

EUROPEAN — IMPORTS — a Sysco company

JANUARY 2020 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

JAN 11TH – 14TH
EUROPAIN SHOW
PARIS

JAN 19TH – 21ST
WINTER FANCY FOOD SHOW
SAN FRANCISCO, CA

NEXT MONTH'S HOLIDAYS & EVENTS *time to start planning!*

FEB 2 SUPER BOWL
FEB 14 VALENTINE'S DAY
FEB 17 PRESIDENT'S DAY
FEB 25 MARDI GRAS
FEB 26 ASH WEDNESDAY

all month long...

NATIONAL CANNED FOOD, PIE,
CHERRY & GRAPEFRUIT MONTH

ICON KEY:

Look for these icons throughout the newsletter for easy identification of ingredient & nutritional information that may be important to you.

-  **ALL-NATURAL**
-  **DAIRY FREE**
-  **EGG-FREE**
-  **GLUTEN FREE**
-  **KOSHER**
-  **LACTOSE FREE**
-  **LOW SODIUM**
-  **NON-GMO**
-  **NUTS FREE**
-  **SOY FREE**
-  **SUGAR FREE**
-  **TRANS FAT FREE**
-  **VEGAN**
-  **USDA ORGANIC**



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It's time to look forward to the next big holiday that's sure to impact grocery shelves and restaurant menus alike: Valentine's Day. Although chocolate is at the forefront of this holiday, there are a number of savory food staples that are sure to impress. Here's a few:

CHEESE

Life in Provence Brie is more buttery than a typical single crème. It boasts a nice, well-rounded flavor with a subtle mushroom aroma.

7013704 LIFE IN PROVENCE BRIE   **6/8 oz.**
Stocked in IL, TX, VA and CA

Cypress Grove Chevre specializes in goat cheeses. Sultry goat's milk ripened to perfection with a thin coat of gentle white mold on the exterior and speckled with decadent bits of black truffle on the interior, this cheese is guaranteed to impress that special someone!

6287181 TRUFFLE TREMOR   **1/3 LB.**
Stocked in IL, TX, VA and CA

CHEESE ACCOMPANIMENTS

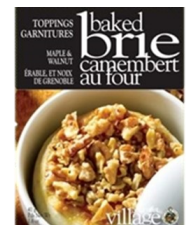
Gourmet du Village creates recipes and ideas for simple-to-prepare yet elegant foods for home entertaining. They offer four unique flavor combinations to top your brie with — just top, bake, and enjoy!

9907447 CRANBERRY ALMOND TOPPING **8/1.8 oz.**
Stocked in IL; Non-stock in TX, VA and CA

9908095 PECAN BROWN SUGAR TOPPING **8/1.52 oz.**
Stocked in IL; Non-stock in TX, VA and CA

9908105 APRICOT JALAPENO TOPPING **8/1.4 oz.**
Stocked in IL; Non-stock in TX, VA and CA

9908097 MAPLE WALNUT BRIE TOPPING **8/1.6 oz.**
Stocked in IL; Non-stock in TX, VA and CA



MEAT




Rougie foie gras slices are cut by hand from the best foie gras lobes and individually frozen immediately after harvest, so all you need to do is thaw, sear & serve for a lavish meal.

4167738 IQF FOIE GRAS SLICES    **2/2 LB.**
Stocked in IL, TX, VA and CA

SPECIALTY GROCERY

Valley Lahvosh offers neutral-flavored crackers that make the perfect companion for a variety of cheeses (including the brie and goat cheese above). Boasting a special heart shape, it is not only festive, but also low in fat, cholesterol free and certified kosher!

1529619 HEART CRACKERBREAD    **12/4.5 oz.**
Stocked in IL and VA; Non-stock in TX and CA

8420440 HEART CRACKERBREAD    **10/16 oz.**
Stocked in IL, TX and VA; Non-stock in CA

UNDER THE DOME

Jeff Babcock, Cheese Specialist

MADE IN MODESTO



The Fiscalini family has been dairy farming in Modesto, California for over 100 years. Their enduring philosophy has always been to care for the animals and to give

back to the land that has sustained their family for generations. They are committed to producing small batch, hand-crafted artisan cheese. By using only milk from the cows on their farm, they use only the freshest milk to create great tasting, award-winning farmstead cheeses. By recycling waste to capture greenhouse gases, they produce enough electricity to power the entire operation plus 300 neighboring homes. Fiscalini Cheese Company remains family owned with the 4th generation managing the farm today.

Fiscalini's **BANDAGE WRAPPED CHEDDAR** is made in the traditional English Style and is their most popular and highly awarded cheese. The term "bandage wrapped" refers to the cheesecloth that is used to bind the wheel and protect the cheese while allowing it to breathe during the aging process. This semi-hard cheese is firm yet crumbly, straw colored and has a nutty, slightly smoky, earthy and more round finish than most aged cheddars. Bandage Wrapped Cheddar is made from raw cow's milk and aged a minimum of 14 months.

PAIR WITH { Wine: Cabernet, Zinfandel, Port, Chardonnay
Beer: Farmhouse Ale, Pilsner, Belgium White
Food: Prosciutto, Fig Jam, Stuffed Dates, Green Apples
Awards: Three-time winner of the "World's Best Cheddar" at the World Cheese Awards. *The only American Cheddar to ever win this award.* Five-time winner at the American Cheese Society for "Best Farmhouse Cheese in America"; Five-time Gold medal winner at the California State Fair.



7019388
BANDAGE WRAPPED CHEDDAR
1/7 LB. (1/8TH WHEEL)
Stocked in IL, VA and CA; Non-stock in TX

Fiscalini's **SAN JOAQUIN GOLD** is an American original cheese created by one of their cheesemakers. In keeping with the European tradition, San Joaquin is named after the valley where it is made. San Joaquin is an Italian style, semi-hard cheese with a natural, thin rind and tawny buttery color. Mildly sweet and mellow

when young, it develops a darker golden hue and nuttier flavor over time. San Joaquin is made from raw cow's milk, and aged a minimum of 12 months.

PAIR WITH { Wine: Prosecco, Riesling, Chianti, Cabernet
Beer: Wheat Ale, American Pale Ale, India Pale Ale
Food: Prosciutto, Marcona Almonds, Dried Apricots
Awards: Two-time Gold winner at the World Cheese Awards; Gold winner at the American Cheese Society; Three-time Gold winner at the California State Fair.



SAN JOAQUIN GOLD
8567560 1/7 LB.
Stocked in IL, TX, VA and CA
6369765 1/28 LB.
Stocked in IL and VA; Non-stock in TX and CA

PURPLE MOON is one of a kind and often described as the "perfect wine and cheese pair." Fiscalini takes their traditional cheddar, cuts it into pieces and soaks it in locally produced California red wine. The outer layer of the creamy white cheddar turns to a deep purple and has the aroma of sweet red wine and fruity notes throughout. This eye-catching, enchanting cheese is perfect as the centerpiece to a party platter, but is also excellent melting in an omelet, quesadilla or grilled cheese.

Awards: Four-time winner at the American Cheese Society; Four-time winner at the California State Fair.



1695479
PURPLE MOON
12/8 oz.
Stocked in IL, TX, VA and CA

Newest to the Fiscalini lineup is **HOPSCOTCH**, a Traditional Cheddar soaked in a local Scotch Ale during the cheese making process. This allows for the beer flavor to impart itself into the cheese, and a faint amber coloring can be seen throughout the cheese. This semi-hard cheese is made from pasteurized cow's milk. As expected, Hopscotch can be paired perfectly with beer. It melts wonderfully on a pizza, can be used in a beer cheese soup and is perfect in a fondue for pretzel dipping.



7020930
HOPSCOTCH CHEDDAR
1/5 LB.
Stocked in IL, TX, VA and CA

WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

TRADITIONAL ROPE HUNG SMOKED SALMON



MACKNIGHT
THE SALMON SPECIALIST

MacKnight's imported Rope-Hung Oak-Smoked Scottish Salmon represents a return to the finest historical traditions of culinary excellence I have seen in decades in the smoked salmon world. In pursuit of extraordinary taste, it rejects the speed and convenience of some modern smoked salmon production practices in favor of time, precision, care and attention.

Many smoked salmon producers worldwide use fish that can be reared fast with enhanced feed, then mechanically-processed and cured with chemical smoke. They are then quickly smoked for color. MacKnight's Rope-Hung Oak-Smoked Scottish Salmon throws modern methods out the window and hits it out of the park using traditional methods, proving that sometimes the old ways simply are the best!



Let's start with the fish. Their salmon is delivered twice a week from the free flowing, clean, open waters off the Scottish Coast. They use only the finest Atlantic salmon from producers who have the highest accredited aquaculture standards, period...no antibiotics, no genetic modification. They are proud to hold the highest achievement in the Best Aquaculture Practices (BAP) third-party certification program by earning the four-star BAP status by the Global Aquaculture Alliance.

To ensure consistency in the production process, they then hand select the salmon to ensure they are comparable in terms of size and weight so they can be cured and smoked for the ideal time.

The hand-trimmed fish is left to cure in sea salt and sugar for twelve hours before it is carefully rinsed. It is then manually rope-hung by the tail and left to mature for another 24 hours before the smoking process begins.

When the time has come, the salmon is smoked by slowly burning real oak whisky barrels for up to 36 hours in an open fire, brick-built kiln. When the experienced head smoker feels the salmon is ready to leave the smoker, the fish is left to mature for another 48 hours during which it develops a buttery texture and a strong, but delicate smoky (but not too smoky) flavor.



Hanging the salmon, rather than smoking it laid flat, allows the fish to retain more of its healthy oil and results in a more tender and full-flavored fish.



Once the smoking is complete, the fish is then checked by hand and the individual tail slices leaved. It is then carefully hand-sliced to give the best possible finish and to make the most out of each individual fish's unique texture. The sublime result is evident to the eye and the taste buds...it is simply incredible!

7054465

TRADITIONAL ROPE HUNG
SMOKED SCOTTISH SALMON
2/2-4 LB.

Stocked in IL, VA and CA; Non-stock in TX



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist



THE HEART OF THE WORLD

In 1888, Lorenzo Barbera and his brother Vincenzo established their farm just outside Palermo, mainly dedicated to the cultivation of olives and citrus fruits.

Starting in 1910, Manfredi Senior headed the Barbera company. He was a seasoned entrepreneur, capable of great innovations including, above all, the marketing of the world's first glass-bottled oils, and the creation of unfiltered "must" oil, just as it comes out from the mill.

In the 1960s, Manfredi Senior's young son Lorenzo, known as Renzino, joined the company's management. A man with an eclectic and brilliant personality, he was a successful poet who never forgot his links with the land and its traditions, which are always a feature of his verses dedicated to his beloved Sicily.

The company is currently led by Manfredi, Renzino's son. Proud of his family's exciting history, he is a scrupulous and creative ambassador for the best of Sicilian agricultural and manufacturing tradition. Manfredi is a Sicilian who belongs to the world, and counted among the leading experts in the olive oil sector.

Barbera olive oil is exported to over 30 countries. The Lorenzo line of extra virgin olive oils is the most exclusive selection made by the award winning Oleifici Barbera. It represents the supreme synthesis of Manfredi Barbera e Figli's extra virgin olive oil production: the perfected sum of all the values that have always inspired the company, as well as the natural propensity for innovation and cutting-edge technology at the Custonaci mill. These extra virgin olive oils are admired by world renowned chefs and served at the most prestigious restaurants.

7097716

LORENZO N. 1 ORGANIC PDO VALLI TRAPANESI (CERASUOLA) EVOO
6/16.9 oz.

Stocked in IL; Non-stock in TX, VA and CA



This extra virgin olive oil delivers an intense, fruity and well-rounded flavor with notes of green tomato and a bitter almond finish. The aroma is spicy with a persistent herbaceous scent. Use this oil to perfect great dishes — it will enhance the flavor of many Sicilian dishes.



7097747

LORENZO N.3 ORGANIC PDO VAL DI MAZARA (BIANCOLILLA) EVOO
6/16.9 oz.

Stocked in IL; Non-stock in TX, VA and CA



This extra virgin olive oil delivers a mild, fruity and well-rounded flavor with a light peppery finish. The aroma is mild with green almond notes. It is best used on seafood dishes, salads and fresh cheese.



7097735

LORENZO N.5 FROM ITALIAN PITTED OLIVES (NOCELLARA) EVOO
6/16.9 oz.

Stocked in IL; Non-stock in TX, VA and CA



The Lorenzo N. 5 has a soft olive flavor and noted creaminess. The aroma is delicately spicy and floral. Use this oil to perfect great dishes and in place of cream to amplify flavors.



7097739

TIPO FAMIGLIA EVOO
1/5 L

Stocked in IL; Non-stock in TX, VA and CA



The result of this selection of Mediterranean olives is an oil with a mature olive aroma and a soft, slightly fruity flavor. This oil is ideal for all the typical dishes of Sicilian and Mediterranean cuisine and can be used either raw or cooked.



2178129

FRANTOIA EVOO
6/16.9 oz.

Stocked in IL, TX and VA; Non-stock in CA

2164154

FRANTOIA EVOO
6/33.81 oz.

Stocked in IL, TX and VA; Non-stock in CA



This multiple award-winning, cold-pressed extra virgin olive oil originates from west and central regions of Sicily. Frantoia's distinct and decisive character starts from its herbaceous aroma and continues through to the taste. The delicate and fruity flavor is reminiscent of fresh olives and ends with a pleasant aftertaste of sweet almonds. Use this oil on seafood dishes, on fresh cheeses, on vegetable soups, and all types of mixed salads.

SPECIALTY GROCERY, CONTINUED

Salima Ghariani, Grocery Specialist

MUSTARD IS A MUST

What is it about mustard that makes it so coveted by chefs and food lovers? Mustard provides liveliness to other flavors without overwhelming. It's truly a spice that inspires. For today's chef who is looking for healthy accoutrements to wholesome foods, mustard packs a punch — it's both a functional, highly nutritious seed and delicious! For a taste of tradition and innovation, ancient history and modern inspiration...mustard is a must.

MUSTARD IS A MUST FOR FLAVOR

Of the three types of mustard seed, yellow mustard is the most mellow with minimal heat, making it a favorite accompaniment for many foods. Yellow mustard is best known as the main ingredient in North America's traditional hot dog mustard; however some of the compounds in yellow mustard have unique properties that make it an important functional food ingredient. One of the compounds is mucilage, which is the coating on the outside of the seed. Mucilage has the ability to absorb and hold liquid, making mustard a good emulsifying agent. Emulsifiers allow for the suspension of one liquid in another, such as an oil in water, a quality important for satiny salad dressings and mayonnaise.

Brown mustard is zestier and often the base for hotter preparations. Brown mustard has a dark brown seed coat and is used in the manufacturing of Dijon-style mustards. Brown mustard is also used in combination with Yellow in the making of English-style mustard.

Oriental mustard has the most piquant flavor of them all and is commonly used as an ingredient in Far Eastern cuisine.

MUSTARD IS A MUST FOR VERSATILITY

Once you start to experiment with mustard, you'll be inspired by its flavor and versatility.

GROUND MUSTARD POWDER

Mustard Powder (also called mustard flour) is the finely ground seed of the mustard plant. Unlike most other aromatic spices, mustard powder has no aroma when it is dry; but must be moistened for about 10 minutes to develop its pungency and sharp, tangy flavor.



Colman's® Mustard Powder, a uniquely prepared blend of mustard seed that produces a flavorful heat

sensation, is widely recognized as *the* English mustard. For nearly 200 years, this time-honored process has delivered the finest quality mustards. Use this dry mustard powder in sauces, soups or for seasoning meat dishes.



1680699

2155521

4018404

6281745

DRY MUSTARD 12/2 OZ.

Stocked in IL and VA; Non-stock in TX and CA

DRY MUSTARD 12/4 OZ.

Stocked in IL and VA; Non-stock in TX and CA

DRY MUSTARD 12/16 OZ.

Stocked in IL, TX, VA and CA

DRY MUSTARD 1/2 KG.

Stocked in IL, TX, VA and CA

PREPARED MUSTARD

Prepared mustard is a fluid mix of whole, cracked or ground mustard seed, with vinegar, wine, water, beer or must, and often other seasonings such as honey, dill, garlic or horseradish. Although there are age-old favorite preparations (think "ballpark" mustard or Dijon-style Grey Poupon), mustard's renewed popularity is stimulating new product development and specialty preparations which blend mustard and roasted garlic, fresh dill, jalapeno, and spirits such as whiskey.

Prepare to have your senses heat up with Colman's prepared mustards! It combines a kickin' blend of brown and white mustard seeds to pack the most powerful punch possible. Add to sandwiches or use in recipes that call for a hot mustard.

4050775 **HOT MUSTARD 8/3.53 oz.**

Stocked in IL, TX and VA; Non-stock in CA

7010981 **HOT MUSTARD 6/5.3 oz.**

Stocked in IL and VA; Non-stock in TX and CA

Comes in a squeeze bottle for easy use!

Honey Pot Honey mustard is a tantalizing alternative to traditional Dijon or yellow mustards. With a deliciously sweet, tangy hot taste, this product is great for use on sandwiches, paninis, or as a glaze or marinade on chicken, ham, wings, salmon and pork loins. The sweet-to-spicy flavor also makes for a perfect dipping sauce on finger food favorites!



7090125

HONEY MUSTARD

1/11 LB.

Stocked in IL and VA; Non-stock in TX and CA



FOR THE PASTRY CHEF

FRENCH EXPERTISE, EXCLUSIVELY FOR YOU



At the start of 2019, we introduced seven exceptional desserts under the Davigel brand from our Sysco France partners. As we turn the page to another year, we introduce five new desserts available to you exclusively through our Sysco France partnership. All of these are perfect for Valentine's Day, weddings or any special event.

CREATION BRIGADE offers premium, ready-to-use products that can be prepared quickly without compromising on culinary expertise.

7088985 RED FRUIT CHOCOLATE MOUSSE **12/3.28 oz.**
Stocked in IL, VA and CA; Non-stock in TX

This individual, frozen dessert starts with a crumble biscuit and is topped with a chocolate mousse. At the center of the mousse, you'll find a red fruit coulis, consisting of raspberry, morello cherry, red currant and blueberry. The mousse is covered in a dark chocolate icing, giving it a polished look.

7088973 MANGO PASSION YUZU DOME **14/2.01 oz.**
Stocked in IL, VA and CA; Non-stock in TX

At the base of this individual, frozen dessert lies a crunchy white chocolate cracker. It is topped with a yuzu, lemon and passionfruit mousse, and at the center you will find a pineapple and mango heart. Similar to the Red Fruit Chocolate Mousse above, this dome-shaped dessert is finished with a glaze — this time, orange in flavor. Just thaw and serve!

7089999 APRICOT TATIN TARTLET **24/3.53 oz.**
Stocked in IL, VA and CA; Non-stock in TX

Five sections of caramelized apricots are covered with a disk of puff pastry. The tartlets are fully cooked, frozen, and ready for you to heat and serve.

DAVIGEL has been a leading French producer, importer and distributor of innovative chilled and frozen products in the foodservice realm—discover two of their best desserts below.

7088857 CHERRY CLAFOUTIS **30/3.88 oz.**
Stocked in IL, VA and CA; Non-stock in TX

Clafoutis is a baked French dessert of fruit arranged in a buttered dish and covered with a thick batter. This version uses whole, sour, pitted cherries. The individual, frozen desserts are golden in color and slightly shiny on top. Once they've been reheated, they can be brought back to room temperature, then dusted with powdered sugar for a beautiful presentation!

7088979 CARAMELIZED PINEAPPLE CAKE **24/3.17 oz.**
Stocked in IL, VA and CA; Non-stock in TX

This individual, frozen cake starts with a soft almond dough, pineapple pieces evenly distributed throughout, and a butter caramel. When baked, the biscuit-like top becomes slightly crispy while the interior remains soft and airy. A perfect balance between sweet and acidic!





INDUSTRY TRENDS

Retail & Foodservice

STORYTELLING TAKES TOP SPOT IN 2020 TRENDS

Consumer interest in authenticity and transparency almost demands companies tell a story about their products, which is a main reason why Innova Market Insights ranked storytelling as the No. 1 trend among its top 10 trends for 2020. Survey findings from Innova show 56% of global consumers say stories around a brand influence their purchase decision.

“Even if you make condensed soup, tell consumers why you make it like that,” said Lu Ann Williams, director of innovation for Innova, in a Dec. 4 presentation at Food Ingredients Europe in Paris.

Consumers mostly want to know about the ingredients in a product and the origin of the ingredients. Food and beverage companies may focus on ingredient storytelling in several ways: detailing culture and tradition, explaining where the ingredients are sourced, or telling how they are processed. Ms. Williams pointed to Una Celebración, a Danone yogurt in Mexico. All the ingredients are sourced from Mexico.

While walking the Fi Europe exposition floor, Ms. Williams said she noticed how ingredient companies are telling stories, too. One booth promoted milk powder from Germany while another booth played up flavors from Turkey.

“That’s also part of the story, right?” Ms. Williams said. “It adds a layer of depth to consumer products as well. So now we’re saying you will win with words. You have to tell a story about your product.”

The No. 2 trend, plant-based products, shows no signs of slowing.

“This year it has absolutely exploded,” Ms. Williams said. “In my 25-plus years in the industry I’ve never seen anything pick up as fast as this. This has legs. It will be around forever.”

The average compound annual growth rate for food and beverage launches with a plant-based claim was 68% from 2014-18, according to Innova, which is based in Arnhem, The Netherlands. Ms. Williams said promoting the products as plant-based might work better than promoting them as vegetarian or vegan. She said vegan may be polarizing in that consumers may perceive that the product has problems with taste and texture.

Plant-based meat and dairy alternatives continue to rise in sales, but companies now should focus on making the

items more clean label, she said.

Consumer interest in sustainability, the No. 3 trend, rose this year. In 2018, 65% of global consumers said they expect companies to invest in sustainability. The percentage increased to 87% in 2019.

Consumer interest in sustainability varies by geographic region. French consumers care most about organic, Ms. Williams said, while animal welfare is the top concern in Germany and food waste is the top concern in America.

“Consumers have really broken into little niches,” she said. “So you have to know your consumers.”

The right bite, the No. 4 trend, refers to consumers expecting many choices. Innovation should consider consumers who are managing careers, families and social lives while maintaining healthy lifestyles. One example is consumers wanting to relax in the evening and partaking in chocolate cake or alcohol to relieve stress, Ms. Williams said.

Consumers wanting richer experiences and a greater feeling of indulgence ties into the No. 5 trend — texture.

“Texture is a great way to tap into that,” Ms. Williams said. Past examples of trend No. 6, macronutrients, include calcium-enhanced milk and bread containing extra fiber, Ms. Williams said. In 2019, it’s avoiding sugar.

“Sugar is definitely the demon,” Ms. Williams said.

Beverages containing a blend of dairy milk and almond milk alternatives are examples of hybrid products — trend No. 7 — as are products containing a mixture of meat and plant-based meat alternatives.

A star is born, trend No. 8, refers to specific ingredients shooting up in consumer popularity. Probiotics once fit into this category, but now they are mainstream. Ashwagandha, Cannabidiol (C.B.D.) and Nootropics show potential as new star ingredients.

Eat pretty, which is trend No. 9, involves ingredients associated with muscle health, hair health and skin health, Ms. Williams said. She called these traits cosmeceutical.

Brand unlimited, trend No. 10, refers to consumers wanting more personalization in their products, which has led to a rise in seasonal and limited-edition items. Ms. Williams said two in five global consumers agreed with the statement, “I would love to design my own limited-edition product.”

Source: [Food Business News](#)

VALENTINE'S DAY DESSERTS

For many, the first thing that comes to mind when thinking of the month of February is Valentine's Day. And although there are a number of foods that can impress on this love filled day (see Page 1 for some ideas), dessert definitely takes the cake on this holiday.

CALLEBAUT & MONA LISA

Callebaut first introduced their Ruby Couverture—the 4th category of chocolate following dark, milk and white — this past summer. If you haven't already, now is the time to experiment with this sensational chocolate!

7083394 Ruby Chocolate  **1/5.51 lb.**
Stocked in IL, TX, VA and CA


From Callebaut's Ruby Couverture, Mona Lisa has crafted these unique chocolate decorations — and just in time for Valentine's Day! Add a little ruby to your finished desserts for a special touch.

7107452 Ruby Blossoms  **1/5.5 lb.**
Stocked in IL, TX, VA and CA

7107456 Ruby Pencils  **1/45 ct.**
Stocked in IL, TX, VA and CA



The possibilities are endless with this Mona Lisa Heart Cup! Add your favorite filling for a picture-perfect Valentine's (or wedding) dessert presentation.

7055013 Marbled Heart Cup  **1/60 ct.**
Stocked in IL, TX, VA and CA

LE CHIC PÂTISSIER

We couldn't have a list of our favorite Valentine's Day sweets without including these Heart-Shaped Macrons! This case comes with two cardboard, shrink-wrapped trays of 35 macarons, each tray boasting its own unique look and flavor: one tray a white and pink speckled exterior macaron that is vanilla in flavor with a pink strawberry flavored filling, one tray completely pink, with a raspberry macaron and raspberry filling.

7027859
Heart Macaron Duo
1/70 ct.
Stocked in IL, TX, VA and CA



DAVIGEL

In addition to the newest Davigel and Creation Brigade Desserts (Page 6), the following Davigel desserts make excellent options for special occasions.

7061578 The Kube  **1/12 ct.**
Stocked in IL, TX, VA and CA

This cube-shaped dessert is made of chocolate mousse on top of a crispy almond biscuit and a thin chocolate meringue, covered with chocolate icing and topped with an individual caramelized almond.

7061581 Imperial Chocolate Mandarin  **1/12 ct.**
Stocked in IL, TX, VA and CA


This elegant dessert combines a chocolate mousse with a tangerine pearl perfumed with tangerine liqueur. For a beautiful finish, this dessert is decorated by hand with a cocoa icing and orange zest.

7061580 Normandy Cooked Apple Tartlet  **1/45 ct.**
Stocked in IL, TX, VA and CA

This delicious apple tartlet starts with a shortbread crust and is filled with a Normandy cream and apple segments, then covered with syrup.

7061562 Tiramisu Delizioso  **1/5 ct.**
Stocked in IL, TX, VA and CA

This traditional tiramisu dessert is made with Mascarpone cream filling, biscuits that have been soaked in dark, rich coffee and a dusting of cocoa powder.

7061576 Chocolate Cocoa Bean with Caramel & Hazelnut Heart  **1/12 ct.**
Stocked in IL, TX, VA and CA

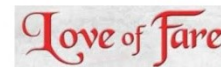
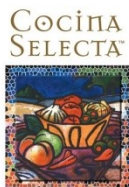
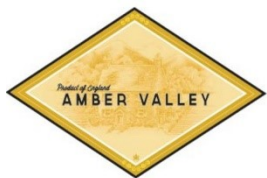
A chocolate mousse and a caramel and hazelnut heart sit on top of a cocoa biscuit.

7061570 Caramel Crumb Dessert  **1/16 ct.**
Stocked in IL, TX, VA and CA

A real Brittany shortbread biscuit base is topped with caramel and is lightly flavored with a touch of "guerande" salt and chocolate chips.

7061545 Raspberry Biscuit Cake with Madagascar Vanilla  **1/4 ct.**
Stocked in IL, TX, VA and CA

An almond biscuit is soaked in kirsch, then topped with a layer of whole raspberries and Madagascar vanilla cream.



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