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New Grocery Items

New items listed are scheduled to arrive by the beginning of the month titled on the front page of the newsletter.

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Line Extensions

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Alternative Grilling

Well, here we are approaching the end of summer, and by now you and your customers are probably looking for some new interesting ideas for meals made on the grill. We have a suggestion for you. Try grilling pizzas.



Grilled pizza is one of the newest trends in outdoor cooking and it is pretty easy. Start by rolling your dough out pretty thinly, place it on a clean, lightly-oiled grill for 2–3 minutes until browned. Place the dough onto a cookie sheet browned side up and top as desired. Then grill for another 2–5 minutes or until the bottom has browned and the cheese is melted. Serve.



For the dough, try our new pizza dough mix from **Ecco La Pasta**. It's available in a retail box packed 8/9.6 oz (**item #802217**) and a five pound foodservice package (**item #802206**). Another suggestion for a quick grilled pizza is to substitute a pita for pizza dough, since pitas do not require pre-cooking.

Toppings- the possibilities are as endless as your imagination, but here are a few tasty suggestions:

For traditionalists start with a simple tomato sauce (**Boves** and **Tuscany** both have sauces on promotion this month that would be perfect) and top with **Cucina Viva fresh mozzarella**. For extra pizzazz try adding **San Giuliano's roasted vegetables** (also on promotion this month) or your own fresh vegetables.

For a Mexican style pizza use salsa for a base and top with **Cocina Selecta Asadero** cheese, which melts easily and is delicious.

You can even end the meal with a dessert pizza. Just grill your dough on both sides then spread **Amber Valley Lemon Curd** (on promotion this month) and top with fresh fruit. For added flavor grill the fruit before assembling your dessert pizza. If you want a sweeter version drizzle a little **Airborne** honey on top.

We hope we have inspired you to get started grilling your own pizza masterpiece!

Under The Dome

by Marcia Suchy

Crave's "Little Brother" makes its debut.

The Crave Brother's Farmstead Cheese Company of Waterloo, Wisconsin proudly introduces a new member of the family. **Petit Frere** (little brother) is the smaller version of Les Freres (the brothers), a soft ripened, washed rind cheese which is a reflection of the Crave family Irish-French heritage.

Petit Frere comes packed in a handsome, French style wooden box. The 8 oz round is an outstanding version of the aromatic soft-ripening cheese. To open the box and view the plump, zesty cheese inside is quite rewarding, and much like opening a Livarot or Epoisse from France.

Let **Petit Frere** set out 30- 60 minutes before eating to enjoy the maximum flavor and consistency.

Petit Frere can be enjoyed "En Croute". Set an opened cheese on top of an unbaked pie crust sheet. Top with complementary cranberries, chopped walnuts or apricot jam. Bring the crust up over the cheese to cover and seal. Brush the crust with softened butter. Bake at 400 degrees for 20 to 25 minutes or until pastry is browned. Slice and serve immediately.

410262 Crave Petit Frere 8/8 oz



Australian Murray Bridge blocks of cheddar or Jack now at an incredible price

Imported from King Island Dairy, Murray Bridge Cheeses are large 44 lb. slabs of cheese, perfect for ad presentation and display.

Murray Bridge, located in Murray River Valley, Australia produces two cheeses. The nine month old **Aged Cheddar** and milder **Aussie Jack** cover two flavor profiles perfect for entertaining. The price is right at under \$2.60 per lb.

020917 Murray Bridge Cheddar 9 month.

This white cheddar is the perfect example of a well-balanced, medium-sharp cheese suitable for cubing and shredding. The smooth, firm consistency allows for effortless cubing and shredding.



020928 Murray Bridge Aussie Jack.

Aussie Jack, typically a semi-soft cheese, has a yellow hue, lacy holes and pleasant, mellow flavor. Aussie Jack melts easily for burgers.

Both cheeses are rindless, cryovaced blocks, 44 lb. each, made with pasteurized, rBGH free, whole cow's milk, and animal rennet. They are cooked-pressed cheeses. A large display built near the deli, the meat department or other high-traffic area is appealing and enticing for customers shopping for picnic foods, summer party fare and recipe components. Repack labels are included.

Under The Dome by Marcia Suchy

A ROS BY ANY OTHER NAME.....
would still be a Ros!
(Okay, so I changed it a little bit!).



Catalonia a region of milder climate, is the birthplace of Salvador Dali, the home of Barcelona City and a showcase for Gaudi's craftsmanship. It is also the birth place of **Ros (pronounced ross) cheese**.

Catalonia is a diverse terrain flanked by the Pyrenees mountains on the north and coastal Mediterranean waters on the east. The region thrives with lush growth for sheep to feed upon. **Ros** is made with pasteurized ewe's milk, animal rennet and salt. When young, it is sweet and fruity, picking up nuances from the surrounding flora. The freshness of the young cheese is replaced with a more pronounced flavor as it ages, and through every stage it remains a constant pleasurable experience. The smooth firm paste is not dense thus becomes more crumbly in an older state. The rind adds to the glorious over-all charm. A dusty gray natural rind picks up various molds as it ages causing an aesthetically pleasing and rustic appeal.

Many wines are produced in Catalonia and **Ros** is the style of cheese that complements many as it blossoms from a young sweet cheese into a bolder version with bigger flavor. **Ros** is one of the favorites among our staff. You are sure to agree.

321173 Ros 4/4.4 lb

THE TASTE OF HONEY A "NATURAL" IN BELGIAN GOAT CHEESE

On the southern side of the Waloon Mountains in Belgium is the small village of Ardennes and the Capra Cheese Company. This is where "**Capra**" **Goat Cheese with Honey** is created, now the best selling flavored cheese for the company.

Capra is a fresh goat cheese, thick, dense and creamy. Though having the ability to be spread, it easily slices with a wire or thin knife. Belgian honey is added to the cheese, and is immediately recognized in the delicate fresh goat cheese profile. Nature's most natural sweetener and the elegance of the fresh goat work well together for a refreshing experience that would be welcomed at brunch with champagne or on a dessert platter with other rich and elegant dessert style cheeses.

061084 Capra with Honey 1/4.4 lb



Specialty Grocery Brands by Karen Friberg

Celebrate Summer With European Imports Exclusive Brands.

Every August in Europe, many offices and factories close down for 2-3 weeks, and the entire workforce takes a holiday to the seashore. Instead of feeling depressed and envious that everybody from Portugal to Germany is spending August sunning it up on the Mediterranean, I propose that we all take a deep breath, step back, and savor the little time we do have to relax. Bringing a bit of Europe into the kitchen will jazz up even the most humdrum table, and transport you to a place where summer vacation isn't just for kids. If you can't be there, at least you can eat as if you were!

European Imports exclusive brands include an amazing array of items that should be summer staples. At barbecues, picnics, or sunset-drenched dinners on the beach, these specialty grocery items provide that "extra something" for truly memorable meals. Here a few suggestions to make any warm weekend feel like a summer holiday:



❖ **Life in Provence Aioli (12393-4)** and **Rouille (12394-5)** are the perfect condiments for grilled seafood like shrimp, lobster, clams and oysters, make simple grilled vegetables and potatoes phenomenally delicious. Make a big platter of finger-friendly grilled items, and place big bowls of Aioli and Rouille in the middle. Dip away!

❖ **Life in Provence Mini Toasts (44201-4)**, and **Cucina Viva Crostini (try NEW Black Pepper flavored 490239)!** form the perfect base for bruschetta, a light chopped tomato salad with garlic and basil. You can even brush the toasts with olive oil and grill them for more crunch and a smoky flavor, then pile on the toppings.

❖ Make some Tapas Kabobs. Alternate on wooden skewers: **Cocina Selecta Artichoke Hearts, Queso Blanco** and **Stuffed Olives**. Brush lightly with **Cocina Selecta Olive Oil** and grill until warm and slightly charred. The perfect portable cocktail companion.

❖ Try this idea for a light, refreshing summer dessert. Drizzle fresh, quartered Strawberries with **Cucina Viva Aged (VN9900) or Extra Aged Balsamic Vinegar (VN9901)**. Serve with a small scoop of Vanilla Gelato.



❖ For Steak lovers who thought nothing could improve a meaty charcoal grilled Porterhouse, try putting a dollop of **Cucina Viva Truffle Butter (BT9804, BT9808)** on the hot steak right before serving. Instant luxury!



❖ Try a summer spin on the classic Brie en Croute: Wrap an 8oz. **Life in Provence Brie (FR1195) or Camembert (FR1190)** in foil, place on a warm grill, and in ten minutes you will have a hot, melty crowd-pleaser to serve with mini toasts and fruit. For an extra indulgence spread **Life in Provence Fig Jam (23434-7) or Fig Compote (234637)** on top of the cheese and sprinkle with slivered almonds before serving.

Wild & Unique Foods by Tim Doyle

Healthy Bison

The North American bison industry is rapidly growing because the demand for low fat, low cholesterol products for healthier diets continues to soar. Today more than 300,000 bison are raised on ranches across North America and Canada. This count is of course far from the population that once freely roamed the plains and feed many people.

Today many farmers have realized that bison are a valuable option over regular livestock. They have a varied metabolism and a dense coat of hair which allows them to naturally graze on the open ranges in extreme temperatures. They are extensive grazers and prefer a variety in there diet usually provided by the land the farmers own. Today bison are raised in these natural settings of lush range land and are no longer an endangered species.

Today's consumer can include bison among the delicious and superbly nutritious red meats available. It contains only 2 grams of fat in each 100 gram portion (raw and trimmed of visible fat). Bison is also a notable source of protein, iron and zinc.

The consumer will also enjoy the benefits of naturally raised meats without growth stimulants or hormones ever. All bison raised in the USA are processed in USDA approved plants only.

Bison is a dense meat similar to beef that can be cooked in the same manner. It can be substituted in any recipe calling for beef but, it is ESSENTIAL to never over-cook the bison meat. Because bison is so low in fat it will cook faster and if overcooked it will not be chewable. When prepared properly bison offers a rich, sweet and full flavor.

So, you still don't believe me? Then fire up that grill and try some bison burgers for a wonderful flavor and tenderness that you often don't get in beef. European Imports Ltd. carries a full line of retail products from Blackwing meats and a full line of food service primal cuts.

Nutrition:

per 100 grams of cooked lean bison meat

Protein	28.4 g
Fat	2.42 g
Calories	143
Cholesterol	82 mg
USDA Handbook 8-5:8-10:8-13:8-17	

Preparation:

Grilling/Barbecuing Ground Bison:
Season to taste, sear on both sides at high heat (2 minutes each side), reduce heat and cook for 3-5 minutes per side, cook to medium 160°F (70°C).

WG5111	Blackwing Buffalo Ground Patties	12/8 oz
WG5112	Blackwing Buffalo Filet, Retail	12/6 oz
WG5110	Blackwing Buffalo Ground Bulk	10/1 lb
WG5125	Buffalo Patties 2-1	10/1 lb
WG5122	Buffalo NY Strip (Frozen)	4/5-6 lb
WG5132	Buffalo Ribeye (Frozen)	1/8-10 lb
WG5142	Buffalo Tenderloin (Frozen)	8/4-5 lb



For the Pastry Chef by Karl Helfrich

Symphony

Superior ready-to-serve pastry products for the quality and cost conscious Pastry Chef. **Symphony Pastries** was started by Chef Yann Machard after a career that began in France and took him all over the world. During his tenure as pastry chef at Tavern on the Green he saw an emerging need for quality wholesale French pastry and thus Symphony was begun. **Symphony Pastries** are created using the finest ingredients in keeping with Chef Machard's vision. All Symphony Pastries will be in stock August 1st. European Imports Ltd is proud to be offering the following selection:

Cakes:

(All cakes are delivered with two 9" rounds per case)

Edelweiss

Almond dacquoise, raspberry coulis, white chocolate mousse, ladyfingers, and crunchy bottom.

873717 Edelweiss 2/5.4 lb

Imperial

Chocolate mousse, vanilla crème brulee, almond joconde with wood grain décor and vanilla sponge.

873728 Imperial 2/5.4 lb

Chambord

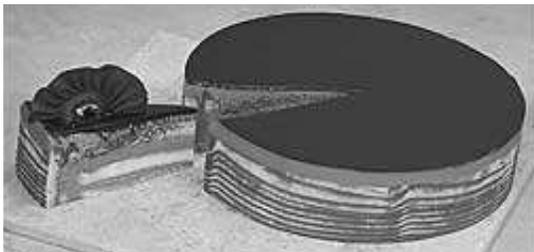
Raspberry almond joconde surrounds bittersweet chocolate mousse and fresh raspberries with a layer of chocolate sponge and dacquoise inside.

873739 Chambord 2/5.7 lb

Sacher

Flourless chocolate cake topped with chocolate glaze.

873706 Sacher 2/6.25 lb



Strips:

Strips are a wonderfully versatile addition to any pastry chef's arsenal. They come conveniently packaged in 12" or 16" lengths and can be cut in any size or shape desired for everything from plated dessert presentations to petit four trays.

Chocolate Crunch Bar

Crunchy bottom made of imported wafers (feuilletines) and praline, topped with a silky chocolate mousse.

877740 Chocolate Crunch Bar 4" x 12"

Opera

Layers of thin almond sponge soaked with espresso, filled with ganache and coffee buttercream.

873673 Opera 4" x 12"

Petit Fours

A selection of four assorted strips, each with a distinct appearance: Orange Curacao, Bitter Chocolate Caraibe, Maracuya (passion fruit mousse and chocolate mousse, Capucine (vanilla mousse and cassis mousse).

873695 Petit Fours 4" x 12"

Tiramisu

An elegant presentation of ladyfingers soaked with coffee liquor filled with mascarpone mousse.

873651 Tiramisu 4" x 16"

Lemon Tart

Buttery shortbread crust filled with pure lemon curd finished with lemon glaze.

873684 Lemon Tart 5" X 15"

French Gourmet Frozen Breakfast Pastries

French Gourmet frozen doughs are an all-natural, all butter line of croissants and danish with the distinction of being "pre-proofed" so they can go directly from the freezer to the oven with no thawing or proofing required! Ideal for cafes and other establishments that don't have a dedicated baker, they make it easy to offer a quality, all butter product with very little labor cost. The danish are delivered in "café packs", each containing three flavors – allowing the chef to offer a nice assortment while taking up little freezer space!

Croissants

82215-0 Small Croissants 140/1.5 oz

82225-0 Medium Croissants 65/2.5 oz

82219-2 Small Chocolate Croissants 300/1.25 oz

Danish Café Packs:

822537 Mini Assortment #1 275/1.25 oz
Pain au chocolate, Cinnamon Roll, Apple Lattice

822548 Mini Assortment #2 275/1.25 oz
Banana Triangle, Coconut Cream Pocket, Raspberry Leaf

822559 Mini Assortment #3 275/1.25 oz
Black Cherry Burst, Cinnamon Raisin Roll, Apricot Medallion

822560 Mini Assortment #4 275/1.25 oz
Guava Fan, Maple Walnut Comb, Raisin Custard Roll

882571 Mini Assortment #5 275/1.25 oz
Lemon Cream Cheese Pillow, Almond Bear Claw, Wild Blueberry Pocket

For additional information or serving suggestions feel free to contact Karl Helfrich at (772)292-3673

New For the Grocery Shelves

TASTIEST CRISPS EVER



WHEN MAKING **LantChips**, the only ingredients used is potatoes, oil, salt and natural flavorings. The potatoes are brushed clean and then finely sliced and fried in vegetable oil. Being stirred as they cook gives the crisps their buckled shape. THE CRISP TASTER then decides when the crisps are ready. In order to ensure the best possible result, no more than 8-10 kg of crisps are cooked at a time. Each batch takes 6-8 minutes to cook, which is why the batches of crisps may differ a little from each other.

THE SEASONS also affect the color of the crisps, being lighter in the autumn and darker through spring and summer. However, the taste is always the same. Great natural flavorings are added to give the crisps their finished taste. **LantChips** are produced with the care of a craftsman.



- | | | |
|--------|--------------------|-----------|
| 432784 | Mesquite BBQ | 12/5.3 oz |
| 459562 | Salted | 12/5.3 oz |
| 459551 | Sour Cream & Onion | 12/5.3 oz |
| 459573 | Salt & Vinegar | 12/5.3 oz |



Big Tree Farms Handcrafted **Balinese Sea Salt**, Wildcrafted **Balinese Long Pepper** and **Javanese Island Honey** represent the finest in small batch, artisan-produced ingredients in the world's largest archipelago (a landform which consists of a chain or cluster of islands, usually occurring in the open sea they are often volcanic, forming along mid-ocean ridges).

Big Tree Farms is committed to supporting the preservation of traditional sustainable industries throughout the cultural rich islands of Indonesia through a process called "Market-Driven Conservation." The hope is to create a model that is both ecologically sustainable and economically viable.

The handcrafted **Balinese Sea Salts** are produced using a system unlike any other in the world. The production dates back nearly 1000 years in written record. The crystals resulting from this process have not been able to be duplicated anywhere else. This salt is a cultural treasure. Big Tree Farm's salt crystals are gathered and created in a variety of ways each resulting in a unique product.

- | | | |
|--------|----------------------------------|----------|
| 141162 | Coarse Grain Hollow Pyramid Salt | 6/8.5 oz |
| 141117 | Kechil-Baby Coarse Grain Salt | 6/8.5 oz |
| 141106 | Stone Ground Velvet Salt | 6/8.5 oz |
| 141095 | Fine Grain Fleur De Sel | 6/8.5 oz |

The Single **Origin Peppercorns** each have their own unique flavor profile and while they remain closely related within the pepper family, they should be regarded as very different spices. These peppercorns are a necessary part of any cook's pantry. Besides traditional uses, try using peppers ground in baking recipes, and use liberally on curries.

- | | | |
|--------|--------------------------------------|----------|
| 141084 | Balinese Long Peppers | 6/4.4 oz |
| 141073 | Comet's Tail Peppercorns | 6/1.6 oz |
| 141062 | Lampung Black Peppercorns | 6/4 oz |
| 141039 | Muntok White Hand-Picked Peppercorns | 6/4 oz |

Javanese Island Honeys are the most unique single varietal honeys available on the market. For less advanced honey tastebuds it is recommended that the lighter honeys be tasted first (Coffee Blossom and Lychee Blossom). The lighter honeys tend to be more familiar to western tastes. For more advanced honey pallets try the Mango Blossom and the Rambutan Blossom, these honeys are darker, more complex and truly exotic.

- | | | |
|--------|------------------------|-----------|
| 227206 | Rambutan Blossom Honey | 6/10.5 oz |
| 224217 | Lychee Blossom Honey | 6/10.5 oz |
| 224228 | Mango Blossom Honey | 6/10.5 oz |
| 224239 | Coffee Blossom Honey | 6/10.5 oz |

Line Extensions/Changes to Current Lines



New from Chocolina; **Dark Chocolate Pink Peppercorn Bar** made from sheep's milk. The pink peppercorn berries are imported, dried and broken into little pieces & mixed with the dark chocolate which gives the chocolate a sharp and spicy taste. The Chocolate is produced with the finest sheep's milk, all natural ingredients and real vanilla. Perfect chocolate for those who like sharp, spicy chocolate creations.

470306 Dark Choc Pink Peppercorn 20/2.53 oz

Bonne Maman

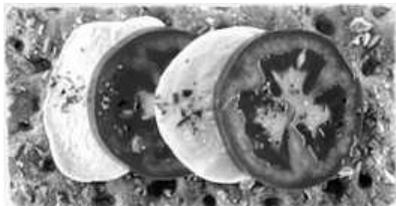
Introducing Bonne Maman **Fig Preserves**, spread on toast, crackers, enjoy for breakfast or snacks or combine with cheese.

234351 Fig Preserves 6/13 oz



Wasa Crispbread now available in **multi-grain**. Use as a bread substitute with rich topping such as butter, soft cheese and meats, smoked fish or shrimp.

490384 Multi Grain Crispbread 12/9.7 oz



Introducing **Blue Cheese Stuffed Olives** from Miss Scarlett. Great as appetizers, snacks or in drinks.

870973 Blue Cheese Stuffed Olives Bulk 6/64 oz



New from Rivinia Foods is Gourmet House Ready to Serve **Wild Rice and Wild Rice Blend with long grain rice**.

879028 Wild Rice 8/2/4.4 oz

879017 Long Grain & Wild Rice Blend 8/2/4.4 oz



Introducing **Mariner Artisanal Aged Cheddar Cheese Crackers**.

These crackers have a very light, buttery melt in your mouth flavor. They are ideal on a cheese and cracker platter and wonderful as a base for canapes. These crackers are kosher and contain no trans fat.

439106 Aged Cheddar Cheese Cracker 12/4.5 oz

