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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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European Imports Ltd.  
2475 N. Elston Ave.  
Chicago, IL 60647  
1-800-323-3464

orders@eiltd.com  
www.eiltd.com

## Super Buys for the Big Game!

With the big game just around the corner, Sunday February 4, are you ready for prime time snacking? The prime time snacking season continues to expand, and scores of products are stretching the definition of foods that fit the appetizers and snacks category. The **Cocina Selecta line of Hispanic-style cheese** is just what you need to meet the changing tastes of consumers. These cheeses will take their snacks beyond the ordinary and really impress their guests.

There are six varieties of cheese in the **Cocina Selecta** line each with a different taste and texture perfect for a myriad of unique dishes. All of the **Cocina Selecta** cheeses are on promotion in January which makes this the perfect time to try them.

**Queso Quesadilla** is a superb melting cheese with a creamy mild flavor, which can be used in nachos, omelets, pizzas and enchiladas.

**Asadero** which translates to “broiling” or “roasting” cheese, makes a fantastic topping for baked dishes, as it melts smoothly and does not produce an oily substance when heated.

**Queso Blanco** is a classic staple of the Latino kitchen, and can be eaten cold as a breakfast cheese, crumbled and used as a stuffing for enchiladas or burritos, or even pan fried.

**Queso Fresco** is a hand-ground, crumbly fresh cheese which is extremely versatile in its applications. Try using it in place of feta cheese, crumbled in salads or used as a stuffing for baked mushrooms or peppers, for a mild touch of saltiness and richness.

**Queso Oaxaca** is the newest addition to the line. It is a “pasta filata” cheese, produced by stretching warm curds into strings. It can replace low-moisture mozzarella in any application, and be enjoyed on a cheese board.

**Cotija**, often called “The Parmesan of Mexico” is an aged hard cheese with a sharp, salty robust flavor. It can be grated or crumbled over any hot or cold dish that needs a little extra kick.

European Imports Ltd. supports in-store demos and promotions of Cocina Selecta products.





## Under the Dome by Marcia Suchy

### Saint Valentines Day Calls for Cheeses of the Heart

#### DELICE DES GOURMET

This soft ripening, triple creme cheese promises to set the mood both in texture and shape. The creamy, smooth, rich and buttery cheese can be cut into a perfect heart shape because of the scalloped edging on the wheel.

**FR2230 Delice des Gourmet 1/4.5 lb**



#### ROUCOULON

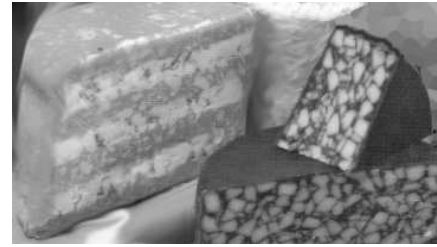
Translation: "Two Birds Cooing"

This cheese is the perfect choice for those who want big flavor in both cheese and in the wine being paired with it.

The full, earthy aroma and flavor are a result of the washed rind and its effect on this soft-ripening cheese. Meant for those who are bold-of-heart. Match the taste profile with a "HEART-Y" burgundy wine.

It is suggested that you advance order this cheese.

**FRS170 Roucoulon 6/7.76 oz**



Many cheeses can put a little pink or red into the FEBRUARY 14th holiday cheese buffet. Most are marbled and brightly colored, and aesthetically suitable for the romantic theme.

No heart shapes in these cheeses, just color. So why not serve these with the Valley Lavosh heart shaped crackers?

**EN529 Amber Valley Derby with Port 2/5 lb**

A delicate white curd cheddar style cheese with red marbling. Port and brandy added. Available in cut & wrap.

**EN565 Windsor Red 2/5 lb**

A mild yellow curd cheddar style cheese with red marbling. Elderberry wine added.

**EN515 Royal Windsor 2/5 lb**

Windsor Red in alternating layers with Blue Stilton for a pleasing presentation.

**120262 Cahill's Ardagh Wine 1/5 lb**

Firm cheddar curd tinted with Ardagh red wine to create cobblestone marbling (see photo above).



**070673 Black Diamond Cheddar Merlot Cold Pack Spread 12/8 oz**

Cups of Canada's famous cheddar in a spreadable form. Merlot wine adds a pink marbling to the spread.

## Il Numero Uno



**Il Numero Uno's Prosciutto di Parma** is Italy's gift to the American palate. How can the flavor not be wonderful when the hogs are fed reggiano whey for four months on a special feeding program?

It is here - and only here - that one finds that rare and precious wind that dries and sweetens the authentic Parma hams during the 400 plus day curing process. It is a special wind that blows from the direction of the Versilia Sea, becoming sweeter as it passes through the olive groves and pine estates of the Magra Valley. It is then dried by the chestnut trees in the Cisa Pass, and eventually blows fragrant and pure through the hams of the Parma region.

Today the consortium of producers numbers over 200. They start the curing process by selecting only the very best pork, bred in clearly defined areas. Expert salters then gently hand sprinkle a minimum amount of sea salt over the meat, rubbing it into specific areas of the hide and over the bare muscular parts of the meat. A Parma ham is salted much less than other hams in order to allow the natural curing process to produce that sweet and delicate taste.

An Italian law has established very precise criteria for the attribution of the title, "Parma Ham". This protects the age old tradition based on the authenticity of raw materials, the exacting standards set for breeding, and the care and expertise given to the curing process. Only these hams are awarded the prize stamp of Ducal Crown.

Prosciutto di Parma tastes its best when sliced very thin. It has high nutritional value and is low in calories. The wonderful aroma of this rosy red colored prosciutto di Parma and its sweet, delicate taste can be enjoyed at any time of the day.

Il Numero Uno Prosciutto di Parma is a must try even if you carry other prosciuttos. I believe you should always have several prosciuttos at different price points for your customers to try. I am sure the taste winner will be Il Numero Uno.

*Gustare!*

**MP1420 Il Numero Uno 1/14 lb  
Parma di Prosciutto**

### Raisin River Poussin with Prosciutto di Parma

Serves 10

- 10 Poussin (WG8095, WG8096)
- 40 g (1.5 oz) Dried wild mushrooms, soaked in warm water for 20 minutes
- 110 g (4 oz) Plugra butter (BT9880)
- 4 Shallots, finely chopped
- 175 g (6 oz) Fresh breadcrumbs
- 150 g (5 oz) Parma ham (MP1420)
- 2 tbsp Flat leafed parsley, chopped
- 2 Egg yolks
- 175 g (6 oz) Soft Cheese, e.g. Ricotta (US5500, US5506)

Cut the Poussin along the backbone so the birds lie flat (spatchcocked).

Drain and chop mushrooms, reserve the water.

Heat the oven to 190C (375F).

Melt half the butter, add shallots and cook until soft. Add mushrooms and cook for 2 minutes. turn into a bowl, mix in breadcrumbs and cool.

Add remaining ingredients and mix together using mushroom liquid to moisten if needed. Season.

Carefully loosen the skin, placing about 2 dessertspoons of stuffing in each. Fold under the flap of skin and place in a roasting tin.

Put any extra stuffing into an ovenproof dish.

Brush the outside of the Poussin with the rest of the butter, melted, and cook in the oven for 45 minutes until golden.

Cook the extra stuffing in the oven for the last 15 minutes of the cooking time and serve with the Poussin.

Use the juices from the Poussin and the mushroom liquid to make a sauce.



# For the Pastry Chef by Karl Helfrich



## Seductive Desserts

Even though February is one of the coldest months of the year, it has the St. Valentine holiday to heat things up. In the spirit of things romantic we present two recipes that are fitting for a seductive dessert or romantic treat. The first is a sensuous pate de fruit made with a passion fruit and apricot purees from Cap Fruit.

Pates de fruit are intensely flavored fruit jellies - a real "grown up" candy that can be served as part of a plated dessert presentation, a mignardises plate, amenities or a bon bon assortment.

They are simple to make, and are always appreciated!



### Passion Fruit - Apricot Pate de Fruit

- 525g Cap Fruit Apricot Puree (Item# 300328)
  - 525g Cap Fruit Passion Fruit Puree (Item# DF150)
  - 27g Patis France Green Pectin (Item# 46628-9)
  - 125g Granulated Sugar
  - 225g Patis France Glucose (Item# BK280)
  - 1110g Tartaric Acid Solution (1:1)  
(To make solution: Dissolve 1 part, by weight, Sevarome Tartaric Acid (Item# 415017) in 1 part water - for instance, 100g tartaric acid in 100g water)
1. Mix purees and heat to 40C in a heavy bottom stainless steel pot.
  2. Mix pectin and 125g of granulated sugar and rain into purees, stirring with whip.
  3. Bring mixture to a boil, stirring with whip, then add glucose and remaining granulated sugar.

4. Cook mixture to 106C. Do not over stir, just keep it from scorching.
5. When mixture reaches temp, remove from heat and stir in the tartaric acid.
6. Immediately pour onto a Silpat sheet (Item# 84506-1) between 4 confectionary bars. if you put the silpat on a marble slab it will cool rapidly. once cooled, (at least 2-3 hours) cut into desired shapes and roll in granulated sugar. Store at room temperature in an airtight container.



Our second recipe is a classic sorbet with an herbaceous twist: Rich, creamy raspberry sorbet with a touch of fresh thyme for warmth and "pop" in this cold winter month.

### Raspberry - Thyme Sorbet

- 3 qt Water
  - 3.5 lb Granulated Sugar
  - 2 K Cap Fruit Raspberry Puree (Item# DF170)
  - 2 oz Fresh Lemon Juice
  - 1/4 oz Fresh Thyme
1. Bring water and sugar to a boil. Remove from heat, and steep the thyme for 1-2 minutes. Strain syrup and cool.
  2. Mix raspberry puree, syrup and lemon juice, and spin in sorbet machine.
  3. Store in airtight containers in the deep freezer.

Either of these items can be part of an elegant and romantic Valentines Day menu.

*Bon Appetit!*

## Specialty Grocery Brands

### A New Better Butter, Spread the Word!

Butter, so many recipes start with it and plenty more end with it. It is an essential ingredient in most kitchens. European Imports Ltd. now has a new rich creamy French butter destined to become your butter of choice. Introducing a better butter from **Life in Provence**. Available with and without sea salt this butter will quickly become your favorite.



Life in Provence Butter is produced in Ile de Re, France following traditional methods to preserve the real flavor of rustic butter. The fresh cream is cultured and allowed to mature for 18 hours to allow the full development of flavor. The cream is then slow churned to retain the smoothness of the fat cells. The high quality of this butter is further supported by its prestigious AOC classification.

There is no way around it. Butter is the one ingredient that provides both taste and texture to savory and sweet dishes. Professional chefs and bakers agree there is no substitute for the flavor and performance of real butter for cooking and baking. For the best tasting results, follow these helpful tips when using Life in Provence butter:

- Keep it fresh. Store butter in its original packaging or in a sealed container in the coldest part of the refrigerator, not in the refrigerator door. Keep butter away from foods with strong odors or distinct flavors.
- For melt-in-your-mouth cookies, use slightly softened, unsalted butter. With its low melting point, butter helps make cookies soft and chewy on the inside, but crisp and golden on the outside.

- For flakier pie crusts and puff pastries, keep butter as hard and cold as possible prior to use. The flaky texture is produced when cold pieces of butter, trapped between thin layers of dough, melt during baking, creating small air pockets.
- Butter makes sauces smooth and creamy, and creates a cohesive consistency by helping mix both fat- and water-based ingredients. For the best consistency and flavor, use cold, hard butter.
- Adding butter along with savory or sweet spices helps retain the flavor of the spices and works to integrate the flavor throughout the entire dish.
- Use unsalted butter with seafood and in baking – its delicate flavor brings out the best in these types of dishes.
- For maximum flavor, heat butter before using. Heating releases natural flavor compounds, allowing butter to develop its full, rich taste. Drizzle over vegetables, pasta, grains, potatoes or fish and poultry. Don't stop there, experiment – butter's delicious on almost everything!



**509940 Butter w/Sea Salt** **20/8.8 oz**  
*Creamy, spreadable cultured butter with crunchy sea salt.*

**509951 Sweet Butter** **20/8.8 oz**  
*Creamy, spreadable butter.*

# New for the Grocery Shelves/

## Line Extensions



**NEW!** In 1941, Georges Lautour, an artisan baker in Lonlay l'Abbaye (a small village in the heart of Normandy) starts making pure butter biscuits. In 1964, his son-in-law and his son decided to build a factory to offer these authentic and delicious biscuits

to more people. The company really took off in 1968 when they received the award for "best biscuits" at the International Food Show in Paris.

Quality and artisanal character were the essential elements of the development. Sables de l'Abbaye, Galettes d'Antan, Galettes Normandes... All these biscuits use the finest ingredients and the best of Normandy: "AOC Isigny butter". Isigny butter is impossible to confuse with any other butter. It is yellow (like the buttercup flower), has a faint taste of hazelnuts and is rich in Vitamin A. In addition to the butter cookies line, Biscuiterie de l'Abbaye has developed a range of gourmet biscuits like Chocoladises... Today, all the biscuits are still made by professional bakers. The company is now managed by Mr. Lautour's grandsons and remains a 100% family owned-business dedicated to authentic and high quality biscuits.

<b>430628 Sables de l'Abbaye</b>	<b>12/4.41 oz</b>
<b>430639 Galettes d'Antan</b>	<b>12/4.23 oz</b>
<b>430640 Galettes Normandes</b>	<b>8/7.05 oz</b>
<b>430651 Milk Chocoladises</b>	<b>12/4.76 oz</b>
<b>430684 Hazelnut &amp; Caramel Chocoladises</b>	<b>12/4.41 oz</b>
<b>430662 Dark Chocoladises</b>	<b>12/4.76 oz</b>
<b>430673 Pear &amp; Almond Chocoladises</b>	<b>12/4.76 oz</b>



**Brookfarm**<sup>™</sup>

**Brookfarm** delicately infuses their Premium Grade Macadamia Oil with Lemon Myrtle, an Australian bushfood/spice. The oil retains the macadamia flavor in a delicate balance with the gentle tang of lemon myrtle. It is a perfect accompaniment to seafood, lamb and vegetable dishes.

<b>142373 Lemon Myrtle Infused Macadamia Oil</b>	<b>6/8.5 oz</b>
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**Tribeca Oven** sweetens the dough of their Seven Grain Sandwich Bread with a bit of amber wildflower honey. Grains are mixed into the wheat dough and the outer crust is covered with seeds and grains. This hearty bread is perfect for sandwiches or as table bread.

**820906 Seven Grain Sandwich Loaf 6/2.56 oz**

*Lindt* 

OF SWITZERLAND

**484206 Lindor Trio Indulgence Pack 12/3 ct**

A three-pack of individually wrapped Lindor Truffles featuring exquisitely creamy milk chocolate with an irresistibly smooth center.

**481662 Lindor Truffle 1/60 ct**  
**60% Extra Dark Chocolate**

Bittersweet, smooth extra dark chocolate with a hard chocolate shell and a smooth, creamy center. Guaranteed to melt the heart of every chocolate connoisseur. Each display box contains 60 individually wrapped Lindor 60% Extra Dark Chocolate Truffles.

**481340 Lindt Bar 12/3.5 oz**  
**Excellence Intense Mint**

Excellence Intense Mint is the ultimate blend of Lindt's finest dark chocolate infused with mint for an intense chocolate experience.

**inglehoffer**

**Ingelhoff** makes their traditional, creamy Dijon mustard - with its sophisticated taste of white wine - available in a squeeze bottle.

**164384 Traditional Dijon Squeeze 6/9 oz**

**BIGELOW**

**Bigelow** Jasmine Green Tea fuses the finest hand-picked teas from high-elevation gardens with the gentle, floral tones of jasmine. Bigelow has captured the flavor of the Far East in this smooth, captivating blend. Serve hot or iced.

**933773 Jasmine Green Tea 6/20 ct**

# Line Extensions/

## Changes to Current Lines

**Mediterra's** half-moon shaped package of smooth, creamy Danish feta cheese flavored with red peppers is perfect for green salads, pasta dishes or as a zesty, flavorful addition to hot or cold vegetables. The seasoned oil can be used as a basis for a salad dressing, marinade or salsa.



**140206 Red Pepper Feta 1/2 Moon 10/5.35 oz**

From **Char Crust**, the classic, smoky flavor of All American Barbeque in a dry rub seasoning for steak, chops, burgers and chicken.



**164617 All-American Barbeque 6/4 oz**



**San Giuliano Cannonau Wine Vinegar** has an appealing intense ruby red color and a light aroma with a soft, round texture bringing the taste of intense

notes of fruit and fine herbs; all of which make it perfect for the most demanding palates. 100% natural with no preservatives added.

**148817 Cannonau Wine Vinegar 12/17 oz**

Grapeseed oil is an ideal salad dressing, cooking, frying and baking oil. It is a chef's favorite because its clean, neutral taste allows the flavor of the food to stand out. 100% natural with no preservatives added.

**137728 Grapeseed Oil 12/34 oz**

The 32-count case pack of all **Madhouse Munchies** 1.5 oz Kettle Potato Chip products has now been replaced by a 30-count case pack.



**459317 Creamy French Onion 30/1.5 oz**  
**459328 Sea Salt & Vinegar 30/1.5 oz**  
**459339 Mesquite BBQ 30/1.5 oz**  
**459340 Sea Salt 30/1.5 oz**



These fruit preserves from **Bellei Luigi e Figli** are combined with balsamic vinegar of Modena. The color is dark and concentrated with visible pieces of fruit. The flavor is intense and very sweet. The new 7.7 oz jar replaces the previous 10.15 oz jar.

**220395 Fig Preserves 12/7.7 oz**  
**220417 Strawberry Preserves 12/7.7 oz**

## chinablue

**Chinablue** has considered how to incorporate consumers' requests for enhanced functionality while maintaining the ultra-premium look and feel of their products. Their answer is a wider mouth for easier pouring and a screw top closure for easier storage.

**10085-1 Red Pepper Sauce 6/8.5 oz**  
**10086-2 Tangy Ginger Sauce 6/8.5 oz**  
**10087-3 Sesame Soy Sauce 6/8.5 oz**  
**10121-3 Spicy Chili Bean Glaze 6/8.5 oz**  
**10122-4 Scallion Ginger Glaze 6/8.5 oz**  
**101261 Citrus Mango Sauce 6/10 oz**  
**101272 Honey Chili Sauce 6/10 oz**  
**101283 Shanghai Peanut Sauce 6/10 oz**  
**101294 Sweet Soy Sauce 6/10 oz**



**Arom-max** is a new name but is the same great product as Aromont. Produced in a new manufacturing facility to meet USDA regulations.

**141862 Chicken Stock 5/6.7 oz**  
**141851 Beef Stock 5/6.7 oz**  
**141840 Veal Demi-Glace 5/7.4 oz**  
**141828 Mushroom Stock 5/7.4 oz**  
**141640 Vegetable Stock 5/8.3 oz**  
**141606 Veal Stock, Bulk 1/26.4 lb**

**Bel Normande's** all-natural, non-alcoholic, traditional recipe Sparkling Apple Cider is now packed in a convenient, single serve 11.2 oz bottle replacing the former 8 oz bottle.

**BEL NORMANDE**

**632173 Sparkling Apple Cider 24/11.2 oz**

## New for the Grocery Shelves



**Malie Kai Chocolates** is committed to producing the finest chocolates in the Hawaiian Islands. They use only the best ingredients available - nothing artificial. Each piece is handmade by a skilled chocolate artisan.

Malie Kai supports organizations that help and preserve the natural beauty of Hawaii and the rest of our world.



Malie Kai celebrates Hawaii's natural wonders and the Aloha spirit of her people. Taste the difference - chocolates made with Aloha on a small island where people still take the time to do things right.

**469484 Milk Chocolate, 24/2 oz**  
**Kona Coffee & Almonds**

Ultra-creamy milk chocolate, Crunchy almonds and a Kona coffee kick make this the perfect pick-me-up bar.

**469506 Dark Chocolate, 24/2 oz**  
**Kona Coffee & Almonds**

Luscious gourmet dark chocolate with a special Kona coffee blend and fresh roasted almonds. A perfect energy snack but elegant enough to give as a gift.

The elegant boxes feature the artwork of renowned Hawaii landscape painter, Lynn Soehner.



It's no secret that people are clamoring for healthy, convenient alternatives to sugary, high caloric smoothies and salty, watered down "juice-in-a-can". **Luvli Juices** answered the call with a whole new way to drink your veggies.

Luvli's tomato-based concoctions deliver a burst of joy in every sip. Chunky, flavorful and satisfying, these meal replacements pack three servings of vegetables in every bottle.



A refreshing twist of the tomato-vegetable blend. 100% Daily Value of Vitamin C and Vitamin A.

**620173 Smashing Tomato 12/10 oz**  
**620184 Smashing Tomato 6/1 L**

A slightly spicier version of the original. Very nice in a bloody mary.

**620195 Spicy Tomato 12/10 oz**  
**620184 Spicy Tomato 6/1 L**

Luvli is constantly dreaming up new flavors, like the delightfully different Zingy Carrot. Carrot and orange juice based. Contains ginger. 200% DV of Vitamin C and 300% DV of Vitamin A.

**620151 Zingy Carrot 12/10 oz**  
**620040 Zingy Carrot 6/1 L**

Luvli's all natural 100% vegetable juices (from concentrate) have no added sugar or preservatives. They are low in sodium and fat; and loaded with anti-oxidants, Lycopene and fiber.