

Europe's gastronomic heritage is a tantalizing blend of tradition, quality, and a passion for savouring life's simple pleasures. Like a patchwork quilt of diverse cultures and cuisines, each region boasts its own unique flavours and traditions. European food and beverages are a delicious passport to a world of culinary wonders. What sets European cuisine apart, beyond its commitment to its authentic, safe, high quality and sustainable ingredients, is the shared communal joy it brings.

Presenting **Banter Over Brunch** from the EU's **More Than Food Campaign** in India. We are ecstatic to have you join us for this special occasion, where we embark on a journey through the rich tapestry of European flavours. It serves as a reminder that food isn't merely sustenance; it's an artform, and a source of pure joy.

## SPARKLING BERRY BLISS

*Colourful array of mixed berries with an invigorating fizz*



### Hero Ingredients:

#### Sparkling Purple Mix from Spain

This Spanish carbonated drink is sure to bring you the true taste of summer. Its exquisite flavour comes from the perfect balance between the sweet and sour nature of red berries.

## REFRESHING WATERMELON PUNCH

*A fruit combination of the natural sweetness of watermelon and a citrusy kick from lime, garnished with fresh mint leaves and a touch of soda.*



### Hero Ingredients:

#### Watermelon Syrup from France

With its vibrant, ruby red colour and fresh, fruity notes, this syrup offers the flavour of juicy, ripe watermelon. Delicately light and subtly sweet, it's a perfect way to start this brunch!

## BERRY BLAST SMOOTHIE

*Heady mix of raspberries, red currants, blackberries, and black grapes from Europe, harmonized by red grape juice from Italy, elevated with refreshing mint, coconut water, and a touch of chia seeds.*



### Hero Ingredients:

#### Raspberries from Italy

These raspberries are famous for being huge and juicy. Often called the sweet 'kings of the summer', these berries are incredibly healthy and refreshing.

#### Blackberries from Belgium

Belgium has the perfect weather conditions for the cultivation of blackberries, and the traditional cultivation method imparts these berries their characteristic aroma and distinct tangy taste. Farmed with utmost care, Belgian berries are abundant in flavour and a delight for the taste buds.

#### Red Currants from Netherlands

Red currants are a Dutch speciality as it thrives in the nation's mild climate. Depending on the season, the taste varies from sharp and sweet to bright and acidic. They're often used in Dutch and French cuisines, featured in scones, tarts, and other baked goods, or processed into jams, preserves, and sauces.

#### Grapes from Italy

These tangy black grapes are sweet and juicy, and are highly regarded for their exceptional taste, quality, and versatility. They can be enjoyed as table grapes and are a common ingredient in Italian desserts and preserves, adding a burst of fruity goodness to culinary creations.

#### Red Grape Drink from France

Crafted from the finest grape varieties, these beverages offer a refreshing and bubbly taste with subtle notes of grapes and fruits. Often served as a non-alcoholic alternative to wine, these sparkling grape drinks are perfect for celebrations or even while cooking as you will taste!

## CHEESE & CHERRY TOMATO TARTINE WITH A DRIZZLE OF AZEITE DE TRÁS-OS-MONTES OLIVE OIL (PDO)

*Tartines featuring Mozzarella  
paired with cherry tomatoes,  
drizzled with olive oil and herbs.*



### Hero Ingredients:

#### Azeite De Trás-os-montes olive oil, PDO from Portugal



This extra virgin olive oil is obtained from selected olives of the Verdeal, Madural, Cordovil, Cobrançosa, and Negrinha varieties. It is mostly produced on small family farms in the second-largest olive oil producing region in Portugal. It has a fresh aroma with notes of nuts and apple, is slightly sweet and yet bitter and spicy, with a very smooth and balanced finish. It is ideal for salads, marinades, and as a condiment for bruschetta and pasta. It's also delicious with some fresh bread before a meal.

#### Cherry Tomatoes from Italy

A speciality from the Mediterranean coasts, Italian tomatoes promise a burst of flavour in any dish that they are used in. Their intense flavour, heavenly aroma, and deep colour makes them the perfect base for a multitude of dishes from salads, and spaghetti, to pizzas, and gravies.

#### Mozzarella from Poland

Polish mozzarella is a soft ripened cheese made from cow's milk. It is slightly tangy with creamy consistency. This mild-flavoured cheese is also good as a snack and in any other dish, such as salads, or with meats, seafood, and vegetables.

#### Baguette from France

Part of UNESCO's intangible cultural heritage list, baguettes are crunchy on the outside, soft on the inside and good with just about anything—smothered in jam, dipped in butter, had with soup, milk or coffee. This long, slim bread is a staple in most French households.

## JALAPEÑO & OLIVE TAPENADE TARTINE WITH POACHED EGG

*Tartines featuring spicy jalapeño  
and olive tapenade paired with  
creamy Gouda Mild Wedge,  
complemented by roasted red  
peppers and fresh arugula on a  
baguette.*



### Hero Ingredients:

#### Jalapenños from Spain

Complex and balanced flavours of hot, tangy, and fruity green jalapeños with an intense aroma and a pristine mouthfeel. This Spanish delicacy goes great with nachos, tapas, and pizzas, or even as toppings for your favourite drinks.

#### Olives from Spain

Spain has loved olives for longer than most places in the world. The first olive trees were brought to Spain more than 3,000 years ago and they are still full of flavour and taste due to the Mediterranean climate of the country.

#### Gouda from Netherlands

Staying true to the European quality, this Gouda from Netherlands comes with a fine texture and an amazing gentle and sweet taste. Its smooth texture, high moisture content and attractive colour makes it the perfect addition to this dish.

#### Baguette from France

# BLACKBERRY AND DANABLU (PGI) CROSTINI

*Slices of baguette topped with blue cheese, fresh blackberries, and a sprinkle of crushed black grapes, broiled until cheese is bubbly.*



## Hero Ingredients:

**Danablu, PGI from Denmark**



With a smooth texture, this Danish blue cheese is known for its unique, mildly spicy flavour and it enchants with tones of mild bitterness and salt.

**Blackberries from Belgium**

**Grapes from Italy**

**Baguette from France**

# CHICKEN STRAWBERRY CRUSTY BRIOCHE SANDO

*Grilled chicken sausage with strawberry preserve on a brioche.*



## Hero Ingredients:

**Chicken Sausages from Denmark**

Sausages from Denmark are made with fresh, high quality Danish chicken meat, which is juicy, flavourful, and healthy. Strict EU regulations ensure the highest standards covering every aspect of handling of this meat, hence, making it completely safe to consume. These sausages can be consumed alone or combined with other dishes that are compatible with chicken flavours.

**Strawberry Preserve from France**

This classic French preserve is made using all natural ingredients and the highest quality strawberries which lends to its captivating flavour and perfect texture. These confitures go perfectly with afternoon tea and scones or breakfast toasts and waffles.

# HALLOUMI AND BERRY SALAD

*Grilled Halloumi cheese served on a bed of mixed greens, topped with a medley of raspberries, blackberries, and a raspberry vinaigrette dressing.*



## Hero Ingredients:

**Halloumi from Bulgaria**

Traditionally prepared from goat's and/or sheep's milk, Halloumi is a white layered cheese with a slightly spongy texture. It is a hearty cheese that is scrumptious when grilled up.

**Raspberries from Italy**

**Blackberries from Belgium**

# MOZZARELLA AVVOLTA NEL PROSCIUTTO DI PARMA (PDO)

*Prosciutto is a salty and flavourful Italian cured ham, and when combined with the other ingredients, it creates a harmonious blend of textures and tastes – the creaminess of the mozzarella, the saltiness of the prosciutto, and the freshness of the basil and cherry tomatoes.*



## Hero Ingredients:

### Prosciutto di Parma, PDO from Italy



This raw, aged Italian meat is known globally for its incredible flavour that comes from a mix of traditional know how and unique ecological conditions specific to the region of Parma. Most commonly, it is eaten by itself as part of a cured meat and cheese tasting board, in a sandwich with mozzarella, or draped across a hot pizza. During the summer months in Rome, it can often be found wrapped around succulent cantaloupe melons or paired with fresh, sweet figs.

### Mozzarella from Poland

### Cold-Pressed Extra Virgin Olive Oil from Greece

Made from the finest, hand-picked olives from Greece, this olive oil stands out for its superior quality and distinctive taste, proudly bearing the mark of its cold pressing process. This artisanal method ensures that the oil retains its pristine flavours, aromatic nuances, and vital nutrients, which makes it a flavourful addition to your recipes.

### Cherry Tomatoes from Italy

## CHEESE AND FRUIT STUDED CREPES

*Delicate crepes filled with a blend of mozzarella and strawberry preserve, and a drizzle of honey.*



## Hero Ingredients:

### Butter from Denmark

Danish butter is celebrated for its exceptional quality and rich, creamy taste. Made from the finest dairy cream, it boasts a distinctively smooth and velvety texture that enhances the flavour of both sweet and savoury dishes.

### Strawberry Preserve from France

### Mozzarella from Poland



## STUFFED JALAPEÑO OMELETTE

*An omelette filled with a mixture of cream cheese, blue cheese, and chopped jalapeños, served with a side of cherry tomatoes and black grapes.*



## Hero Ingredients:

### Jalapeños from Spain

### Cherry Tomatoes from Italy

### Grapes from Italy



### Danablu, PGI from Denmark

# ANTIPASTO PLATTER

*Assorted Salami Napoli and Prosciutto di Parma slices with marinated olives stuffed with almonds, roasted red peppers, feta cheese, and a drizzle of balsamic reduction.*



## Hero Ingredients:

### Salame Napoli from Italy

Originating in Italy, this pleasant salami is known for its dazzling flavour and smooth consistency. It is produced throughout southern Italy in various sizes. The salami has a firm and dense texture that define its character, it pairs well with dry red wines.

### Feta, PDO from Greece



Embark on a journey to the picturesque sea landscapes of sunny Greece, with this Feta cheese. Its slightly acidic and salty flavour will make you fall in love with it in one bite as you will experience its soft and creamy texture. Greek PDO Feta is a versatile ingredient used in a wide range of dishes, from salads and pastries to main courses and spreads.



### Prosciutto di Parma, PDO from Italy

### Olives from Spain

# MUSHROOM ALFREDO PASTA

*Creamy, velvety pasta sauce cooked using Grana Padano cheese.*



## Hero Ingredients:

### Grana Padano, PDO from Italy



This flavourful Italian cheese is made from semi-skimmed, unpasteurized cow's milk and develops a crumblier texture and more pronounced taste with time. The cheese can last a long time without spoiling and is sometimes aged for up to two years. To preserve the authenticity of the manufacturing processes and the raw materials used to make this cheese, Grana Padano has been registered as PDO in Italy since 1954.



# SPAGHETTI CARBONARA

*with eggs, Grana Padano cheese, pancetta, and black pepper, resulting in a creamy, savoury, and flavourful combination.*



## Hero Ingredients:



### Grana Padano, PDO from Italy

### Smoked Pancetta from Italy

Smoked pancetta is a type of Italian bacon that is made by curing pork belly with salt and spices. The cured meat is then cold smoked over wood chips or sawdust, which gives it a distinct smoky flavour and aroma. Smoked pancetta is typically sold in thin, flat slices and is commonly used in pasta dishes, soups and sauces.

## CHOCOLATE HAZELNUT WAFFLES

*Mini chocolate waffles served with hazelnut spread and topped with mini chocolates.*



### Hero Ingredients:

#### Hazelnut Spread from Italy

This Italian spread stands out for its authentic hazelnut and cocoa flavour made even more irresistible by its unparalleled creaminess. Whether its consumed plain or on a slice of bread, it is an experience like no other.

#### Mini Chocolates from Germany

Chocolate hailing from Germany is known for its distinctive square shape and amazing aroma. These delectable chocolates come in a wide array of flavours and combinations, catering to various tastes, from classic milk chocolate to exotic fruit and nut blends.

## CHOCOLATE BREAD AND BUTTER PUDDING

*A decadent dessert that combines rich chocolate and buttery bread slices, baked to perfection for a delightful comfort treat.*



### Hero Ingredients:

#### Chocolate from Belgium

Renowned worldwide, Belgian chocolates are celebrated for their unmatched craftsmanship. Made with real cocoa butter, this chocolate boasts a sumptuously creamy flavour. Its exquisite smoothness ensures it melts effortlessly in your mouth, delivering an intense and indulgent experience.

#### Croissant from France

A beloved breakfast pastry known for its delicate layers and buttery, flaky texture, these crescent-shaped delights have become an international symbol of French culinary excellence, often enjoyed with a cup of café au lait or as a versatile base for sandwiches and desserts.

#### Butter from Denmark

## Flavours of the European Union on display

#### Comté, PDO from France



A hard cheese originating in the Comté region of France, this cheese is renowned for its ivory golden colour. The flavour is delicate but rich, with savoury and fruity undertones and roasted hazelnut and caramelised butter aromas. It melts exceptionally well and is wonderful in fondues and raclettes, like many Swiss-style kinds of cheese. Comté goes well with appetizers such as soups and salads, or desserts such as puddings and pies.

**Honey Roasted Ham from Belgium** – Slices of honey roasted ham from Belgium with a tomato and lettuce salad are a nutritious way to start the day. Honey roasted ham with cheese hash browns and scrambled eggs will satisfy those who are looking for extravagance.

**Caramelised Biscuits from Belgium** – Originating from Belgium, these biscuits are beloved for their unique taste and texture. These thin, crisp cookies are caramelized to perfection, resulting in a sweet and slightly spiced flavour profile with hints of cinnamon. They are a delightful accompaniment to coffee or tea and are often used as a topping, ingredient, or garnish in various desserts, making them a versatile treat for indulging your sweet tooth.

**Dark Chocolate from Denmark** – Danish dark chocolate has an intense aroma, rich flavour, and lingering taste that makes it a savoury addition to any dish – as a spice in game sauces, shaved over a pumpkin soup or sprinkled on a beef salad. Desserts get a new dimension too – be it a chocolate mousse with a deep cocoa aroma or a sweet pear tart with the tang of bitter chocolate.

Food and beverages from the European Union are available at multiple online and on-ground retail outlets across India.

For more information, please visit the website:  
<https://europa.eu/more-than-food-india>

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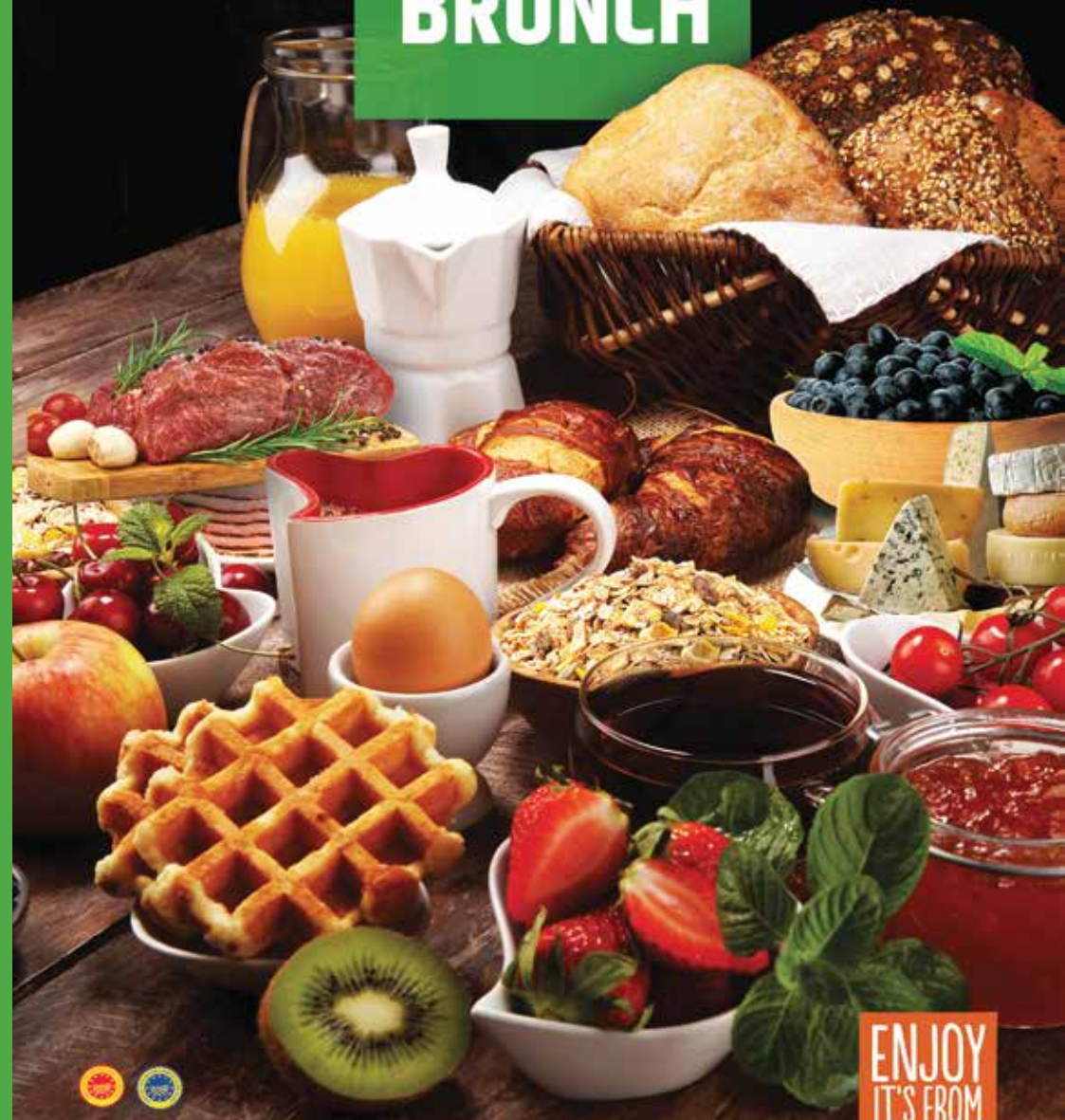
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# BANTER OVER BRUNCH



EUROPEAN UNION

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