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Epicurean

Exploring the Art of Fine
Foods and Culinary
Craftsmanship.



An Homage to
Home Cooking

Home Cooking is a nod to the comfort, care, and intention behind everyday meals. It celebrates the warmth of the kitchen, the rhythm of familiar recipes, and the way cooking at home turns ordinary moments into something memorable.

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en Español](#)



A Love Letter to Dinner at Home

Going out will always be fun, but dinner at home has officially become the new hot trend. More people are slowing things down, setting the table, lighting a candle, and turning an ordinary night into something intentional. Cooking at home is no longer about convenience. It's about connection, creativity, and creating a moment that feels just as special as a night out, if not more.

Start the night slow, with music playing and something indulgent on the table. **Gooda Green Pesto Gouda** brings a creamy, herb-forward richness that feels fresh and unexpected, while the classic **Red Wax Gouda Wheel** from Royal Hollandia adds a smooth, slightly sweet bite that's comforting and nostalgic. Served with warm bread and a glass of wine, this pairing invites grazing, conversation, and the kind of lingering moments that set the tone for a romantic night in.

Nothing says intimacy like cooking together, and pasta night is the ultimate Valentine's move. **Maiale Ground Pork** from Italy is perfect for a slow-simmered sauce, filling the kitchen with aromas that feel cozy and indulgent. Pair that with **Maple Leaf Boneless Duck Breast** for a more elevated touch, seared to perfection and served with a simple pan sauce. Together, these proteins turn dinner at home into a shared experience that feels thoughtful, hands-on, and undeniably romantic.

These ingredients are all about depth, warmth, and slowing the night down. **Pons Piquillo Peppers** from Spain are roasted over a wood fire and peeled by hand, giving them a naturally sweet, smoky flavor that feels both rustic and refined. They're perfect folded into pasta, served alongside duck, or layered onto a cheese board for a pop of color and richness. Paired with **Cucina Viva Porcini Risotto**, which delivers creamy texture and deep earthy flavor, you get a dish that encourages lingering at the table, candlelight conversations, and savoring every bite. Simple ingredients, treated with care, are what turn dinner at home into something truly romantic.

End the night on a sweet note that feels playful and indulgent. **Life in Provence Chocolate Truffles** offer a mix of flavors that invite sharing, tasting, and maybe even stealing the last one off the plate. Paired with a **Mini Brownie - Cheesecake Ganache Cake**, you get rich chocolate, creamy texture, and just the right portion to satisfy without overdoing it. Dessert at home should feel intimate, decadent, and a little indulgent, just like Valentine's Day should.

Staying in is the new luxury, and this month we're showing you how to turn dinner at home into a Valentine's-worthy experience





A Taste of Sardinia on Your Board

More than 100 years ago in northern Sardinia, two brothers embarked on a cheesemaking journey that would carry their family's name and capture the essence of Sardinia's rolling pastures. From the first wheels of Pecorino shipped to New York in 1919 to today's modern dairy, Fratelli Pinna has remained a family tradition—where heritage meets innovation. Every cheese proudly carries the Pinna name, guaranteeing unmatched quality and the authentic flavors of the Mediterranean island.

- **Brigante** – Italy's most popular fresh sheep's milk cheese. Soft, creamy, and delicately aromatic—perfect as a snack with fresh fruit, cubed in a Mediterranean-style antipasti or a tomato and zucchini quiche.
- **Santa Teresa** – Mild Pecorino Sardo PDO with a creamy and delicate flavor. Delicious solo or as a gentle, flavorful boost to your favorite soups, salads and pizzas.
- **Capra Sarda** – Aged, aromatic goat's milk cheese crafted with the finest goat milk in Sardinia. This dense, compact cheese has an earthy, sweet flavor with brown butter aromas. Herbal tones make it a perfect pair with roasted vegetables like asparagus, red peppers and zucchini.
- **Ricotta Salata** – Pressed, salted goat's milk ricotta with a firm texture and a savory, fragrant taste. The aroma and taste of this ricotta are reminiscent of the unmistakable perfumes of Mediterranean pastures where Sardinian goats graze. Wonderful for crumbling, grating, baking, or adding depth to sauces and soups.
- **Pecorino Stagionato al Tartufo** – A luxurious aged pecorino infused with truffle. This cheese gains its dramatic internal marbling from black truffle purée injected after aging, resulting in a bold yet balanced cheese with an elegant finish. Ideal for cheese boards and aperitives or grated over risotto and pasta.



A. 7359464 Ricotta Di Capra 2/8lbs
B. 7359429 Capra Sarda 2/7lbs

C. 7359461 Santa Teresa Pecorino Sardo DOP 2/5lbs
D. 7359442 Aged Truffle Pecorino 1/8.8lbs
E. 7167406 Brigante 3/3lbs



Why Chefs Choose La Lola

La Lola is designed with the needs of professional kitchens in mind, offering gourmet seafood options that align with modern menu demands. Naturally low in carbohydrates, these products are suited for diabetic-friendly and wellness-focused dining, while delivering lean protein and omega-3s that are commonly associated with muscle recovery and cardiovascular support.

The lineup is noted for its nutrient profile, featuring vitamins and minerals commonly linked to bone health, immune function, metabolism, and blood health. Production is IFS-certified, reflecting adherence to recognized food safety and quality standards, and sourcing practices are described as responsible, aligning with eco-conscious kitchen values and waste-reduction goals.

For operators, practicality is a key advantage. Seafood La Lola products are shelf-stable, require no refrigeration, and are ready to serve, making them well-suited for fast-paced kitchens, prep stations, and remote catering. With a long non-perishable shelf life, they offer a pantry-ready solution intended to support consistency while helping reduce food waste.



[A. 7381024 Stuffed Squid in American Sauce 12/4oz](#)

[B. 7380945 Squid Pieces in Ink Sauce 12/4oz](#)

[C. 7380135 Small Scallops in Sauce 12/4oz](#)

[D. 7380131 Mussels in Pickled Sauce 12/4oz](#)

Rooted in the rich maritime tradition of Galicia, Conservas Cerqueira reflects a deep connection to the sea and the region's long-standing fishing heritage. Inspired by the rugged Galician coast, each product is crafted to capture authentic coastal flavor while emphasizing freshness, quality, and care in every can.

Sustainability is central to the brand's philosophy, with a focus on responsible fishing practices that aim to reduce environmental impact and protect marine ecosystems. Alongside this commitment, Conservas Cerqueira offers seafood that is naturally nutrient-dense, providing high-quality protein as well as essential vitamins and minerals such as vitamins D and B12, iron, calcium, and omega-3 fatty acids.

Designed for modern lifestyles, the seafood is shelf-stable for up to six years, making it a convenient and cost-effective pantry staple. From quick meals to elevated recipes, Conservas Cerqueira adapts easily to a wide range of dishes, including tapas, salads, pasta, and risottos, inspiring culinary creativity while delivering dependable taste and nourishment.



The Heart of Mama Mucci's Pasta

Since 1989, Mama Mucci's Pasta has followed artisan quality methods to create fresh, dry and frozen filled premium pasta for the food service and retail industries. Margherita "Mama" Mucci, the personification of the company, was born in Montelongo, Italy (Molise region). There she learned the art of creating fresh egg pasta from her mother and she passed on the family secrets to her sons, Vincenzo and Francesco. Their journey began in the basement of their family home in Plymouth, Michigan, where they worked together to develop a rolled egg pasta that would surpass anything available on the market.

Today, Mama Mucci's operates three pasta production lines - fresh, dry & frozen filled, in a 32,000 square foot facility in Canton, Michigan. Following a strict HACCP program, they meet the stringent guidelines of the USDA and FDA. Five dry pastas and three new fresh pastas are available at European Imports. Centuries old, kneading and rolling techniques are used to ensure the superior taste and firm texture of authentic egg pasta, differentiating their products from mass-produced extruded pasta. This technique along with the use of all natural ingredients - 100% GMO free semolina flour and whole fresh eggs - results in pasta with the taste and texture culinary professionals seek. Customers will notice the difference between homestyle rolled egg pasta and mass-produced extruded macaroni pasta.

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Mama Mucci's Pasta is rolled and sheeted rather than extruded, a method that delivers true home-style texture, a firm al dente bite, and improved sauce adhesion. Quick cook times support operational efficiency, with frozen filled pastas par-cooked for heat-and-serve preparation and fresh and dry pastas cooking in significantly less time than traditional extruded options.



A

B



C

D



E



F

- A. 2218048 Dry Pappardelle Egg Pasta 1/10lbs**
- B. 7441511 Ravioli Egg Sheets Pasta 2/5lbs**
- C. 7078093 Pappardelle Egg Pasta 10/1lb**

- D. 2217875 Dry Linguine Squid Ink Pasta 1/10lbs**
- E. 1751130 Dry Fettuccine Egg Pasta 1/10lbs**
- F. 7441495 Linguine Egg Pasta 10/1lb**

Not pictured: 7220588 Black Pepper Fettuccine Dry Pasta 1/10lbs, 2217800 Garlic Parsley Dry Linguine 1/10lbs

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The Story of Green Island Bakery

Green Island Bakery is a women-owned specialty bakery based in Washington, D.C., founded in 2020 by Caroline Johnston. Raised in Ireland and later living across Europe, Caroline grew up immersed in home-baking traditions passed down through generations of women in her family. These unwritten recipes, shaped by memory and care, form the foundation of the bakery's authentic Irish shortbread and European-style pastries, defined by their buttery texture and balanced flavor.

After relocating to the United States, Caroline found it difficult to find Irish baked goods that reflected the simplicity and warmth of home. This gap inspired her to begin baking small batches using her family's recipes, an effort that grew into GreenIsland Bakery at a time when comfort and connection were especially meaningful. Since then, the bakery has expanded from a home kitchen into a trusted small business supplying markets, cafés, corporate partners, and hospitality groups, including national partnerships with retailers, financial institutions, and hotels.

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A

GreenIsland Bakery differentiates itself through its commitment to authenticity, clean ingredients, and small-batch production. Its shortbreads rely on traditional Irish formulas with restrained sweetness and a refined taste profile, setting them apart from mass-produced alternatives. High-quality butter, select Irish ingredients, and fresh U.S.-based baking support both quality and consistency, while partnerships with local and regional suppliers strengthen community ties.

Beyond the product, the bakery operates with a mission-driven focus. Through workshops and collaborations with women-centered organizations, GreenIsland Bakery integrates community support and empowerment into its business model. Today, the brand continues to evolve with thoughtful innovations and seasonal offerings, while staying rooted in the heritage, care, and craftsmanship that inspired its creation.

A. 7414341 Millionaire's Shortbread Bar 12/2.3oz

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The Flavor Forecast

Look out for our new item section coming on 2/16!

Hey foodies! We're changing things up a bit. Our Flavor Forecast (New Item section) will be moving into its own dedicated email, launching February 16. The format you've seen over the past year will now be divided into three distinct pieces, rolling out across the month.

Going forward, you can expect:

- **The Newsletter**, featuring spotlights from our four categories (2/6)
- **The Social Scoop**, a recap of what's happening on our social channels (2/9)
- **The Flavor Forecast**, dedicated to highlighting new items (2/16)



 7450145 Alessi Black Garlic Reduction	 6/8	 1/8Z
 7370756 Clearly Canadian Sparkling Mineral Water	 7390995 Clearly Canadian Limon Essence Sparkling Mineral Water	 7393508 Clearly Canadian Grapefruit Essence Sparkling Mineral Water
24/12Z	24/12Z	24/12Z