally, we have the incredible "Alba", or "Sunrise" pastry filled with hazelnut cream and topped with crunchy



praline grains. The flavor and texture of this item will wow everyone that tries it!

3509595 Hazelnut Custard Shell 1/48 ct

New Grocery

A Cocoa Dusted Masterpiece

Presenting the original French Chocolate Truffle – a cocoa-dusted masterpiece of ultra creamy chocolate ganache made with the highest quality cocoa and all natural ingredients. Brought to you in the wicker basket traditionally used to hold the "other" kind of truffle.



In 1931, Florent Guyaux began making chocolates in Paris that would come to re-define the truffle as we know it. Since then, these divine confections have become known the world over and pay homage to French culinary mastery. As Catherine Guyaux, granddaughter of the founder, says, "Absolument! There are no shortcuts. Yes, it costs a little more, but it doesn't take a Frenchman to taste the difference."

A gift within a gift, the charming packaging is reminiscent of the typical basket used to hold rare black périgord truffles and has had a presence here for over 20 years. Two truffle flavors are presented in this unique wicker basket, drawing shoppers like a magnet with their charming and memorable presentation.

Put a truffle in your mouth, and pause. Allow the magic to begin.



Made with the highest quality cocoa and natural ingredients, these exquisite chocolates present an intense dark chocolate flavor with a smooth, extraordinary mouth-feel. Take your time. The ganache yields maximum smoothness and complexity, perfectly balanced with a generous dusting of bittersweet cocoa powder. Silky, sensuous, and almost scandalous - as good chocolate should be. Pair with a delicate bubbly, a gutsy red or a fresh light roast.

These truffles were one of the hottest selling items from our 2014 Holiday Catalog, and now they are available every day in two flavors:

3411665
Bittersweet French Chocolate Truffles Box
36/1.76 oz



3411644
Xtra Dark French Chocolate Truffles Box
36/1.76 oz

2452980
Bittersweet French Chocolate Truffles Basket
12/8.8 oz



3323955
Xtra Dark French Chocolate Truffles Basket
12/7.05 oz

New Grocery & Line Extensions

A Passion for Fruit



Since 1986, Les Comtes de Provence has been patiently building up their know-how and their "Les Comtes de Provence" brand little by little in a permanent quest for quality and customer satisfaction. This know-how has been recognized and rewarded at the highest level with the "Entreprise du Patrimoine Vivant" (Living Heritage Company) label, as a showcase for French know-how all over the world. Fruit is placed at the heart of their culinary creations, fruits as a never-ending source of delicious or diet recipes and the images of French and Mediterranean culinary lifestyle.

Since 1986, Les Comtes de Provence has been making fruit the foundation of their Culinary creations. Their jams are prepared with 55% to 65% of fruit and have been delicately cooked with cane sugar. The sun-kissed fruit have been cauldron-cooked to obtain delicious subtly flavored recipes. Their jam is the perfect touch to liven up your breakfast, tea and deserts.

3239136
Red Fig Jam
6/13.05 oz



New to the Wild Hibiscus line:

3184581
Heart Tee Blue Tee
6/1.1 oz

Heart-tee Blue Tee is made from 100% pure butterfly pea flowers (Clitoria ternatea). A mild tasting tea with intense blue color.



3184597
Heart Tee Hibiscus Tea
6/1.4 oz

Heart-tee Hibiscus is 100% pure dried hibiscus tea. A strong full bodied tea with intense berry flavor.



3184618
Rose and Hibiscus
Flower Cocktail Concentrate
6/3.4 oz

A high concentration extract from the most premium hibiscus (hibiscus sabdariffa) and Bulgarian rose flowers. Use the flower extract straight out of the dropper bottle. Use it like bitters - just a few drops per cocktail for a vibrant pink color. Also use for cooking applications such as macarons and cake decorating.



3184641
B'Lure Butterfly Pea
Flower Extract
6/3.4 oz

A high concentrated extract from the butterfly pea flower (Clitoria ternatea). The Butterfly pea flower is known as Dok Anchan in Thailand. Traditionally served as a delicious welcome iced tea to travelers in Thailand, it has an amazing vivid blue color which can change to royal purple and then bright pink when lime juice (acid) is added.



3184650
Hibiscus Flower Concentrate
6/3.4 oz

A high concentration extract from the hibiscus flower (hibiscus sabdariffa). Naturally red. Use straight out of the dropper bottle. Use as an all-natural substitute for flavors like rhubarb, raspberry, cherry, pomegranate or grenadine.



Line Extensions

New to the Rao's line:

3397393

Roasted Artichoke Sauce
12/24 oz

A Southern Italian favorite, Rao's Artichoke Sauce combines Italian tomatoes and fresh Italian artichokes to create a slow-simmered sauce with a Mediterranean flair.



New to the I Heart Keenwah Line:



Quinoa Puffs

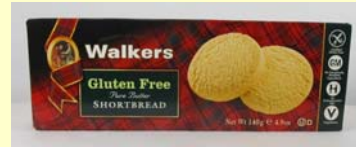
Imagine the cheese puff of your childhood, but all grown up. It is healthy now, made with quinoa and packed with 5g of protein, and it comes in four refined flavors. Quinoa puffs are a great afternoon snack, sandwich side or hors d'oeuvre.



- | | | |
|----------------|--|----------------|
| 3394121 | Herbes de Provence Quinoa Puffs | 12/3 oz |
| 3394133 | Chili Quinoa Puffs | 12/3 oz |
| 3394141 | Aged Cheddar Quinoa Puffs | 12/3 oz |
| 3395388 | Sea Salt Truffle Quinoa Puffs | 12/3 oz |

New to the Walkers Shortbread line:

The World's Finest Shortbread can now be enjoyed by all! Walkers is proud to introduce their line of Certified Gluten Free Shortbread. Their Gluten Free shortbread contains the same butter and sugar content as their regular shortbread but the wheat flour is replaced by a blend of rice flour, maize flour, and potato starch. As is the Walkers' custom, they contain no artificial flavorings, colorings, or preservatives. They taste delicious!



- | | | |
|----------------|--------------------------------------|-----------------|
| 3417985 | Gluten Free Shortbread Rounds | 6/4.9 oz |
|----------------|--------------------------------------|-----------------|



- | | | |
|----------------|--|-----------------|
| 3418003 | Gluten Free Chocolate Chip Shortbread | 6/4.9 oz |
|----------------|--|-----------------|



- | | | |
|----------------|--|-----------------|
| 3418012 | Gluten Free Ginger & Lemon Shortbread | 6/4.9 oz |
|----------------|--|-----------------|

New to the NuGo line:

- | | | |
|----------------|--|-------------------|
| 3421650 | NuGo Slim Crunchy Peanut Butter | 12/1.59 oz |
|----------------|--|-------------------|



- | | | |
|----------------|----------------------------------|-------------------|
| 3421668 | NuGo Dark Spicy Chocolate | 12/1.76 oz |
|----------------|----------------------------------|-------------------|



- | | | |
|----------------|------------------------------------|-------------------|
| 3410517 | NuGo Dark Chocolate Coconut | 12/1.76 oz |
|----------------|------------------------------------|-------------------|



Specialty Life In Provence



Looking for more products to add a touch of April in Paris to your repertoire? Life in Provence is the line to start with. These products from **Life and Provence** offer consumers a quick and easy way to add a touch of France to their homemade dishes.



Life in Provence Aioli and Rouille are the perfect condiments for grilled seafood like shrimp, lobster, clams and oysters. They make simple grilled vegetables and potatoes taste phenomenally delicious. Use them in place of ordinary mayonnaise to make your dish extraordinary.



6354369	Aioli	6/6.8 oz
5225826	Rouille	6/6.8 oz



Life in Provence presents us with a French delicacy: Helix Snails, also called escargot. The Helix or European land snail is distinguished by its spiral and circular shell. These snails have an earthy flavor and are all natural.

Life in Provence Snails should be thoroughly drained and rinsed in hot water prior to use. Soak or

simmer the snails in wine to enhance their flavor. Life in Provence Snails can be served as an appetizer simply prepared with garlic and butter or as a main dish casserole.

1814823	Helix Snails	12/24 ct
1814836	Helix Snails	12/18 ct
1814856	Helix Snails	6/72 ct
1814841	Helix Snails and Shells	12/24 ct

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 is 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

Life in Provence Extra Strong Dijon Mustard is a terrific addition to any pantry. As a French cooking classic, extra strong Dijon gives a hot and powerful taste that is perfect for all of your favorite dishes. This mustard is great spread on sandwiches, or use it as an ingredient in vinaigrettes, marinades or tuna salad with capers and onions. It can also be used to accent meats, cheeses or pates.



1724428 Extra Strong Dijon Mustard 6/1 kg

le Village



Love of Fare



600 E. Brook Dr.
Arlington Hts., Illinois 60005
(P) 800.323.3464

1001 Santerre Dr.
Grand Prairie, Texas 75050
(P) 972.408.1800