



SEASONAL DELIGHTS

JANUARY 2020

SUPER BOWL SUNDAY

VALENTINE'S DAY

ADDRESS

2528 SOUTH 27TH AVE.
BROADVIEW, IL 60155

CONTACT YOUR SALES REPRESENTATIVE TODAY!

708.447.5500

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TRUFFLES

*Everything from **Dark Chocolate Truffle Shells, Truffle Butter & Fresh Black Winter Truffles.** Earthy, sweet and savory flavors can accompany and elevate any dish! A careful selection of the best truffles slices guarantees the quality of these products.*

Dark Chocolate Truffle Shell (CHOC004) 0.98" Diameter 504 count / case
Truffle Butter (TBUT) 8 oz. x 1 each
Truffle Peelings (TRU004) . . 8.8 oz. x 6 case



CHOCOLATE & TART SHELLS

*Does your dessert call for a chocolate or tart shell? Maybe both, a wafer shell coated in chocolate? All natural tart shells from **Shells By Design** and chocolate cups from **Noel** and **International Food & Ingredients** are perfect for even the most delicate desserts!*

Sweet Tart Shell (TART200) 1.7" Diameter 378 count / case
Chocolate Tart Shell (TART201) 1.7" Diameter 378 count / case
Graham Tart Shell (TART202) 1.7" Diameter 378 count / case
Chocolate Cup (CHOCUP) 1.25" X 2.5" 135 count / case
Mini Chocolate Snobinettes (SNOB) 1" Diameter 72 count / case
Chocolate Coated Tulip (CHOC005) 4.00" x 1.19"... 128 count / case



COLORFUL SANDING SUGARS

*The highest quality sanding sugars that won't melt in the oven and will hold their extra large crystal shape! **Pink, Red, White** and more these edible decorations will be the perfect sparkle to any cookie or baked good.*

Red Sanding Sugar (SUGR) 8 lb. x 1 each
Pink Sanding Sugar (SUGP) 8 lb. x 1 each
White Sanding Sugar (SUGW) 8 lb. x 1 each



BC001



BC002



BC006

BARRY CALLEBAUT

*Selecting the best chocolate couverture for your more delicate desserts is important. **Chocolate Couverture** from **Barry Callebaut** has a higher cocoa butter ratio and melts down smoother than any other!*

- Dark Chocolate Couverture 54.5% (BC001) 2 x 10 kg.
- Milk Chocolate Couverture 33% (BC002) 2 x 10 kg.
- Ruby Chocolate Couverture (BC006) 4 x 2.5 kg.
- Dark Chocolate 60.6% (BC004) 2 x 10 kg.
- White Chocolate 28 % (BC003) 2 x 10 kg.
- Dark Chocolate Extra Bitter 70.5% (BC005) . . . 4 x 2.5 kg.



NOE100

CACAO NOEL

*Made from fine cacao beans from all over the world, **Cacao Noel** from France offers a line of premium baking chocolate, made with both the professional baker in mind. The quality of **Noel** chocolate is superb and their products are designed to make baking a breeze.*



NOE106

- Grand Bittersweet Chocolate 58.5% (NOE106) . . . 4 x 11 lb
- Blanc Chocolate 30% (NOE100) 4 x 11 lb.
- Milk Chocolate 35% (NOE102) 4 x 11 lb.
- Extra Bittersweet Chocolate 72% (NOE110) 4 x 11 lb.



NOE102



VAL271A

VALRHONA

***Valrhona** is a French premium chocolate manufacturer based near a wine-growing district.. It is one of the leading producers of gastronomic chocolate in the world.*



VAL269

- Ivoire Chocolate 35% (VAL271A) 3 x 3 kg.
- Equatorial Dark 55% (VAL269) 3 x 3 kg.
- Cocoa Paste 100% (VAL134) 4 x 3 kg.
- Cocoa Powder 100% (VAL105) 6 x 6.61 lb.



TENDERLION ALL CENTER CUT FILET

Cut to your size

SMOKED OYSTERS

SMKOYS, 5 lb. bag

NY STRIPLOIN PRIME

B039, 14 oz. cut

B061, 16 oz. cut



SMOKED OYSTERS

*Freshly harvested from the Willapa Bay. The oysters are placed meticulously on smoke racks and smoked using maple wood chips. **Smoked Oysters** lend an earthy decadence to a variety of dishes. Use them in savory pies and pastries! They are complimented by mushrooms and fresh herbs.*

NY STRIPLOIN PRIME

A steak ready center cut sourced from local beef. Choice cut and available in case or pieces.

TENDERLION ALL CENTER CUT FILET

*Fresh cut to order and locally sourced **Center Cut Tenderloin**. Cut to your size and available whole piece, 2 piece or a case!*



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