



# EUROPEAN IMPORTS, INC.

CHEESE • SPECIALTY FOODS • GAME • PASTRY



AMBER VALLEY



COCINA  
SELECTA



Cucina  
Viva



May  
2015

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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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### May Fest

This month our culinary journey takes us to Germany for May Fest. May is a wonderful month to travel to Germany: The weather is warm and sunny, the summer crowds haven't arrived yet, and you can take part in many German festivals, events, and holidays.



May 1st is "Tag der Arbeit", Labor Day, which is a public holiday in Germany. Many families use this day-off for a picnic in the park, while whole villages in Bavaria come together to raise a traditional "Maibaum" (Maypole) with colorful ribbons and carved figures to celebrate the warm season.



May is the perfect time of year to bring a taste of Germany to your establishment with these great products from Germany:

Butter Cheese  
Bruder Basil Cheese  
Tilsit  
The Champignon line  
Limburger Cheese



Abraham Hams  
Bahlsen Cookies  
Nideregger Chocolate  
Hans Freitag Cookies  
Ritter Sport Bars  
Langnese Honey

Kuhne Pickled Vegetables  
Mestemacher Breads  
Gerolsteiner Water  
Alstertor Dusseldorf Mustard  
Panni Spaetzle and Dumpling Mix





# Under the Dome

by Jeff Babcock, Cheese Specialist

## American Ingenuity

Founded in Grafton, Vermont, the *Grafton Village Cheese Company* is an artisan cheese producer which is part of non-profit Wyndam Foundation. Their mission to help preserve rural and historic Vermont has kept Grafton Village as an iconic cheese company, making raw milk cheddar from the milk from local farms, mostly from Jersey cows.

Combining their natural maple wood smoking and the robust dynamic of chili peppers, *Grafton Village Cheese Company* has crafted an exciting and fun flavored cheddar.



Their distinct young cheddar, matured approximately three months, is marbled with habanero, jalapeno and pasilla peppers, making it quite spicy. It is then taken to the smoker, where their popular maple chip smoking adds another dimension of flavor. Try a slice warmed over a bowl of chili for a doubling of flavors, make a signature in-house burger at your local gastro pub, stuff a tortilla for an easy quesadilla, or simply pair with your favorite beer.

**3569326 Smoked Chili Cheddar 2/5 lb**



Redefining classics, *Old Europe Cheese Company*, from Benton Harbor, Michigan, has created a new American Morbier. With the disappearance of ash in our French Montboissie (Morbier-style cheese), the traditional look of this Morbier is quite exciting. Made by Francois Capt, the American Morbier goes through the classic smear ripening process, a true labor of artisan craft. The cheese then forms a slight crust, but inside is a smooth rich paste. The semi-soft cheese has a mild flavor, but is accentuated by an ever slight tanginess.

With great meltability, the American Morbier has numerous applications. Simply lay slices over grilled bread with Jambon for a dramatic presentation with the striking ash vein, or pair in strips with fresh fruits for an easy dessert.



**3547195 American Morbier 1/7 lb**

# Wild and Unique Foods

by Tim Doyle, Meat & Game Specialist

## Grilling Season is Coming Soon



Not all sausage is made the same. Raisin River sausages are gluten free and contain no by-products and are made with all natural, boneless chicken thighs. No emulsified meat is ever used.

The chickens are raised on family farms in the rolling countryside of Pennsylvania's Amish Country. Antibiotics are never given to the chickens and they are free to roam and peck in barns 33% more spacious than those used by conventional poultry farmers. They are completely vegetarian fed and are free to eat and drink at all times. Natural casings are used. No Nitrites or Nitrates are used.

Andouille pork sausage is made with DuBreton all natural pork. Only boneless pork butts with no extenders are used. The pork is vegetable and grain fed, and raised without antibiotics, ever. Their feed consists of corn, soybean meal, wheat, bread flour, peas, vitamins and minerals. Raisin River pork Andouille will stand up to anyone's!!

**1689646 Chicken Apple Sausage Cooked 2/5 lb**

**7417852 Chicken Apple Sausage Cooked**  
**12/12 oz**

**8465102 Chicken Apple Breakfast Sausage**  
**1/15 lb**

Raisin River chicken sausage has a sweet apple flavor that does not cover up the natural chicken flavor.



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

This sausage is sweetly flavored with a hint of fennel and other spices.



**1689692 Andouille Sausage Cooked**  
**12/12oz**

**1689684 Andouille Sausage** **2/5 lb**  
Flavor galore and a delayed, great heat, this sausage has it all. The natural casing gives it a snap when you bite it.

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



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

Ginger Thai chicken sausage is seasoned with fresh ginger, lemon grass and a hint of curry.

Enjoy!



# For the Pastry Chef

## Karl Helfrich, Pastry Specialist



**Absolu Cristal** is Valrhona's version of a clear neutral glaze. As with everything they manufacture, this glaze is quite unique and has many applications that would be

unlikely or impossible with similar products. First off, it is an all-natural product that uses pectin and carrageenan as the gelling and thickening agents. It has no artificial preservatives, only using citric acid. Because of this, it should be refrigerated after opening. It can be used as a hot or cold, clear glaze (taking up to 30% dilution as a hot glaze or 10% as a cold glaze), but where it really shines (literally) is in applications where it is combined with other ingredients. It makes an exceptional chocolate glaze that is freezer safe by just combining with ganache.



### Soft Chocolate Glaze

450g heavy cream  
600g Caraibe 66%  
1200g Absolu Cristal

-Prepare a smooth ganache that is well emulsified, using a spatula rather than a whip as not to incorporate air. Finish with a hand blender.  
-Add the Absolu Cristal that has been heated to 70° C, mix with a hand blender and strain



through a chinois. The glaze should be used between 40°C and 45°C. (To make a milk chocolate glaze use 750g of chocolate).

Absolu Cristal also makes it very easy to create a fresh fruit coulis – no cooking necessary! This keeps the flavor and color intact while binding the liquid and providing a beautiful shine:

### Raspberry Coulis

400g raspberry puree  
270g Absolu Cristal  
40g lemon juice  
-Add the Absolu Cristal to the puree and process with a hand blender until smooth.



**0877557 Absolu Cristal 2/5 kg**



**PatisFrance** has made a new cold-process pastry cream powder with the seduction of real vanilla beans.

**Delicecrem** is deceptively easy to use, but yields a rich tasting pastry cream with vanilla bean flecks that is perfect for fruit tarts, napoleons, mousselines, etc. Simply add 250 to 300 grams of Delicecrem to 1 liter of whole or skim milk, mix on low speed to incorporate, then on high speed for four minutes.



The taste and texture is sure to be a hit with your customers, and it is sure to be a real labor-saver for you.

**1452158 Delicecrem 1/5 kg**



# New Grocery

## Gluten Free Spaghetti

Celiacs can rejoice, there is finally a gluten free pasta with the taste and texture similar to wheat pasta. Introducing Andean Dream Quinoa Spaghetti. Quinoa has been enjoyed as an important food crop in the Andes for more than 6,000 years. More precious than gold, this powerhouse grain has now been rediscovered by the world marketplace because of its delicious flavor and high nutritional value. Classified as a 'super crop' by the United Nations for its high protein content, quinoa contains a balanced set of essential amino acids, making it an unusually complete food.



Grown in the Bolivian Andes, at an altitude of 13,000 feet, Royal Quinoa, which is the particular variety used in Andean Dream products, is the finest quality quinoa in the world. Royal Quinoa has larger seeds which contain more protein and amino acids than other varieties.

Andean Dream Quinoa pasta contains 6 grams of protein and 5 amino acids in a 2 oz. serving. This pasta cooks to an excellent flavor and texture, never mushy. Especially easy to cook, it can be enjoyed year-round because it is versatile and light. Andean Dream Quinoa pasta is not only gluten free, but is also organic, and kosher. It is also completely corn and soy free.



**2636201**  
**Quinoa Spaghetti**  
**18/16 oz**

## Holy-Mole

Introducing Holy-Mole Mole Sauce. Mole sauce is a delicate balance of chilies, spices, vegetables and chocolate. The complex flavor profile pairs well with poultry, vegetables, pork, red meat and some types of seafood. For hundreds of years mole had been a symbol of Mexico's mestizaje, or mixed indigenous and European heritage. Modern mole is a mixture of ingredients from North America, Europe and Africa, making it the first international dish created in the Americas.

Holy-Mole mole sauce has no animal products, gluten, nuts or dairy. Truly a "crowd thriller" this mouthwatering sensation is the perfect blend of spice, flavor and nutrition, from first bite to all night.

- Certified Vegan
- Gluten Free
- Nut and Allergen Free
- Dairy Free

This ready to use cooking sauce can be used as a marinade, dipping sauce, condiment or hot sauce. The applications are endless!

**3478670**  
**Holy-Mole Sauce**  
**12/8.5 oz**



**3478066**  
**Holy-Mole Sauce**  
**6/64 oz**



## Line Extensions

### New to the Ballymaloe line:

Ballymaloe is making ketchup like you have never had it before. Their ketchups are far superior than standard ketchups and other gourmet ketchups. Try these delicious blends of spices and slowly cooked fresh Italian tomatoes on hamburgers, grilled cheese sandwiches, salads, hard cheddars and so much more.

**3371778**  
**Gourmet Irish**  
**Ketchup with Stout**  
**8/8.5 oz**



**3371782**  
**Gourmet Irish**  
**Ketchup with Chili**  
**8/8.5 oz**

**3371794**  
**Gourmet Irish**  
**Ketchup**  
**8/8.5 oz**



Ballymaloe's original sauce is now available in a foodservice size package:



**3371810**  
**Original Sauce**  
**4/6.6 Lb**

### New to the La Panzanella line:

To help you make every occasion, as well as every day, memorable, La Panzanella Artisanal Foods Co. crafts its Croccantini artisan crackers using traditional recipes and the finest all-natural ingredients. All natural. Low fat. La Panzanella Mini Croccantini are the ideal snack by themselves or paired with your favorite cheese, dips and spreads. These Italian-style crackers are also delicious enjoyed with soups and salads.

**3463920**  
**Mini Original Croccantini**  
**12/3 oz**



**3463930**  
**Mini Roasted Garlic**  
**Croccantini**  
**12/3 oz**

**3463959**  
**Mini Rosemary**  
**Croccantini**  
**12/3 oz**



### New to the Rufus Teague line:

Rufus was known to tip back a little moonshine in his day. He called it his "mash". Nobody's really sure, but he may have been hittin' the sauce a little hard when he came up with the idea to mix mash and apples into a sauce. Oh well, turned out it tasted real good so the boys never said anything. They just ate.

**3463660**  
**Apple Mash BBQ Sauce**  
**6/16 oz**





# Line Extensions

## New to the Modenaceti line:

From Modenaceti comes a new truly unique glaze. New Modenaceti White Glaze is made with Moscato grapes. Modenaceti White Glaze adds a refreshing and fruity taste to your dishes. The aromatic flavor of Moscato grape must is enhanced with Italian wine vinegar and the result is a simple and clean finishing glaze ideal for a variety of dishes. Try Modenaceti White Glaze on white meats, fish and other seafood. Also a perfect complement to cheese, fruit salads and even dark chocolate.



**3473515**  
**White Glaze**  
**6/6.76 oz**

## Modenaceti Replacement:

**3432220**  
**White Balsamic Vinegar**  
**6/16.9 oz**  
*Replaces 1698238 packed 6/8.45 oz*

## New to the Mestemacher line:



**3533850**  
**Muesli Bread**  
**9/10.6 oz**

Wholemeal rye bread with Muesli ingredients. Muesli is a mixture of cereals (especially rolled oats), grains, dried fruits, seeds and nuts. This bread is ideal for breakfast when topped with butter and honey.

## New to the Alessi line:



Premium Italian Tomatoes. Made from tomatoes from the fertile valleys of the Campania region in Italy. Packed in compact tetra packages for easy storage.



**3519560**  
**Chopped Tomatoes with**  
**Onion and Garlic**  
**12/17.6 oz**

**3519576**  
**Chopped Tomatoes**  
**12/17.6 oz**



**3502479**  
**Strained Tomatoes**  
**12/17.6 oz**

## Also available from Alessi:

**3502521**  
**Brocollini Risotto**  
**6/8 oz**



**3260278**  
**Porcini Mushroom Soup**  
**6/4 oz**

**3502541**  
**Chocolate Balsamic Reduction**  
**6/8.5 oz**

# Specialty

## The Cucina Viva Line is Growing

### Imported from Italy



*le Village*



*Love of Fare*



**MEMORIAL  
DAY**



The **Cucina Viva** line is really growing. A new flavor and shape are now on the **Cucina Viva** menu. First up is their newest pasta cut. Penne. No other food from Europe has dominated our tables as much as Italian pasta. The world looks to Italy as the standard for pasta quality and versatility. Centuries of know-how and tradition have gone into pasta making in Italy. **Cucina Viva** pastas are a fine example of the expertise involved in the making of gourmet Italian pasta. From the Puglia region of sunny southern Italy, **Cucina Viva** pasta is produced using traditional methods by a family owned company established in 1870. **Cucina Viva** pasta holds up beautifully to cooking, remaining toothsome and delicious.

The preparation of this pasta couldn't be simpler. Bring 4-6 quarts (for one pound of pasta) of water to a boil. Salt the water and add the pasta. Return the water to a boil and cook for 10-12 minutes stirring occasionally to prevent sticking. Taste the pasta to determine if it is done. Perfectly cooked pasta should be "al dente," or firm



to the bite, yet cooked through. Drain and serve with your favorite sauce.

**3375050**  
**Penne**  
**12/17.6 oz**

Next on the menu is **Cucina Viva's** Basil Pesto. This Pesto presents notes of fragrant basil, and the sharp parmesan creates a balanced pesto perfect for many applications. Toss with pasta or gnocchi, fill ravioli or spread on a sandwich or pizza. It can also be used to flavor meat or fish and it beautifully transforms potatoes and green beans. Just a dollop really jazzes up minestrone soup. This all-natural vibrant green sauce comes to you frozen in 4.25 pound white pails.



**2959433**  
**Basil Pesto**  
**1/4.25 Lb**



We offer many more Italian delights from **Cucina Viva** such as Taralli, Gnocchi, Flavored Risottos, Trapani Sea Salt, Olives, Dried Mushrooms, Truffle Butter, Extra Virgin Olive Oil, Balsamic Glaze, Arborio Rice, Roasted Tomatoes, Breadsticks, Artichokes, Roasted Peppers and Crostini. Contact your sales rep for more information on the products available from Cucina Viva.



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