



GOURMET IMPORTS

S A V O R Y S P E C I A L S

APRIL - MAY 2009

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GOURMETIMPORTS.COM

FEATURED CHEESE

Doigts de Chèvre

"La Tradition du Bon Fromage"



\$24.70 ^{CS}
(18x0.9 oz)
Only \$1.52 per oz!

"Doights de Chèvre" (goat fingers) are a whimsically small surface ripened goats cheese from the Loire Valley. Similar to many eponymous cheeses of the region these little logs are packed with bright flavors that are surprisingly present for a cheese that could appear at first blush to be quite gimmicky. While not necessarily exceptional in rarity of flavor, the cheese's format is perfect for service, gift baskets and picnics and it's portion cost makes it a great choice.

FUN FOOD FACTS

- When the famous explorer Marco Polo returned to his homeland of Italy, from China in 1295, he brought back a recipe (among other things). The recipe, was a Chinese recipe for a desert called "Milk Ice." However, Europeans substituted cream for the milk, and voila..."Ice Cream."
- In France, people eat approximately 500,000,000 snails per year
- Salt, our oldest preservative, was extremely rare in the past. So rare, in fact, that it was often used as currency.
- It has been traditional to serve fish with a slice of lemon since the Middle Ages, when people believed that the fruit's juice would dissolve any bones accidentally swallowed.

RAVIOLES DE ROYAN



Ravioles de Royan are tiny, delicious, gourmet pasta stuffed with Comté cheese and parsley. The pasta is made from soft, thin wheat semolina dough. This specialty from the Dauphiné region is now available in a convenient frozen format.

(5/4.2 LB BOXES)

\$48.45 ^{BOX}

Reg Price: \$53.80

10% OFF

BALSAMELA FROM "ACETAIA SAN GIACOMO"

For years our friend Andrea, at Acetaia San Giacomo, has produced many of the wonderful balsamic products (Saba, Condimento, etc.) that we carry. His latest creation, Balsamela, is truly unique & extraordinary. Made purely from crushed apples sourced from the Dolomites in northern Italy, this dark, sweet, viscous and tangy "balsamic" has all kinds of wonderful culinary applications. The apples are crushed and the juice is reduced on a direct fire just as in the production of the finest balsamics. It is afterwards fermented, acidified and aged in medium sized, neutral wood barrels until perfection. Balsamela contains only 100% apple juice, no colorings, chemicals, flavorings, etc. are ever added. Use with white meats, to enhance vegetables, even in sweet/pastry applications. Andrea suggests a refreshing drink can be made by adding Balsamela to a glass of pure water.



NEW !

\$ 14.65 *ea* (250 ml)

FROZEN/IQF VEGETABLES FROM "WHITE TOQUE"



We carry a full selection of imported & domestic frozen specialty vegetables from White Toque. They are easy to prepare, stable in price and have a better consistency and yield over fresh vegetables. We carry the following:

- Carrots, Parisian
- Yellow Wax Beans - Extra Fine
- String Beans - Extra Fine
- Artichoke Bottoms - Medium
- Potato Puffs (Dauphinois)
- Carrots, Baby
- Petit Pois - Extra Fine
- Asparagus Spears - Green 4"
- Fava Beans - Peeled

20% OFF - OVERSTOCKED

(SOLD BY CASE ONLY)

"OLEOESTEPA" ARBEQUINA EXTRA VIRGIN OLIVE OIL

Oleoestepa single varietal olive oils are produced in Estepa (Seville). Though the Arbequina olive is indigenous to the Catalonia region, over the last 30 years, Estepa has grown this varietal as well and has now earned its own DOC. The Arbequina is small olive with a fruity & green leaf aroma. The oil has a light to moderately peppery flavor with a sweet, grassy finish with a hint of nuts.



\$8.25 (12/500 ml)

Reg: \$9.15

\$28.50 (8/2.5 lt)

Reg: \$31.60



HAZELNUT CRUNCH / CROQUANT "PASTRY 1"



Hazelnut Crunch is made from roasted & caramelized Hazelnut pieces. They are a very versatile baking/pastry ingredient or can be used simply as a topping. What sets the Pastry 1 brand apart from the competitors, is that the pieces are caramelized after being "diced" thereby "locking in" the crunch & freshness of the hazelnuts eliminating the problem of previous brands that would often taste stale long before their expiration date.

\$55.65 (8.8 lb pail)
(Regular Price: \$60.80)

NOEL 55% BULK CHOCOLATE PISTOLES

\$3.15 LB (55.1 lb bag)
SAVE 14.00 PER BAG!

The same chocolate pistoles (coins) that many of you have come to love & trust are also available in a 55 LB bulk bag. Through a negotiation with our supplier, we can offer this product at a significant savings over the already great price of the original 11 LB red box. Carefully grown & selected Equatorial beans are fermented & roasted at the factory on the Ivory Coast. A century-old manufacturer completes blending in France resulting in a sophisticated chocolate couverture line with an intense, rich, complex flavor.



FROZEN CROISSANTS "FRENCH GOURMET"

10% OFF!



Authenticity is the best word to describe French Gourmet's croissants. They are pure, light, flaky, buttery, and flavorful - everything a croissant should be. The unique fermentation process, allows their natural flavor and aroma to be fully cultivated. Bake them as needed directly from freezer to oven. The pre-proofed product offers the ultimate in convenience, consistency and peak freshness every time. French Gourmet has become the industry benchmark and when using this product, you are guaranteed authenticity and quality without having to depend on skilled labor.

*Ask your salesperson for pricing & complete line description.
Sample Kits Available.*

“
”
“Reminds me
of my safari
in Africa.
Somebody forgot the cork-
screw and for
several days
we had to live
on nothing
but food and
water.”

-W.C. Fields

BEURREMONT BUTTER - 83%



Beurremont 83% butter is made in New England using traditional European methods. The butter is made just hours after the milk is extracted from the cows helping to give it's wonderful flavor & characteristics. This butter-fat content is approximately 3% higher than other competing butters. You can expect to use approximately 25% less than "regular" butters in your recipes while yielding richer, creamier sauces, & lighter, flakier dough's & crusts.

\$2.65 LB
(36x1 LB)

Price Valid for Case Purchase Only.

CRÈME FRAICHE

Now available from the makers of our very popular Beurremont Butter, is Beurremont Crème Fraîche.

This cultured, rich, thick, tangy & delicious Crème Fraîche is the closest thing we have tried to those produced in France.



\$4.25 LB
(2x5 LB)

Regular Price: \$4.60 LB.

NOEL CACAO POWDER



Noel Ultra Dark Cocoa Powder is a Dutch processed cocoa powder containing 22-24% cocoa fat. Modeled after the industry benchmark, Valrhona, this product offers a similar flavor profile of at a fraction of the cost.

\$3.85 LB
(4/11 LB)

Valid through: 5/31/09 - Certain account discounts will not be applied to sale price - lowest price will be given. Account discounts may provide for lower "regular" pricing than that indicated. All special prices are valid while supplies last.