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Europe Uncorked: EU Wines Across Time



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 Portugal

Madeira PDO (Fortified Wine)



Description: Madeira PDO (Protected Designation of Origin) is a rich and aromatic fortified wine from the Madeira Islands of Portugal. Known for its distinctive character, it offers complex flavors of dried fruit, caramel, and a subtle nuttiness, balanced by bright acidity and a long, smooth finish.

Did you know? Madeira's unique aging process involves heating the wine, known as estufagem, which lends it remarkable stability and a distinctive flavor profile that can last for decades.

Ways to Enjoy: Serve Madeira PDO slightly chilled alongside rich desserts like chocolate or caramel tarts, or with a cheese board featuring robust cheeses such as Roquefort PDO from France or Pecorino Toscano PDO from Italy.

 Spain

White Wine

Description: This Spanish white wine is produced from the same vineyard plots as the red Benje, featuring field blends where the white grapes are harvested three weeks earlier than the reds. It displays a pale golden color and a mealy nose, with delicate aromas of cereals, dry flowers, and pollen. On the palate, it reveals a serious and stony character, presenting a level of complexity and quality that surpasses its price point.

Did you know? Producing wine without flor, the yeast layer that traditionally protects some wines, has become more challenging in warmer climates, prompting vintners to adapt their methods to preserve quality.

Ways to Enjoy: Pairs beautifully with creamy cheeses like Brillat-Savarin PGI (Protected Geographical Indication) from France, where the wine's crisp acidity balances the richness of the cheese.



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 France

Bordeaux PDO (Red Wine) (Organic)



Description: Bordeaux PDO (Protected Designation of Origin) is a distinguished red wine known for its impressive blueberry and chocolate character, accented by nuanced blackcurrant and black tea undertones. This medium to full-bodied wine offers tight and integrated tannins, delivering a focused structure and a long, flavorful finish.

Did you know? Bordeaux PDO blends typically combine varieties such as Merlot, Cabernet Sauvignon, and Cabernet Franc, creating complex and age-worthy wines with balanced tannins and layered aromas.

Ways to Enjoy: Pair Bordeaux PDO with hearty cheeses like aged gouda from Belgium or Queso Manchego PDO from Spain, where the wine's dark fruit and tannic structure complement the cheeses' nutty and caramel notes.

 Germany



Mosel PDO (White Wine)

Description: Mosel PDO (Protected Designation of Origin) is a vibrant white wine renowned for its bright lemon and lime aromas, complemented by classic notes of herbs and fennel. On the palate, the wine showcases lively acidity that creates an exciting tension, balanced by a pleasant richness derived from extended aging on the full yeast lees. The finish highlights the freshness of the Ruwer Valley and the distinctive peppery spiciness imparted by the region's slate soils.

Did you know? The steep slate slopes of the Mosel River Valley contribute minerals and excellent drainage, giving the wines their signature minerality and crispness.

Ways to Enjoy: Enjoy Mosel PDO chilled with fresh seafood, shellfish, or light salads to complement its zesty brightness and herbal complexity.



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Italy

Chianti Classico PDO (Red Wine)



Description: Chianti Classico PDO (Protected Designation of Origin) is a ruby red wine characterized by its enticing aromas of small red fruits and delicate floral hints of lavender. These scents segue into spicy nuances of cloves and sweet tobacco, complemented by subtle notes of graphite, white chocolate, and mint. On the palate, it delivers a full-bodied experience with supple tannins balanced by vibrant freshness. The finish beautifully echoes the aromatic complexity perceived on the nose, offering a harmonious and satisfying conclusion.

Did you know? Chianti Classico PDO is made with mostly the Sangiovese grape, which lends the wine its characteristic balance of fruitiness, acidity, and tannins.

Ways to Enjoy: Pairs with Italian charcuterie like Prosciutto di Parma PDO and roasted vegetables drizzled with Toscano PGI Extra Virgin Olive Oil for a quintessential Tuscan-inspired meal.



Austria



Kamptal PDO (Sparkling Wine)

Description: Kamptal PDO (Protected Designation of Origin) is a sparkling white wine from the Niederösterreich region. This elegant sparkling wine showcases lively bubbles and a refined balance of crisp acidity and fresh fruit flavors, reflecting the unique terroir of the Kamptal valley. Crafted with precision and tradition, it offers a clean, vibrant profile perfect for celebratory occasions or as a sophisticated apéritif.

Did you know? Kamptal is one of Austria's premier wine regions, renowned for producing high-quality whites known for their minerality and aromatic complexity.

Ways to Enjoy: Serve Kamptal PDO sparkling wine chilled alongside seafood platters, light appetizers, or crisp salads to highlight its refreshing character.



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📍 Hungary

Tokaj / Tokaji PDO (Sparkling Wine)



Description: Tokaj /Tokaji PDO (Protected Designation of Origin) is a sparkling wine crafted from a biodynamically farmed blend of native grape varieties Furmint and Hárslevelű, sourced from Királyudvar's Henye vineyard. This elegant and refined wine offers ripe aromas of yellow apples, mandarin orange, and quince, which beautifully unfold into a complex palate resonating with exotic spices and bright Meyer lemon notes. With its sparkling character, Tokai delivers a deep, layered, and vibrant drinking experience that captures the unique terroir and sustainable practices of the Tokaj region.

Did you know? The Tokaj region is renowned as one of the world's oldest protected wine regions and is celebrated for its dedication to biodynamic and organic viticulture.

Ways to Enjoy: Enjoy Tokaj /Tokaji PDO chilled as a lively apéritif or paired with fresh seafood or light fruit-based desserts to highlight its acidity and complexity.

📍 Luxembourg



Moselle Luxembourgeoise PDO (Sparkling Wine)

Description: Crémant de Luxembourg PDO (Protected Designation of Origin) is a sparkling wine, a region with a rich history of producing crisp and refreshing sparklers. Crafted from a unique blend of Riesling, Pinot Blanc, Chardonnay, and Pinot Noir, this elegant Crémant offers a balanced and fresh style characterized by vibrant acidity and fine bubbles. The cool Luxembourgish climate contributes to the wine's marked crispness and lively expression, making it a perfect companion for a variety of dishes.

Did you know? Luxembourg's sparkling wines follow the traditional method, the same used in Champagne, ensuring quality and finesse with every bottle.

Ways to Enjoy: Pairs with light appetizers like Pane Carasau crackers from Italy topped with Brillat-Savarin PGI (Protected Geographical Indication) cheese from France or fresh fruit, creating a refined and sparkling tasting experience.



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 Slovenia

Sparkling Wine

Description: This sparkling wine is a vibrant lemon-yellow with continuous chains of fine bubbles. Initially reserved on the nose, its aroma unfolds into a playful, fruit-forward bouquet of green apple and citrus notes. On the palate, it showcases the characteristic intensity of the Rebula grape, balanced by vivid freshness and lively acidity.

Did you know? Rebula is an indigenous Slovenian grape variety celebrated for producing wines with distinct minerality and crispness, particularly in the country's cooler wine regions.

Ways to Enjoy: Serve this Slovenian sparkling wine well-chilled as a refreshing pre-dinner aperitif or paired with light bites and finger foods.



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Terroir & Tradition: Historic European Cheeses



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 The Netherlands

Gouda Holland PGI (Cow Cheese)



Description: Gouda Holland PGI (Protected Geographical Indication) is a renowned cow's milk cheese produced exclusively in the Holland region under strict traditional regulations. Celebrated for its smooth texture and balanced flavor, Gouda is made using time-honored methods that highlight the natural richness of Dutch milk. The aging process, which can range from a few months to over a year, develops a cheese that is creamy, slightly sweet, and sometimes features delightful crystalline crunches from naturally occurring amino acids.

Did you know? The name "Gouda" refers to the famous Dutch city known for its historic cheese markets, but Gouda cheese is actually produced throughout the Holland region under the PGI status.

Ways to Enjoy: Pair it with Baena PDO organic extra virgin olive oil from Spain to enhance the cheese's rich, buttery notes.

 Italy



Gorgonzola PDO (Cow Cheese)

Description: Gorgonzola PDO (Protected Designation of Origin) is a blue cow's milk cheese known for its creamy texture and distinctive marbled blue-green veins. Produced in specific regions of Lombardy and Piedmont under strict PDO regulations. This cheese offers a harmonious blend of tangy, savory, and slightly sweet flavors with a smooth, velvety mouthfeel that melts beautifully.

Did you know? Gorgonzola is one of the world's oldest blue cheeses, with production dating back over a thousand years, often attributed to a legend involving an accidental introduction of the mold *Penicillium glaucum*.

Ways to Enjoy: Serve with crusty Pane Carasau crackers from Italy and a drizzle of Toscano PGI extra virgin olive oil for a rich and flavorful cheese board.



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📍 France

Chèvre (Goat Cheese)

Description: Chèvre is a classic French goat cheese known for its fresh, tangy flavor and creamy texture. Made from pasteurized or raw goat's milk, this cheese spans a wide range of styles from soft, spreadable logs with bright, citrusy notes to aged varieties with a firmer texture and more pronounced earthy characteristics. Chèvre reflects the rich tradition of French cheesemaking and showcases the pure and vibrant flavors of goat's milk influenced by diverse terroirs.

Did you know? French chèvre is one of the most popular goat cheeses worldwide and plays a key role in traditional French cuisine, often used in salads, tarts, and as a table cheese.

Ways to Enjoy: Enjoy chèvre spread on crusty Pane Carasau crackers from Italy or fresh baguette slices, paired with sweet fig spread from Greece for a delightful balance of tart and sweet.



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📍 Germany

Pepper-Coated Alpine Cheese (Cow Cheese)

Description: Pepper-Coated Alpine Cheese is a refined cow's milk cheese rooted in the traditional semi-hard styles of the Allgäu region. Crafted from high-quality Kraus cheese, this alpine specialty is uniquely enhanced by a coating of five distinctive pepper varieties, adding a piquant and aromatic crust that perfectly balances the cheese's creamy, nutty interior. The result is a flavorful and textured cheese that offers a harmonious blend of the alpine terroir and bold spice.

Did you know? The Allgäu region is famous for its long-established cheesemaking traditions, producing some of Germany's finest semi-hard cheeses enriched with regional flavors.

Ways to Enjoy: Pair it with a refreshing German Kölsch PGI beer or a crisp Etna PDO white wine from Sicily to balance the pepper's heat and enhance the cheese's rich flavors.

📍 Portugal

Amanteigado (Sheep Cheese)

Description: Amanteigado (Sheep Cheese) from Portugal's Azores region, specifically from the island of Faial, is a soft, mild, and luscious torta-style cheese. This cheese is made with cow's milk sourced from local farms committed to sustainable agriculture and animal welfare. Characterized by a rich, creamy texture with a slight tang, Amanteigado—meaning “buttery” in Portuguese—delights with its unctuous, spreadable consistency. Traditionally served by slicing off the top and scooping the cheese onto warm rustic bread, it pairs beautifully with fresh fruit, Marcona almonds, and membrillo.

Did you know? The windswept Azores archipelago provides unique grazing conditions, imbuing the cheese with distinctive flavors reflective of the island's natural environment.

Ways to Enjoy: Serve Amanteigado cheese with crusty bread or Pane Carasau crackers from Italy, alongside sweet fig spread from Greece for a delightful sweet-savory balance.



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📍 Spain

Queso de Murcia al vino PDO (Goat Cheese)



Description: Queso de Murcia al vino PDO (Protected Designation of Origin) is a renowned semi-soft goat cheese that undergoes a unique maturation process by being soaked in the traditional Doble Pasta wine made from the Monastrell grape. Aged for 60-75 days, the cheese retains subtle flavors of the wine, with its rind developing an attractive violet hue. This cheese is mild and smooth, with little of the typical “goaty” sharpness and a pleasant fruity finish.

Did you know? The practice of washing or soaking cheeses in local wine, such as Murcia al Vino, dates back centuries and imparts distinctive flavors and colors that enhance the cheese’s character.

Ways to Enjoy: Serve Queso de Murcia al Vino PDO with crisp Pane Carasau crackers from Italy and smoky Pimientos del Piquillo de Lodosa PDO from Spain for an elegant Mediterranean-inspired snack.

📍 Sweden



Wrångbäckssost PDO (Cow Cheese) (Organic)

Description: Wrångbäckssost PDO (Protected Designation of Origin) is a traditional semi-hard cow’s milk cheese with a rich and deep flavor profile that sits somewhere between alpine and cheddar styles. It boasts notes of dark toffee and cream, complemented by a dense, toothsome texture enhanced with crunchy tyrosine protein crystals.

Did you know? Wrångbäckssost is Sweden’s oldest cheese, with a history reflecting medieval cheesemaking traditions still alive today.

Ways to Enjoy: Pair Wrångbäckssost PDO with Comté PDO from France, where the complementary nutty and buttery flavors create a sophisticated cheese board experience.



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📍 Cyprus

Black Sea Salt

Description: Black Sea Salt is a striking, naturally harvested sea salt known for its distinctive black color derived from activated charcoal. This artisanal salt balances a clean, crisp salinity with subtle smoky undertones, adding depth and complexity to a variety of dishes. Harvested from the pristine waters surrounding Cyprus, it is prized both for its unique appearance and its culinary versatility.

Did you know? Activated charcoal in black sea salt not only gives it its dramatic color but is also celebrated for its detoxifying properties and ability to enhance flavors.

Ways to Enjoy: Use Black Sea Salt from Cyprus as a finishing salt to season grilled seafood, roasted vegetables, or premium cheeses like Pecorino Toscano PDO from Italy for an added smoky accent.

📍 Czechia

Plum Butter

Description: Plum Butter is a classic sweetened fruit spread made from carefully selected plums, slow-cooked to create a thick and richly flavorful preserve. This traditional Czech treat captures the natural deep plum taste, enhanced by perfect sweetness, making it a versatile ingredient that complements both savory and sweet dishes.

Did you know? Plum butter has been a cherished staple in Czech cuisine for generations, often enjoyed with traditional dishes like dumplings or used as a flavorful baking ingredient.

Ways to Enjoy: Pair it with creamy cheeses such as Brillat-Savarin PGI from France or rustic Queso Manchego PDO from Spain to balance rich savory and fruity flavors.



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📍 Denmark

Lingonberry Jam

Description: Lingonberry Jam is a vibrant, all-natural spread made from handpicked wild lingonberries, which resemble huckleberries or cranberries. Known for their bright tartness and rich flavor, these berries are carefully harvested to preserve their intense, fresh taste. This jam offers a perfect balance of sweet and tangy notes, making it an authentic Nordic delight.

Did you know? Lingonberries are packed with antioxidants and vitamins and have been traditionally used in Scandinavian cuisine to add a refreshing punch to savory and sweet dishes.

Ways to Enjoy: Spread Lingonberry Jam on warm, crusty Pane Carasau crackers from Italy or fresh bread, paired with soft French cheeses like Brillat-Savarin PGI for a sweet-tart contrast.

📍 Finland



Sourdough Crispbread (Organic)

Description: Sourdough Crispbread is a thin, crunchy wholegrain rye bread that embodies authentic Finnish baking traditions. Made from 100% wholegrain rye and rich in fiber, these crispbreads offer a toasted cereal flavor with a satisfying crunch. These crispbreads are perfect for starting your day, enjoying a light snack between meals, or elevating charcuterie boards and snack platters for entertaining.

Did you know? Traditional Finnish rye crispbread has been a staple of Nordic diets for centuries, prized for its nutritional value and long shelf life.

Ways to Enjoy: Serve Sourdough Crispbread topped with creamy Brillat-Savarin PGI (Protected Geographical Indication) cheese from France and a spoonful of Lingonberry Jam from Denmark for a delightful Nordic-inspired snack.



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Jambon de Bayonne PGI (Cured Ham)



Description: Jambon de Bayonne PGI (Protected Geographical Indication) is a renowned cured ham named after its coastal city origin in southwestern France's Basque country. Often likened to "French prosciutto," it distinguishes itself with a buttery, nutty umami flavor that is less salty than its Italian counterpart. Made using only pork, salt, and air, this ham is aged for nine months to develop its delicate blush color accented by a ribbon of white fat. The salt used in curing is harvested from a rare mineral spring in Salies-de-Bearne, associated with a centuries-old preservation legend.

Did you know? The unique inland salt from Salies-de-Bearne has been prized for its natural preserving qualities since the 14th century when a wild boar was found perfectly preserved in its waters.

Ways to Enjoy: Serve Jambon de Bayonne PGI thinly sliced with aged gouda from Belgium or Queso Manchego PDO from Spain for a beautifully balanced cheese and charcuterie board.



Ελιά Καλαμάτας / Elia Kalamata PDO

Description: Ελιά Καλαμάτας / Elia Kalamata PDO (Protected Designation of Origin) are famed for their distinctive elongated shape, deep purple color, and rich, fruity flavor with a subtle hint of wine-like complexity. Grown exclusively in the Kalamata region of the Peloponnese, these olives are handpicked and cured in brine to preserve their unique taste and firm texture.

Did you know? Ελιά Καλαμάτας / Elia Kalamata PDO have been cultivated for thousands of years and are among the most celebrated table olives worldwide, renowned for their bold flavor and versatility.

Ways to Enjoy: Enjoy Ελιά Καλαμάτας / Elia Kalamata PDO as a flavorful addition to Mediterranean salads, tapas, or alongside cheeses such as Queso Manchego PDO from Spain or Brie from France.



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📍 Ireland

Seeded Crackers

Description: Seeded Crackers are artisanal crispbreads crafted with a wholesome blend of seeds, including flax, sunflower, pumpkin, and sesame, baked to perfection for a satisfyingly crunchy texture. Made with quality ingredients and inspired by traditional Irish baking methods, these crackers are naturally flavorful with nutty notes and a subtle sweetness. Perfect for snacking or as a versatile base for cheeses, spreads, and charcuterie, they bring a rustic and wholesome touch to any platter.

Did you know? Irish seed crackers often incorporate ancient grains and seeds rich in fiber, protein, and healthy fats, making them both tasty and nutritious.

Ways to Enjoy: Serve Seeded Crackers from Ireland with creamy French Brie or triple-cream cow's milk cheeses for a rich and crunchy contrast.

📍 Italy



Prosciutto di Parma PDO (Cured Ham)

Description: Prosciutto di Parma PDO (Protected Designation of Origin) is a celebrated dry-cured ham made from the hind legs of specially raised, free-range pigs in the Parma region. Aged for a minimum of 12 months using traditional methods, this prosciutto boasts a delicate, sweet, and melt-in-the-mouth texture with a rich, nuanced flavor profile. The distinctive rosy color and thin streaks of silky white fat contribute to both its visual appeal and succulence.

Did you know? The unique flavor of Prosciutto di Parma is influenced by the pure waters of the Parma region and the local climate, which allows the ham to cure slowly and develop its signature taste.

Ways to Enjoy: Pair with a crisp glass of Vinho Verde PDO from Portugal or a light Italian Pinot Grigio to balance the ham's delicate sweetness and enhance the flavors.



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 Latvia

Heather Honey (Organic)



Description: Heather Honey (organic) is a creamed raw and unfiltered honey renowned for its smooth, spreadable texture that preserves natural enzymes and authentic quality. Sourced from certified organic beekeeping practices within Latvia, this honey contains no added sugars, preservatives, or artificial substances, ensuring pure and natural sweetness. Responsibly harvested and packed in recyclable glass jars, it reflects a commitment to sustainability and eco-friendly production. Rich in antioxidants and minerals, this honey offers both culinary delight and nutritional benefits.

Did you know? Heather honey is prized for its distinctive floral aroma and robust flavor, often considered one of the finest honeys in Europe due to the unique nectar composition from wild heather plants.

Ways to Enjoy: Drizzle over roasted nuts or fresh fruit, or incorporate into salad dressings alongside Baena PDO organic extra virgin olive oil from Spain to enhance both flavor and nutrition.

 Malta

Mediterranean Sea Salt Flakes

Description: These delicate sea salt flakes are harvested through natural evaporation of Mediterranean seawater. Light and crisp, they dissolve quickly while delivering clean salinity and subtle mineral depth.

Did you know? Salt pans have existed in Malta since Phoenician and Roman times, and traditional harvesting methods are still used in parts of the island.

Ways to Enjoy: Sprinkle over grilled cheese just before serving; finish chocolate and honey desserts; season roasted vegetables; or add a final touch to tomato-based dishes.



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📍 Poland

Raspberry Preserves

Description: Raspberry Preserves are made using traditional recipes and carefully selected high-quality fruits. These preserves boast a rich, natural raspberry flavor with no artificial preservatives, ensuring an authentic and wholesome taste. With a smooth and spreadable texture, they are perfect for breakfast spreads, baking, or sweet snacks, delivering a burst of fruity sweetness in every bite.

Did you know? Polish raspberry preserves have long been a staple in Polish households, prized for their fresh fruit flavor and versatility in both sweet and savory dishes.

Ways to Enjoy: Spread Polish Raspberry Preserves over crusty Pane Carasau crackers from Italy or warm bread for a delicious start to the day.

📍 Slovakia

Saba (Paprika Spread)

Description: Saba is a traditional paprika spread, renowned for its vibrant color and bold, smoky flavor. Made from carefully selected sweet and spicy paprika peppers, this spread captures the essence of Slovak culinary heritage. Its balanced combination of heat and sweetness makes it a versatile condiment, ideal for adding depth and character to a variety of dishes.

Did you know? Paprika is a staple spice in Central and Eastern European cuisines, with each region offering unique variations in flavor and heat levels through traditional recipes like saba.

Ways to Enjoy: Use Saba paprika spread as a flavorful accompaniment to rustic Pane Carasau crackers from Italy or as a topping for cheeses like aged gouda from Belgium or Queso Manchego PDO from Spain.



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Sweet Signatures: Innovative European Chocolates & Confections



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📍 The Netherlands

White Chocolate

Description: White Chocolate is crafted using non-deodorized cacao butter sourced from Peru, combined with rich Dutch cow's milk and natural Dutch beet sugar. This artisanal chocolate offers a creamy, luscious texture with a deep, nuanced flavor profile that highlights the authentic taste of pure cacao butter, avoiding the typical stripped-down characteristics of deodorized alternatives. The result is a white chocolate that balances sweetness and smoothness with a distinct, buttery cocoa richness.

Did you know? Non-deodorized cacao butter retains more of its natural flavors and aromas, providing a more complex and authentic chocolate experience.

Ways to Enjoy: Savor this Dutch white chocolate alongside fresh fruit or pair it with the rich, nutty flavors of aged gouda from Belgium for a unique sweet and savory contrast.

📍 Germany

Milk Chocolate

Description: Milk Chocolate is crafted with high-quality cocoa beans and creamy milk, resulting in a smooth and velvety texture with a perfectly balanced sweetness. Renowned for its rich flavor and creamy mouthfeel, German milk chocolate combines traditional chocolate-making expertise with modern techniques to deliver a consistently indulgent treat. It is an ideal choice for enjoying on its own or as an ingredient in baking and desserts.

Did you know? German chocolatiers have a long-standing tradition of producing some of the finest milk chocolates in Europe, emphasizing quality ingredients and craftsmanship.

Ways to Enjoy: Incorporate it into baked goods or melt over warm desserts for added richness.



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📍 Spain

Dark Chocolate with Almonds

Description: Dark Chocolate with Almonds is a rich and indulgent treat combining high-quality dark chocolate with crunchy, toasted almonds. Crafted using premium cocoa beans, this chocolate bar offers a bittersweet depth balanced by the nutty flavor and satisfying crunch of carefully selected almonds. A perfect blend of texture and taste, it showcases Spain's exceptional chocolate-making traditions with wholesome ingredients.

Did you know? Almonds have been cultivated in Spain for centuries, particularly in the Mediterranean regions, and are a popular addition to Spanish sweets and confections.

Ways to Enjoy: Complement this treat with a glass of bold Spanish Ribera del Duero PDO organic red wine or a sweet Madeira PDO from Portugal to enhance the chocolate's rich, nutty notes.

📍 Austria



Dark Chocolate with Champagne (Organic)

Description: Dark Chocolate with Champagne (Organic) is a luxurious confection featuring a classic ganache made from a blend of milk and dark chocolates, richly enhanced with premium champagne distillate. This chocolate offers a refined and elegant flavor profile with delicate bubbles of champagne flavor interwoven into smooth, velvety chocolate. It exemplifies the union of Austrian craftsmanship with celebrated French Champagne PDO tradition.

Did you know? Organic certification promotes sustainable and holistic farming practices, ensuring not only premium quality but also environmental stewardship.

Ways to Enjoy: Serve alongside creamy triple-cream French cheeses for an elevated flavor experience, or savor with fresh fruit and Pane Carasau crackers from Italy to balance richness and texture.



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 Lithuania

Dark Chocolate with Cola

Description: Dark Chocolate with Cola is a uniquely crafted confection that masterfully blends rich specialty dark chocolate with the iconic flavors of classic cola. Based on Dr. John Pemberton's original 1886 coke recipe, this chocolate incorporates real cola nut alongside a blend of three cinnamon types, neroli, coriander, lemon, and other all-natural ingredients. The fusion maintains the characteristic fizz and complexity of cola within a smooth, 65% cacao dark chocolate, delivering an iconic and surprisingly distinct taste experience.

Did you know? The cola nut, a key ingredient in the original cola recipe, is known for its natural caffeine content and distinct flavor, which adds a lively kick alongside the chocolate's richness.

Ways to Enjoy: Savor Dark Chocolate with Cola on its own as a bold and adventurous treat or pair it with creamy cheeses such as French Brillat-Savarin PGI (Protected Geographical Indication) or aged Gouda Holland PGI from the Netherlands to balance the unique sweet and spicy notes.

 Sweden



Dark Chocolate with Blackcurrant (Organic)

Description: Dark Chocolate with Blackcurrant (Organic) is a carefully crafted confection that combines rich organic cacao beans with tart blackcurrants. This unique blend captures the bright, juicy, and tangy flavors of blackcurrant, a berry traditionally enjoyed fresh or in jams and juices, perfectly balanced against the smooth, deep notes of Dominican cacao. Made with organic cane sugar, this chocolate offers a natural sweetness alongside its refreshing sourness for a vibrant tasting experience.

Did you know? Blackcurrants are renowned for their high vitamin C content and have been a staple in Nordic gardens for centuries.

Ways to Enjoy: Delight in this Swedish dark chocolate with blackcurrant as a refreshing finish to a meal.



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📍 Belgium

Cocoa Dusted Truffles

Description: Cocoa Dusted Truffles are a decadent chocolate experience. These classic butter truffles feature a melt-in-the-mouth chocolate butter cream center enveloped in rich dark chocolate, which is delicately dusted with cocoa powder for an intensified chocolate aroma and flavor. Each bite reveals layers of luxurious texture and indulgent taste, embodying the pinnacle of Belgian chocolate craftsmanship.

Did you know? Belgian truffles are renowned worldwide for their smooth, creamy centers and expertly balanced flavors, a tradition that dates back centuries.

Ways to Enjoy: Savor these cocoa-dusted truffles alongside a robust glass of Spanish Ribera del Duero PDO organic red wine or a sweet Madeira PDO from Portugal to complement their rich cocoa notes.

📍 Bulgaria

Lokum

Description: Lokum is a traditional, soft confectionery celebrated for its chewy texture and delicate sweetness. Produced by one of Bulgaria's oldest and most respected confectioners, this lokum exemplifies authentic craftsmanship and a rich heritage. With a variety of flavors and a melt-in-the-mouth quality, it is a delightful treat perfect for indulging yourself.

Did you know? Lokum dates back centuries and has long been a popular sweet across the Balkans and the Middle East, often enjoyed alongside tea or coffee.

Ways to Enjoy: Complement the dessert with a glass of crisp Italian Etna PDO white wine or sparkling Crémant de Luxembourg PDO for a refreshing finish.



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📍 Estonia

Chocolate Covered Marzipan

Description: Chocolate Covered Marzipan is a classic confection featuring soft, luscious almond paste encased in a real chocolate glaze. This treat is cherished for its traditionally clean flavors and commitment to natural ingredients, with no preservatives added. The blend of rich chocolate and delicate almond sweetness makes it a timeless favorite among marzipan lovers.

Did you know? Estonia has a long tradition of crafting marzipan, and its classic bars are celebrated for their high-quality almonds and artisanal preparation.

Ways to Enjoy: Serve alongside fresh fruit or Pane Carasau crackers from Italy for an elegant snack.

📍 Romania

Halva with Peanuts

Description: Halva with Peanuts is a traditional sweet confection made from natural ingredients, featuring a rich, nutty flavor accentuated by crunchy roasted peanuts. Halva, also known as halva, has a dense and crumbly texture with a delightful sweetness that pairs perfectly with the roasted aroma of the peanuts. This classic Romanian treat reflects the country's rich culinary heritage and enjoys widespread popularity as a satisfying dessert or snack.

Did you know? Halva is a popular delicacy across Eastern Europe and the Middle East, traditionally made from sesame or sunflower seed paste blended with sugars or honey and nuts.

Ways to Enjoy: Enjoy Halva with Peanuts on its own as a sweet snack.



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The Essence of Europe: European Olive Oils

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Croatia

Extra Virgin Olive Oil (Rosignola) (Organic)



Description: Extra Virgin Olive Oil (Rosignola) Organic is an estate-grown, early-harvest oil known for its medium-intensity flavor profile. This organic oil captivates the palate with fresh notes of green almond, yellow apple, pear, artichoke, and wild herbs, perfectly balanced by gentle bitterness and pungency. The clean, lingering finish reflects the care and tradition of Croatian olive cultivation, making Rosignola a premium choice for enhancing a wide array of dishes.

Did you know? Rosignola olives are native to Croatia and valued for producing high-quality oils with complex aromatic profiles and balanced sensory qualities.

Ways to Enjoy: Drizzle Rosignola organic extra virgin olive oil over fresh salads, roasted vegetables, or grilled seafood to highlight its fruity and herbal nuances.



France

Huile d'olive de la Vallée des Baux-de-Provence PDO (Extra Virgin Olive Oil) (Organic)



Description: Huile d'olive de la Vallée des Baux-de-Provence PDO (Protected Designation of Origin) Extra Virgin Olive Oil is a balanced and intense blend crafted from carefully selected varieties including Béruguette, Bouteillan, Grossane, Salonenque, and Picholine. On the palate, this oil reveals vibrant notes of freshly cut grass combined with a slightly fiery finish, showcasing the distinctive vegetal character typical of the Vallée des Baux region.

Did you know? The Vallée des Baux-de-Provence is one of France's most prestigious olive oil-producing regions, known for its mineral-rich soils and Mediterranean climate that enhance the olives' aromas and flavor.

Ways to Enjoy: Pair alongside creamy cheeses such as French Brie or Queso Manchego PDO from Spain for a harmonious Mediterranean cheese board.



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 Greece

Extra Virgin Olive Oil (Manaki)

Description: Extra Virgin Olive Oil (Manaki) is a premium oil crafted in Ermioni, where early-harvested olives are cold-extracted within hours to preserve freshness, aroma, and nutritional integrity. This estate-produced and bottled oil captures the authentic expressions of the land, offering vibrant notes of fresh almond, green apple, soft herbs, and a gentle peppery finish. Its high-quality extraction and careful handling ensure a flavorful and versatile olive oil perfect for enhancing a wide range of dishes.

Did you know? Manaki olives are a prized Greek variety known for their robust flavor and balanced bitterness, often producing premium extra virgin olive oils.

Ways to Enjoy: Drizzle Manaki extra virgin olive oil over seafood and grilled fish, fresh salads, roasted vegetables, or warm bread sprinkled with sea salt to fully appreciate its fresh and aromatic qualities.

 Italy



Extra Virgin Olive Oil (Coratina) (Organic)

Description: Extra Virgin Olive Oil (Coratina) Organic is a robust and flavorful oil produced from the Coratina olive variety, known for its high polyphenol content and intense aroma. Harvested from organic groves and cold-pressed using traditional methods, this oil offers bold fruity notes of green olives, artichoke, and a characteristic peppery finish.

Did you know? Coratina olives are predominantly grown in the Puglia region of Southern Italy, where their naturally high antioxidant levels contribute to the oil's health benefits and distinctive taste.

Ways to Enjoy: Serve alongside Pane Carasau crackers from Italy and enjoy with a glass of crisp Vinho Verde PDO from Portugal or a fresh Italian Etna PDO white wine for a harmonious dining experience.



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Portugal

Azeite de Trás-os-Montes PDO (Extra Virgin Olive Oil) (Organic)



Description: Azeite de Trás-os-Montes PDO (Protected Designation of Origin) Extra Virgin Olive Oil (Organic) is a rare and expressive oil sourced from a single grove of ancient olive trees in the mountainous region of Trás-os-Montes. Each batch is carefully selected through weekly tastings by the co-founder to ensure only the most complex and flavorful oil is bottled.

Did you know? The mountainous terroir of Trás-os-Montes creates ideal conditions for growing olives with intense flavors and high polyphenol content, contributing to the oil's exceptional bitterness, pungency, and health benefits.

Ways to Enjoy: Savor Azeite de Trás-os-Montes PDO organic extra virgin olive oil simply by dipping with crusty bread to fully appreciate its rich and complex flavors.



Spain



Priego de Córdoba PDO (Extra Virgin Olive Oil) (Organic)

Description: Priego de Córdoba PDO (Protected Designation of Origin) Organic Extra Virgin Olive Oil is a medium robust oil produced exclusively from Hojiblanca olives. This award-winning olive oil, recognized with a gold medal from BioL in 2026, entices with vibrant aromas of green herbs and refreshing mint. Its balanced intensity and fresh herbal character make it a versatile choice for enhancing a variety of dishes.

Did you know? The Priego de Córdoba region in Andalusia, Spain, is renowned for producing some of the world's finest organic olive oils, prized for their unique flavor profiles and high-quality standards.

Ways to Enjoy: Drizzle Priego de Córdoba PDO organic extra virgin olive oil over fresh garden tomato salads or grilled meats to elevate their natural flavors.



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Bulgaria

Chamomile Tea

Description: Chamomile Tea is a soothing herbal infusion made from carefully harvested chamomile flowers, known for their calming and gentle properties. Produced using traditional methods in Bulgaria, this tea offers a delicate floral aroma and a mild, slightly sweet flavor that promotes relaxation and well-being. Free from additives and processed to preserve natural aromas, Bulgarian chamomile tea is perfect for unwinding after a long day.

Did you know? Chamomile has been used for centuries as a natural remedy to support sleep and digestion, making it one of the most popular herbal teas worldwide.

Ways to Enjoy: Pair it with lightly sweet snacks such as fresh fruit or Plum Butter from Czechia for a comforting treat.



Croatia

Rosé Wine

Description: A delicate and vibrant rosé wine crafted from hand-picked Frankovka grapes. The grapes undergo minimal skin contact through destemming and pressing, followed by natural cold settling for 48 hours and spontaneous fermentation. Aged for four months on fine lees with light sulphur addition and minimal filtration, this wine preserves purity and freshness. On the palate, it is fresh, vibrant, and effortlessly pleasing, an ideal summer wine perfect for relaxed sipping and casual enjoyment.

Did you know? Frankovka, also known as Blaufränkisch, is widely planted in Central Europe, prized for producing wines with vivid freshness and aromatic complexity.

Ways to Enjoy: Serve Pet Net chilled as a refreshing apéritif or paired with light summer dishes like fresh salads, grilled seafood, or soft, creamy cheeses such as Brillat-Savarin PGI from France.



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📍 France

Champagne PDO (Sparkling Wine)



Description: Champagne PDO (Protected Designation of Origin) from France presents a luminous citrus color and an intense, reductive bouquet. The aroma is concentrated with lemon and chalky notes intertwined with subtle hints of fresh popcorn, offering a unique olfactory experience. On the palate, this Champagne is pure and fresh, delivering a full-bodied, complex, and very elegant character.

Did you know? Champagne undergoes a secondary fermentation in the bottle, creating its signature bubbles and contributing to its complex flavor profile.

Ways to Enjoy: Enhance your tasting experience with Pane Carasau crackers from Italy and a drizzle of Baena PDO organic extra virgin olive oil from Spain for a luxurious and celebratory Mediterranean-inspired snack board.



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📍 Lithuania

Buckwheat

Description: Buckwheat is a nutritious and versatile whole grain celebrated for its rich, earthy flavor and robust texture. Grown in the fertile Lithuanian countryside, this buckwheat is prized for its purity and natural quality, often used in traditional Eastern European dishes. Gluten-free and high in protein, minerals, and fiber, Lithuanian buckwheat provides excellent health benefits alongside its distinctive taste.

Did you know? Buckwheat is not a true grain but a seed related to rhubarb and sorrel, making it naturally gluten-free and popular among those with gluten sensitivities.

Ways to Enjoy: Use it as a base for Mediterranean-inspired dishes, accompanied by Pane Carasau crackers from Italy and a drizzle of Baena PDO organic extra virgin olive oil from Spain for a wholesome, balanced spread.

📍 Bulgaria

Sharena Sol (Colorful Salt Blend)

Description: Sharena Sol is a traditional seasoning blend crafted from all-natural ingredients without GMOs, artificial colors, or preservatives. Known for its rich aroma and mild yet flavorful profile, Sharena Sol enhances dishes without overpowering them, making it a versatile addition to kitchens. Rooted in centuries-old Bulgarian culinary tradition, this authentic blend is presented in modern packaging for convenience and freshness.

Did you know? Sharena Sol, also called "colorful salt," is a beloved Bulgarian spice mix traditionally used to season meats, vegetables, and breads, reflecting the country's rich gastronomic heritage.

Ways to Enjoy: Sprinkle Sharena Sol on grilled vegetables, roasted meats, or fresh salads to elevate their natural flavors.



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 Germany

Mushroom Spread (Organic)



Description: Organic Mushroom Spread is a flavorful, all-natural spread made without artificial flavors or colors. Conveniently packaged in a handy resealable tube, it can be enjoyed straight from the tube as a snack or used as a versatile cooking ingredient to enhance the taste of various dishes. Crafted from carefully selected organic mushrooms, this spread delivers earthy, rich flavors that elevate everyday meals with minimal effort.

Did you know? Mushrooms are rich in vitamins, minerals, and antioxidants, making this organic spread not only tasty but nutritious as well.

Ways to Enjoy: Spread Organic Mushroom Spread on crispy Pane Carasau crackers from Italy or crusty bread, paired with creamy aged gouda from Belgium or French triple-cream cow's milk cheese for a delicious contrast.

 Greece

Dried Oregano

Description: Dried Oregano is an aromatic and flavorful herb harvested from Mediterranean oregano plants grown in the sunny, rocky landscapes of Greece. Renowned for its robust, slightly peppery, and savory taste, this oregano is a staple in traditional Greek and Mediterranean cooking. Carefully dried to preserve its essential oils and vibrant flavor profile, it brings an authentic herbaceous touch to a variety of dishes.

Did you know? Greek oregano is prized worldwide for its high concentration of flavorful oils, often considered superior to varieties grown in other regions.

Ways to Enjoy: Sprinkle dried Greek oregano over grilled vegetables, fresh salads, or roasted meats to enhance their natural flavors.



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Croatia

Ajvar (Roasted Red Pepper & Eggplant Spread)

Description: Ajvar is a traditional roasted red pepper and eggplant spread, cherished for its rich, smoky, and slightly sweet flavor. Made from carefully roasted red peppers and eggplants, this versatile condiment captures the essence of Balkan culinary heritage, offering a creamy yet textured spread that adds depth and character to any dish. Its vibrant color and authentic taste make it a staple accompaniment in Croatian kitchens.

Did you know? Ajvar has been a Balkan favorite for centuries, often prepared in home kitchens during harvest season and enjoyed as a condiment, appetizer, or ingredient.

Ways to Enjoy: Serve Ajvar alongside Pane Carasau crackers from Italy or crusty bread as part of a flavorful snack platter.

The Netherlands

Milk-Fed Veal Shank

Description: Milk-Fed Veal Shank is a premium cut of tender veal sourced from calves raised on a milk-rich diet, resulting in a delicate texture and mild, refined flavor. Known for its pale pink color and fine grain, this veal shank offers a succulent eating experience that is ideal for slow-cooked dishes, where the meat becomes exceptionally tender and flavorful. Dutch veal production emphasizes animal welfare and high-quality standards, ensuring a sustainable and ethical product.

Did you know? Milk-fed veal is prized for its tenderness and subtle taste, making it a favorite choice for traditional European recipes such as Osso Buco.

Ways to Enjoy: Slow-cook Dutch milk-fed veal shank in a rich tomato and herb sauce or braise with aromatic vegetables to unlock deep flavors and tender texture.





📍 Austria

Sour Cherry Jam

Description: Sour Cherry Jam is a traditional fruit preserve crafted from ripe, tangy sour cherries harvested from Austria's fertile orchards. This jam captures the bright, tart essence of sour cherries balanced with natural sweetness, making it a vibrant and flavorful spread. Made using classic Austrian recipes, the jam offers a smooth texture and authentic taste, perfect for enhancing both sweet and savory dishes.

Did you know? Sour cherries, particularly the Croaticum variety grown in Austria, are highly valued for their intense flavor and health benefits, including antioxidants and vitamins.

Ways to Enjoy: Spread Austrian Sour Cherry Jam on fresh bread or Pane Carasau crackers from Italy for a delicious breakfast or snack.

📍 Sweden

Whole Grain Crisrolls

Description: Whole Grain Crisrolls are thin, crunchy crispbreads made from wholesome whole grains, delivering a satisfying texture and rich, nutty flavor. Inspired by traditional Swedish baking methods, these crisrolls are an excellent source of dietary fiber and make a nutritious, versatile base for a variety of toppings. Perfect for any time of day, they provide a light yet hearty snack option suited for health-conscious consumers.

Did you know? Swedish crispbreads have been a staple in Scandinavian diets for centuries, valued for their long shelf life and adaptability in meals.

Ways to Enjoy: Top Whole Grain Crisrolls with smooth French Brie or tangy French chèvre goat cheese for a delightful balance of creaminess and crunch.



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Spain

Iberico Ham

Description: Iberico Ham is a premium dry-cured ham renowned for its rich, complex flavors and delicate marbling. Produced from the Iberico pig, often acorn-fed in the dehesa forests of Spain, this ham is aged for an extended period to develop a melt-in-the-mouth texture and a distinctive nutty, savory taste. Its deep red color, interspersed with silky white fat, hints at the luxurious experience it offers. Iberico Ham is a symbol of Spanish culinary excellence and tradition.

Did you know? The unique diet of Iberico pigs, primarily acorns, is what gives Iberico Ham its signature flavor and fine texture, distinguishing it from other cured hams.

Ways to Enjoy: Serve Iberico Ham thinly sliced on charcuterie boards alongside aged Gouda from Belgium or Queso Manchego PDO from Spain for an indulgent savory experience.



Cyprus



Χαλλούμι / Halloumi PDO (Goat Cheese)

Description: Χαλλούμι / Halloumi PDO (Protected Designation of Origin) is a traditional goat cheese celebrated for its firm texture and distinctive salty flavor. Made using authentic methods in Cyprus, this semi-hard cheese is crafted from a mix of goat's, sheep's, and sometimes cow's milk, offering a unique taste that holds up well to grilling and frying without melting. The PDO certification guarantees its production in Cyprus under strict regulations, preserving the cheese's cultural heritage and quality.

Did you know? Halloumi is renowned for its high melting point, making it perfect for grilling or frying, where it develops a crispy golden crust and a soft, chewy interior.

Ways to Enjoy: Enjoy Cypriot Halloumi PDO grilled or fried as a savory appetizer or main dish, paired with fresh salads and drizzled with extra virgin olive oil.



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📍 Finland

Sourdough Crispbread (Organic)



Description: Sourdough Crispbread (Organic) is a traditionally baked, thin and crunchy bread made from organic wholegrain rye. Embracing authentic Finnish baking methods, this crispbread boasts a pleasantly toasted cereal flavor with a high fiber content and natural wholesome goodness. Its light yet satisfying crunch makes it perfect for snacking or as a versatile base for a variety of toppings, perfect for both everyday enjoyment and entertaining.

Did you know? Finnish sourdough crispbreads have been a staple in Nordic diets for centuries, prized for their long shelf life, nutritional value, and ability to complement diverse flavors.

Ways to Enjoy: Top Organic Finnish Sourdough Crispbread with creamy French triple-cream cow's milk cheese or tangy French chèvre for a delightful texture and flavor combination.

📍 Italy



Speck Alto Adige / Südtiroler Markenspeck PGI (Cured Ham)

Description: Speck Alto Adige / Südtiroler Markenspeck / Südtiroler Speck PGI (Protected Geographical Indication) is a distinctive cured ham from South Tyrol, the northern Italian province of Alto Adige. Combining Southern European curing traditions with Northern European smoking techniques, Speck is made from lean pork thighs rubbed with salt and a secret blend of herbs and spices, including juniper berries, allspice, and black pepper, and cured for up to three weeks. It is then gently cold-smoked and aged for an additional 20 weeks in fresh mountain air, resulting in a tender, lightly smoky ham with delicate seasoning and rich depth of flavor.

Did you know? Unlike traditional prosciutto, Speck's unique cold-smoking process adds a subtle smoky note without overpowering the natural sweetness of the pork.

Ways to Enjoy: Slice Speck Alto Adige PGI as thinly as possible and serve on its own, layered on sandwiches, or as part of a cheese board with Fontina PDO or Alpine Gruyère cheeses.



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Poland Plum Jam

Description: Plum Jam is a traditional fruit spread made from ripe, juicy plums, offering a naturally sweet and tangy flavor. Crafted using time-honored Polish recipes and high-quality fruits, this jam captures the rich essence of fresh plums in every spoonful. With a smooth and spreadable texture, it is perfect for breakfast, baking, or enjoying as a sweet snack.

Did you know? Plum preserves hold a special place in Polish cuisine, often used to complement both desserts and savory dishes, reflecting the country's rich culinary heritage.

Ways to Enjoy: Pair it with creamy cheeses like French Brillat-Savarin PGI (Protected Geographical Indication) or aged gouda from Belgium for a sweet and savory contrast.

Portugal Honey

Description: Honey is a premium, artisanal honey harvested from wild lavender fields in Portugal's mountainous regions. Known for its delicate floral aroma and smooth, luscious texture, this honey captures the essence of wild lavender blossoms, offering a subtly sweet and fragrant taste.

Did you know? Wild lavender honey is prized for its soothing scent and distinctive flavor, often used in culinary dishes and natural remedies for its calming properties.

Ways to Enjoy: Drizzle SerraMel Wild Lavender Honey over creamy cheeses like French Brie or Queso Manchego PDO from Spain to create a luxurious sweet and savory pairing.





📍 France

Crème Chantilly (Vanilla Whipped Cream)

Description: Crème Chantilly (Vanilla Whipped Cream) is a luxurious, light, and delicate whipped cream infused with subtle vanilla flavors sourced from Madagascar. This ready-to-use cream adds a touch of elegance and sweetness, perfect for enhancing the taste and presentation of fruits, ice creams, pastries, and other desserts with effortless style.

Did you know? Crème Chantilly is named after the Château de Chantilly in France, where it became famously popular in the 17th century.

Ways to Enjoy: Pair with rich desserts like chocolate cake or vanilla ice cream to add creaminess and a hint of vanilla.

📍 Belgium

Chocolate

Description: Belgian chocolate is renowned worldwide for its exceptional quality, silky texture, and rich flavor. Known for using premium cocoa and high cocoa butter content, Belgian chocolate is characterized by its smooth melt-in-your-mouth experience. Belgium has perfected the art of chocolate-making over centuries, with strict standards ensuring consistency and excellence in every piece.

Did you know? Many Belgian chocolate makers are family-owned businesses that have been perfecting their craft for generations.

Ways to Enjoy: Chocolate pairs surprisingly well with aged cheeses like Gruyère.



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