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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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## Website Improvements

Recently we updated our website to provide you with more specific product information. Our website now has individual product descriptions, downloadable images of our products and links to the manufacturer's websites. We have also added a state of the art search mechanism. With this versatile tool you can search our website for product information using the item code, description, product type, UPC or pretty much any word that might be applicable. You can also look up products by product type such as cheese, and then narrow down your selections from there.

We hope that these changes will improve your experience while visiting our website. Visit us at [www.eilt.com](http://www.eilt.com).

## European Imports Ltd's Southwest Trade Show

We invite you to join us at our fourth annual Southwest Trade Show. The event takes place on Tuesday August 28, 2007 from 10:00 am to 4:00 pm at the Scottsdale Plaza Resort in Scottsdale Arizona. The show is open to retail and foodservice professionals.

The show features over 70 vendors showcasing their products. Join us to meet the vendors and sample exotic meat & game; cheese from around the world including American Artisans; the world's best chocolate and pastry products; and imported and domestic specialty grocery products. Show attendees are also eligible for: show specials, promotions and hourly raffles.

To register for the show please e-mail your name, title, business name, mailing address and phone number to Julie Ross at [jross@eilt.com](mailto:jross@eilt.com).

We look forward to meeting you at the show.

# Under the Dome by Marcia Suchy

## GOAT CHEESE FROM SPAIN

In the June newsletter I mentioned two new cheeses from Spain, both artisanal and both made from goat's milk. To elaborate I have included pictures and more detailed info.

**Cantell** comes from Catalonia and is made from pasteurized goat's milk. The rind on **Cantell** is created by encouraged mold growth during its 180 day curing. Prior to its introduction we brought in Ros, the sister cheeses to **Cantell**, made with pure sheep milk. Both cheeses have been very well received and are appreciated for their flavor profile. **Cantell** has a bolder profile with fruity-grassy nuances, while Ros rounds out with a more subtle flavor and nutty finish.

321218 Cantell 2 kg 4/4.41#



**Yerbera** from Murcia, Spain, this is a small wheel of firm goat cheese with visual appeal, coated in crushed almonds. It is bold and meaty, crunchy with a sharp finish. Add a little bit of the crushed almond/olive oil rind in the bite, and you will experience a bit of woody earthiness. **Yerbera** is a classic artisan cheese with beautiful aesthetics and solid flavor appeal, coveted by the best cheese board and cart presenters. The cheese is compact with a dry, firm texture. Serve with fruit pastes and Marcona Almonds.

321229 Yerbera 2/2.2#



## MOONDARRA.. A SUMMER SENSATION



Honey Pistachio was selected as a finalist for the Outstanding Dairy Product Award at the Summer Fancy Food Show in New York.

Show in New York.

The price is right....under \$2.25 per unit and the shelf life is long for all flavors. The fruit flavors have proven to be favorites among consumers. The profiles are refreshing and fit the bill for summer entertaining. **Moondarra**, from Australia, is made with pasteurized cow's milk cream cheese. The thick, creamy rectangular logs have a soft texture, and are seasoned with nuts and fruits or savory chives and garlic. Each log is fabulously decorated on the exterior and lusciously continues with chunks of fruits (or garlic) throughout the body of the cheese. The fruit logs are mildly sweet.

**Moondarra** is made using a chilled-mix method which prevents caramelization of the milk and fruit sugars, resulting in a contrast of fresh milky flavor and smooth texture. The festive aesthetics and rich, cream-cheesy body are perfectly suited for summer celebrations and parties. Each cheese is cryovaced for ease of display and protection, with an easy-open bottom. A bright label adorns the top, altering coordinating colors per flavor. Packed 8/4.2 oz. UPC coded.

These items are available now.....

- 020184 Moondarra Apricot and Almond
- 020217 Moondarra Fig and Walnut
- 020195 Moondarra Garlic and Chive
- 020206 Moondarra Honey and Pistachio

Two new flavors are on the horizon: (by mid August)

**CHILI**  
(gently hot)  
and **MELON**  
**MANGO.**



# Wild & Unique Foods by Tim Doyle



## Young Spring Chicken

In order to get **Raisin River** Poussin to taste like chicken should taste they need to be raised the old fashion way, humanly and for the taste, rather than mass producing birds as quickly as possible. These unique birds are allowed to roam freely, they are naturally grown slowly (nearly twice as long as commercial birds) which results in a leaner bird that is far more favorable.

The farms are so passionate about the quality of their products that the birds are still roaming around the farm when we place our orders. The secret to the delicate flavor and tenderness of the meat is directly linked to the diet and care the birds receive. The birds are fed an all natural diet, and have a vast roaming space. They never receive growth stimulating hormones or antibiotics and their diet consists of low fat corn, soybean and canola seed.

**Raisin River** poussin are packed in a USDA plant and vacuum packed individually to ensure a quality fresh or frozen product. They are easily grilled or roasted and can be prepared in a short time. This is the way chicken should taste.

WG 8095	<b>Raisin River Fresh Poussin</b>	12/19 oz.
WG 8096	<b>Raisin River Frozen Poussin</b>	12/19 oz.

## Grilled Raisin River Poussin with Garlic Herb Crust

Serves 2

- 16 oz boned Raisin River Poussin
- 1/2 lb fresh asparagus
- 2 oz shitake mushrooms
- 6 oz mixed oysters, crimini, and chanterelles
- 2 red peppers, halved and seeded
- 1/2 lb mesculin, salad mix
- 1 medium shallot, chopped fine
- 2 garlic cloves, chopped fine
- 1/4 c cracked black peppercorns
- 1/2 c balsamic vinegar
- 1/2 c olive oil
- dash seasoned salt
- olive oil for grilling

marinade **Raisin River** poussin overnight in:

- 1/4 c olive oil
- 2 Tbsp chopped garlic
- 1/2 c assorted chopped herbs

Combine herbs, garlic, and olive oil, and rub over poussin.

Remove stems from mushrooms.

Season the asparagus and mushrooms and red peppers with olive oil and seasoned salt.

Season the coated poussin with seasoned salt, and sear for 2 minutes on each side. Place poussin over indirect heat and let roast. (about 20 minutes until juices run clear). Prepare vegetables.

Grill the vegetables over direct heat, then remove from grill and allow to cool.

### Juice - Dressing

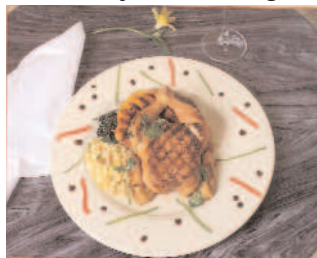
Toast peppercorns in saute pan until light brown, add shallots, garlic, olive oil, and vinegar. Remove from heat, and season with seasoned salt.

When poussin is removed from grill, let it rest while you prepare the salad.

Cut vegetables into bite-sized pieces. (Hold juice-dressing on side). Put vegetables into a bowl with the lettuce and toss with 3/4 of the juice-dressing.

Put salad in center of plate.

Cut poussins into 4 pieces, arrange around salad. Drizzle with remaining dressing and serve.



# For the Pastry Chef by Karl Helfrich

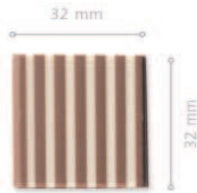
## New chocolate garnishes from Dobra!

We have expanded our selection of chocolate garnishes from **Dobra** with the emphasis on small, elegant, and more modern designs.



### 471685 Mini Dark/White Forest Shavings

Less than 1 ½ inches in length, an elegant mini “bunting”



### 471674 Domino Dark/White Square

A striped square less than 1.3 inches per side.



### 471663 Mini White Rose

Perfectly formed mini curled “roses”, use on petit fours or to add texture to the sides of your entremets!



### 471596 Domino Dark/White Triangle

1.92” x 1.3”, a clean thin triangle with unique angled stripes.

## Sucrea

...A new name for a classic line of flavorings and mixes. For those of you old enough to remember the Dohler brand of flavoring compounds, you know the quality and consistency that made it famous. The line has been re-launched in the USA under the **Sucrea** brand – the same great formulas, just different packaging. We are pleased to be able to offer the following flavors: **all packed 4/1 kg**

602396	Amaretto Compound
602596	Banana Compound
602418	Caramel Compound
602430	Lemon Compound
602429	Champagne Compound
602530	Orange Compound
602385	Pear Compound
602329	Raspberry Compound
602607	Strawberry Compound
602618	Tiramisu Compound
602241	Pineapple Compound
602529	Passion Fruit Compound
602841	Bari Bitter
	Almond Flavor
602652	Palermo Lemon Flavor
602829	Belmonte Rum Flavor
602763	Mauritius Vanilla Flavor
602641	Sanadur Liquid Whip Cream Stabilizer

# Two Great Flavors in One Elegant Drink

## Celebrate with Festillant!

Special occasions call for Champagne, but what do you serve when a non-alcoholic beverage is preferred? We have the answer – **Festillant!**

**Festillant** is a non-alcoholic sparkling wine made from France’s south-west vineyards (mainly Colombard).



**Festillant** is made by Gratien & Meyer, a traditional French producer of fine sparkling wines since 1864. Gratien & Meyer produce Festillant like their other sparkling wines. It goes through the natural fermentation process in tanks, however before bottling the alcohol is evaporated by vacuum distillation at a temperature of 24 degrees Celsius. The end result has a pale yellow color with golden reflections. This fine sparkling non-alcoholic wine has a citrus fruit and apple flavor. It is a fine dry, full-bodied wine adjusted with discreet sweetness.

For many different reasons, a growing number of people are turning to non-alcoholic wines, both for drinking and cooking. **Festillant** non-alcoholic sparkling wine is a great alternate celebratory beverage for designated drivers, pregnant or nursing women, athletes and health-conscious people. Serve **Festillant** to all your guests at your next celebration!



Blend this delicious non-alcoholic beverage with **SENCE** Rare European Rose Nectar to bring an elegant alcohol free drink to the party!

**632206 Festillant 12/24.75 oz**

## Introducing...



How much do you enjoy receiving a gift of roses? Roses with their beauty and fragrance instantly lift your spirit and passion. Now what if I told you that you could find the beauty and fragrance of roses in a bottle? Nevada Rose is making that possible. Nevada Rose is the sole importer of

**SENCE** Rare European Rose Nectar.

**SENCE** Rare European Rose Nectar is a beverage made from Kazanlak rose petals harvested during a three-week period from the end of May and early June in central Bulgaria. The concentrate of pink rose petals, organic sugar and water is pasteurized at the peak of aroma and flavor, virtually the same way it has been produced for hundreds of years.

**SENCE** Rare European Rose Nectar can be served alone as a refreshing alternative to soft drinks and juice, or as a mixer with juice products, carbonated and spirited beverages including vodka, tequila, cognac, rum, gin, sake, champagne and some cordials.

Ultimately **SENCE** Rare European Rose Nectar tastes like a rose smells. This beautiful silky smooth light pink beverage is available in a tetra package and pretty pink bottles. It is organically produced and uses only organic sugar and it is high in vitamin C. Drink the es**SENCE** of roses with **SENCE** Rare European Rose Nectar.



### Tetra Pack

<b>632185</b>	<b>Sence Rare European Rose Nectar</b>	<b>12/1 L</b>
<b>632274</b>	<b>Sence Rare European Rose Nectar</b>	<b>12/8.45 oz</b>
<b>632285</b>	<b>Sence Silver Rare European Rose Nectar</b>	<b>12/1 L</b>

# Line Extensions

## YELLINGBO Gold



**NEW!**

**Australian Yellingbo Grove Extra Virgin Olive Oil Food Service Casks (10 & 4 Litre).**

Uniquely packaged in cardboard casks with a no drip spout maintaining freshness

and preventing oxygen from entering at any point. Gourmet chefs in Australia are in love with this award winning oil, recently featured in The New York Times.

The green rolling hills of **Yellingbo** lie amongst the rugged valleys of south-east Australia where the soil is rich and climatic conditions are perfect for the cultivation of olives. In the heart of **Yellingbo**, Three Bridges Olive Grove commands a view from the highest hill, overlooking the Yarra Valley, an area already famous for its production of superior wines.

Truly boutique, premium extra virgin olive oils, **Yellingbo Gold's** range is made from olives that are hand-picked, cold pressed and bottled in small quantities, all on their grove using only traditional methods.

<b>138729</b>	<b>Unfiltered Limited Release OO</b>	<b>12/250 ml</b>
<b>138696</b>	<b>Unfiltered Limited Release OO in Cask</b>	<b>1/4 L</b>
<b>138718</b>	<b>Unfiltered Limited Release OO in Cask</b>	<b>1/10 L</b>



## Sabarot Helix

**Snails** are for lovers of good food. The snails can be used as a starter or as a main course depending on the recipe you



choose. Traditionally, in the French cuisine snails are simply enjoyed with garlic butter.

However there are a number of recipes for this delicacy.

<b>562841</b>	<b>Helix Snails 2 dozen Extra Large</b>	<b>12/24 ct</b>
<b>562863</b>	<b>Helix Snails 1 1/2 dozen Extra Large</b>	<b>12/18 ct</b>
<b>562874</b>	<b>Tube Helix Snails &amp; Snail Shells</b>	<b>12/24 ct</b>



A hint of fresh fruit sweetness highlights the delicate flavor of Chinese white tea. Picked from a special variety of the tea plant, white tea is high in antioxidants. The **Stash** decaffeination process preserves the natural flavor and health-enhancing qualities of this rare and delicate tea.

<b>961529</b>	<b>Decaf Raspberry &amp; White Tea</b>	<b>6/18 ct</b>
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## Z crackers

These award winning crackers are all natural, handmade, and so delicious you'll be asking for more. **Z crackers** are crunchy and nutty with whole grains, yet sophisticated enough for fine cheeses and spreads.

<b>432830</b>	<b>Sea Salt &amp; Olive Oil</b>	<b>12/8 oz</b>
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# New Grocery Items/Line Extensions

## Les Anis de Flavigny *The French Mint*

Love, Delights and Anise : A beautiful story told by oval tins:

First produced several hundred years ago, they weigh no more than a gram apiece, are produced by hand, are always trendy, and are enjoyed by young and old alike. What are they? **Anis de Flavigny – The French Mint.**

The artisanal and all-natural recipe guarantees a high-quality mint completely free of colorings, artificial sweeteners, preservatives or GMOs. And with only 4 calories per mint, gourmands need not worry about their figure!

**Anis de Flavigny** come in six delicate all-natural flavours, to please all tastes: original anise, but of course also mint, orange blossom, liquorice, rose, and violet.

Beginning this summer, **Anis de Flavigny** will be sold in freshly redesigned oval tins, which are collectible and tell the story of the shepherd and shepherdess who have traditionally represented this French delicacy.



433629	Violet	8/1.76 oz
433652	Liquorice	8/1.76 oz
433663	Orange Blossom	8/1.76 oz
433685	Mint	8/1.76 oz
433641	Rose	8/1.76 oz
433674	Anise	8/1.76 oz

## Lindt

MAÎTRE CHOCOLATIER SUISSE  
DEPUIS 1845

Working with Arriba cacao may have proved to be a greater challenge than **Lindt** anticipated, but the results are still delicious and praiseworthy. Here, vanilla dominates the very chocolaty profile, thus creating a cookie-like experience, but Arriba's natural berries still shine through brilliantly. **Lindt** has outdone themselves with this bar.

Definitely one of the archetypal Madagascans on the market, this chocolate displays the island's flavors prolifically and coherently, with superb balance, control and a velvety texture.

Blueberries, cherries and caramel initially prevail, then a breeze of citrus acidity adds a gentle touch, until even more berries resume control with the support of spices. Whew!



481496	Excellence Ecuador	12/3.5 oz
481396	Excellence Madagascar	12/3.5 oz

## La Panzanella

**La Panzanella** is introducing Original and Rosemary Croccantini's to you in a new bulk size for the bigger industry needs. Now you can get them in 5 pound packages.

492985	Original Croccantini	1/5 lb
492996	Rosemary Croccantini	1/5 lb
493007	Blk Pepper Croccantini	1/5 lb



# Specialty Grocery



Are you looking for a cheese with a little something extra? Then take a look at the **Amber Valley** line of cheeses. Amber Valley is a line of cheeses and condiments imported from England. In addition to traditional English cheeses, **Amber Valley** offers several specialty cheeses to enhance any occasion.

Offering the most colorful presentation available for party trays, **Amber Valley** Cheeses are classics for entertaining that can be relied upon to deliver flavor and appearance that will elevate simple to simply spectacular.

**Stilton** - The undisputed "King of English cheese", creamy blue-veined Stilton is a requirement for traditional English celebrations. Item codes: **EN558 - 1/17#**  
**EN559 - 2/8#** and  
**EN561 - 12/5.3 oz**



**Double Gloucester with Stilton** - Layered by hand, this seven-layer cheese is comprised of four layers of Double Gloucester and three layers of Stilton. Mild Double Gloucester balances the strength of Stilton. In full slices, the beauty of the cheese is apparent. Item codes: **EN540 - 2/5#** and **12540 - 1/10# RW**.



**Double Gloucester with Onion & Chive** - Flecks of onion and chives are clearly visible in creamy Double Gloucester creating an assertive flavor that is best served alone or with other mild cheeses. Everyone who tastes this cheese loves it! Item codes: **EN526 - 2/5#** and **12526 - 1/10# RW**



**Sage Derby** - The natural color from fresh sage leaves gives Amber Valley Sage Derby a delicate appearance. Creamy Derby is complimented with mild sage. Item codes: **EN555 - 1/9#** and **12555 - 1/9# RW**



**Port Derby** - Port and brandy provide the spirited flavor for this cheese and the bright red color is completely natural. Item codes:

**EN529 - 2/5#** and **12529 - 1/10# RW**

**Sage 'n Blue** - This outstanding cheese is available only from European Imports Ltd.! Customers will return again and again for the dramatic appearance and complex flavor of Sage Derby and pungent Blue Shropshire. This is another cheese that must be served in slices to truly appreciate its beauty. Item Codes: **EN580 - 1/9#** and **12580 - 2/4.5#**



The **Amber Valley** range of cheese also includes Wensleydale, Caerphilly, Golden Cheshire, Red Leicester, Double Gloucester, and Lancashire. All these cheeses would be well accompanied by **Amber Valley Chutney** for cheese **11412-4**. Respecting tradition, **Amber Valley** cheeses are aged to strict specifications to maximize flavor and texture.

See page 3 of our August promotion book for a list of the **Amber Valley** cheese on promotion this month. Take advantage of our demo program to sample **Amber Valley's** products to your customers. Ask your sales representative for details.