

# THE ART OF PIZZA, MADE EASY.



CREATE **31** AMAZING  
PIZZAS WITH THESE  
INSPIRED RECIPES  
AND HELPFUL TIPS  
AND TECHNIQUES.



*Villa Prima*  
SCRATCH READY







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# CREATING SIGNATURE PIZZAS HAS NEVER BEEN EASIER.

*With* Villa Prima™ Scratch Ready®

Pizza as your base, you can make impressive signature pizzas more easily than ever before.

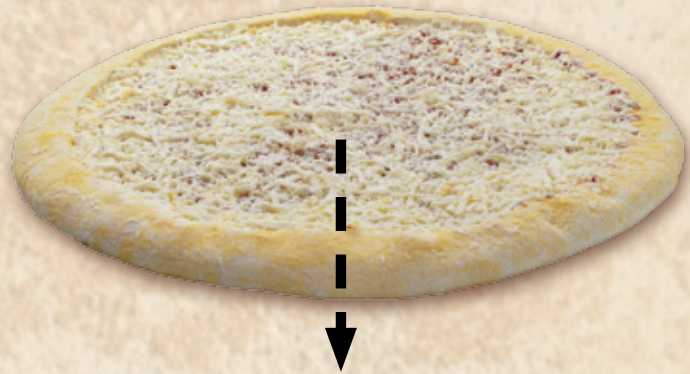
Start with the Villa Prima™ Scratch Ready® “canvas” – a delicious topped cheese pizza. There’s no proofing, no waiting – the product is ready to bake from frozen.

And that’s where your creativity enters in. Before baking, add the toppings of your choice – additional cheese, fresh vegetables, meats, herbs and spices – for artisan-style, on-trend pizzas customers crave.

But your options don’t stop there. You can further customize Villa Prima™ Scratch Ready® Pizza by creating a decorative edge for the crust or reshaping it for an artisan look. You can also add topicals to the crust’s edge before baking.

However you choose to dress up Villa Prima™ Scratch Ready® Pizza, you’ll enjoy total consistency, convenience, and time and labor savings. You’ll also enjoy the raves you receive from your patrons.

Read on for further inspiration!



Topped

or



Topped with decorative edge added

or



Topped and shaped with decorative edge added





# CRAFT A CUSTOMIZED CRUST FOR HANDMADE FLAIR.

Follow these simple instructions to add a decorative edge to the crust or to reshape it for a handmade, bistro look. With just a simple tool or your fingers you can create a signature look in just a few minutes.

## CRIMPED CRUST



**Equipment:** 1/2" V, *garde manger*-type knife or paring knife.

**Technique:** Beginning where the cheese and sauce meet the dough, insert knife at a 45° angle from top to bottom. Make 1/2" incision through the crust edge, repeating every 1/2" around the pizza.

## PINCHED CRUST



**Equipment:** None

**Technique:** Pinch the crust, from inner to outer edge, at 1" intervals around the entire pizza. Pinch evenly to ensure raised areas are consistent.

## SCALLOPED CRUST



**Equipment:** 3/4" scalloped tool or 1/2-circle vegetable/fruit carving tool.

**Technique:** Beginning where the cheese and sauce meet the dough, insert tool at a 45° angle from top to bottom. Make 1/2" incision through the crust edge, repeating every 1/2" around the entire pizza.

## FLUTED CRUST



**Equipment:** Sharp paring knife.

**Technique:** Beginning where the cheese and sauce meet the dough, make a bias cut through to the base of the crust, all the way to the pan liner. Repeat all the way around the pizza at desired intervals.

## BRAIDED CRUST



**Equipment:** Sharp paring or tourné knife.

**Technique:** Beginning where the cheese and sauce meet the dough, make a bias cut 1/2" deep and 2" long to the crust's outer edge, all the way through to the pan liner. Starting directly above the lower-right cut, make an "X". Repeat all the way around the pizza, keeping cuts uniform.

## SHAPED PIZZA



**Equipment:** None

**Technique:** Slack out product for 20-30 minutes on a sprayed, parchment-lined pan. Carefully stretch to attain desired shape.

## ADD TOPICALS

If desired, spray crust with vegetable or olive oil, pan release, or butter and add topical. Bake as directed. Remove from oven and coat the crust again.

## SUGGESTED TOPICALS

**Italian/Mediterranean:** Coat with olive oil and add dried oregano leaves, black pepper, and kosher salt.

**Asian:** Coat with toasted sesame oil and add sesame seeds and kosher salt.

**American:** Coat with melted butter and add poppy seeds.

**Note:** Do not use ingredients that will burn.









# 16" ROLLED EDGE



## MARGHERITA PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Cheese pizza	1 each
Plum tomatoes, fresh, sliced	8 ounces
Buffalo mozzarella, sliced	4 ounces
Basil, fresh, chopped, applied after cooking	½ cup

### INSTRUCTIONS:

1. Spread sliced tomatoes evenly on pizza.
2. Top with buffalo mozzarella.
3. Bake as directed.
4. Top with fresh basil immediately after removing from oven.

Margherita Pizza

## MUFFULETTA PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Cheese pizza	1 each
Salami, sliced	6 slices
Cappicola ham, sliced	6 slices
Muffuletta olive salad mix (Giuliano)	¼ cup
Provolone cheese, grated	¼ cup

### INSTRUCTIONS:

1. Cut sliced salami and ham into quarters and arrange on pizza.
2. Spread olive salad mix evenly over meats.
3. Sprinkle cheese over top.
4. Bake as directed.

## MUSHROOM TRIO PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Cheese pizza	1 each
Olive oil	3 Tbsp
Garlic, minced	1 Tbsp
Shiitake, oyster, and crimini mushrooms, sliced	1 cup each
Salt and pepper	

### INSTRUCTIONS:

1. Mix olive oil and garlic in small bowl.
2. In large bowl, toss mushrooms and olive oil mix and combine well. Spread evenly on pizza.
3. Bake as directed.





# 16" ROLLED EDGE



Buffalo-Style Chicken Pizza

## BUFFALO-STYLE CHICKEN PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Cheese pizza	1 each
Breaded chicken fingers, fully cooked	6 ounces
Buffalo sauce, divided	6 ounces
Blue cheese crumbles	4 ounces
Scallions, chopped, applied after cooking	¼ cup
Celery, chopped, applied after cooking	½ cup

### INSTRUCTIONS:

1. Chop chicken fingers into bite-sized pieces. Toss pieces in half of the Buffalo sauce.
2. Spread chicken pieces evenly over pizza.
3. Spread blue cheese crumbles over pizza and drizzle remaining Buffalo sauce over pizza.
4. Bake as directed.
5. Sprinkle scallions and celery over pizza immediately after removing from oven.

## GRILLED BBQ CHICKEN PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Cheese pizza	1 each
Chicken breast, grilled, sliced	6 ounces
Red onion, sliced	2 ounces
BBQ sauce	6 ounces

### INSTRUCTIONS:

1. Spread chicken evenly over pizza.
2. Top with red onion.
3. Drizzle BBQ sauce over entire pizza.
4. Bake as directed.

## VEGGIE PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Cheese pizza	1 each
Spinach, fresh, chopped	1 cup
Onion, diced	½ cup
Mushrooms, sliced	½ cup
Bell peppers, diced	½ cup
Parmesan cheese herb blend	½ cup

### INSTRUCTIONS:

1. Spread spinach over pizza.
2. Toss together remaining vegetables in bowl and spread evenly over pizza.
3. Top with Parmesan cheese herb blend.
4. Bake as directed.







Mediterranean Pizza

## MEDITERRANEAN PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Cheese pizza	1 each
Spinach, fresh, chopped	1 cup
Red onion, thinly sliced	½ cup
Feta cheese	½ cup
Black olives, sliced	½ cup
Olive oil	2 Tbsp

### INSTRUCTIONS:

1. Spread spinach evenly over pizza.
2. Top with onions, feta cheese, and olives.
3. Drizzle with olive oil.
4. Bake as directed.

## PHILLY CHEESE STEAK PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Cheese pizza	1 each
Bell pepper, sliced	4 ounces
Onion, sliced	4 ounces
Steak, fully cooked, thinly sliced	6 ounces
American cheese	12 slices

### INSTRUCTIONS:

1. Sauté peppers and onions prior to topping pizza.
2. Arrange steak pieces on top of pizza, then top with peppers and onions.
3. Place cheese slices over peppers and onions.
4. Bake as directed.

## MEGA MEAT PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Cheese pizza	1 each
Pepperoni slices	30
Sausage, fully cooked	4 ounces
Ground beef, seasoned, browned	4 ounces
Bacon, fully cooked, chopped	2 ounces
Parmesan cheese herb blend	¼ cup

### INSTRUCTIONS:

1. Lay pepperoni evenly over pizza.
2. Toss sausage, ground beef and bacon together in bowl; spread over pizza.
3. Top with Parmesan cheese herb blend.
4. Bake as directed.





# 16" ROLLED EDGE 51% WHOLE GRAIN



Turkey Andouille Pizza

## TURKEY ANDOUILLE PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Whole Grain Cheese pizza	1 each
Turkey Andouille, cooked, bias cut, ¼" slices	30
Red onion, julienned	½ cup
Mozzarella, shredded	1 cup
Arugula, applied after cooking	1 cup

### INSTRUCTIONS:

1. Place the turkey Andouille and red onion evenly over the top of the pizza. Sprinkle with shredded mozzarella.
2. Bake as directed.
3. Apply arugula over pizza after it is removed from the oven.

## SPINACH ARTICHOKE PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Whole Grain Cheese pizza	1 each
Spinach, cooked	½ cup
Artichoke, marinated	½ cup
Garlic, pickled, sliced	2 Tbsp
Feta cheese crumbles	½ cup

### INSTRUCTIONS:

1. Cook the spinach; cool and thoroughly drain away any liquid.
2. Evenly place cooked spinach, artichokes, garlic, and feta over the pizza.
3. Bake as directed.

## CAPRESE-STYLE PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Whole Grain Cheese pizza	1 each
Plum tomato, ¼" slices	18
Mozzarella, fresh, sliced	10 slices
Basil, fresh, applied after cooking	½ cup

### INSTRUCTIONS:

1. Place the sliced plum tomatoes evenly over the top of the pizza. Evenly place sliced fresh mozzarella between sliced tomato.
2. Bake as directed.
3. Apply fresh basil over pizza after it is removed from the oven.







Asian Pizza

## ASIAN PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Whole Grain Cheese pizza	1 each
Plum tomato, ¼" slices	14
Red bell pepper, roasted, diced	¼ cup
Shiitake mushrooms, cooked, sliced	¼ cup
Bamboo shoots, canned	¼ cup
Water chestnuts, canned	¼ cup
Mozzarella, shredded	½ cup
Hoisin sauce, applied after cooking	¼ cup
Cilantro, fresh, chopped, applied after cooking	¼ cup

### INSTRUCTIONS:

1. Place the plum tomatoes, red pepper, mushrooms, bamboo shoots, water chestnuts, and mozzarella evenly over the top of the pizza.
2. Bake as directed.
3. Using a squeeze bottle, apply hoisin sauce and cilantro generously over the pizza after baking.

## CHICKEN AND ONION BBQ PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Whole Grain Cheese pizza	1 each
Chicken, cooked, diced	1 cup
Red onion, caramelized, sliced	½ cup
BBQ sauce	¼ cup
Mozzarella, shredded	1 cup

### INSTRUCTIONS:

1. Evenly spread cooked chicken and red onion over the top of the pizza.
2. Using a squeeze bottle, apply BBQ sauce generously over the chicken and onions, then sprinkle shredded mozzarella over the pizza.
3. Bake as directed.

## ROASTED VEGGIE PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Whole Grain Cheese pizza	1 each
Plum tomato, ¼" slices	12
Portobello mushrooms, roasted, diced	2
Red bell pepper, diced	¼ cup
Green bell pepper, diced	¼ cup
Yellow bell pepper, diced	¼ cup
Mozzarella, shredded	1 cup

### INSTRUCTIONS:

1. Place the plum tomatoes, mushrooms, peppers, and mozzarella evenly over the top of the pizza.
2. Bake as directed.





# 16" THIN CRUST



## GARDEN FRESH PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Thin Crust Cheese pizza	1 each
Plum tomatoes, halved, roasted	16 halves
Spinach, cooked	1 cup
Red onion, diced	1 cup
Mozzarella, fresh, 1/4" slices	12
Italian seasoning	

### INSTRUCTIONS:

1. Place the cooked spinach, tomatoes, onion, and mozzarella evenly over the top of the pizza.
2. Sprinkle the Italian seasoning generously over the toppings and the crust.
3. Bake as directed.

Garden Fresh Pizza

## CAJUN SHRIMP AND ANDOUILLE PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Thin Crust Cheese pizza	1 each
Butter, melted	1/4 cup
Blackening seasoning	1 Tbsp
Cajun shrimp, cooked	12
Andouille, cooked, 1/4" bias cut	12
Charred peppers and onion	1 cup
Charred plum tomato, quartered	8 quarters
Swiss cheese, shredded	1 cup
Rémoulade sauce, applied after cooking	2 Tbsp

### INSTRUCTIONS:

1. Brush the crust with butter and blackening seasoning.
2. Place the shrimp, andouille, peppers, onions and quartered tomato evenly over the top of the pizza.
3. Sprinkle with Swiss cheese.
4. Bake as directed.
5. Drizzle the rémoulade sauce over the pizza before serving.

## LOCAL GOAT CHEESE PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

16" Thin Crust Cheese pizza	1 each
Local goat cheese, sliced	15 slices
Kalamata olives, sliced	1/2 cup
Green olives, sliced	1/2 cup
Red onion, julienned	1 cup

### INSTRUCTIONS:

1. Place the goat cheese, olives, and onion evenly over the top of the pizza.
2. Bake as directed.







Pancetta Radicchio Pizza

## PANCETTA RADICCHIO PIZZA

### INGREDIENTS:

**Villa Prima™ Scratch Ready®**

16" Thin Crust Cheese pizza	1 each
Pancetta slices, baked	16
Yellow onion, julienned	1 cup
Radicchio, chopped	½ cup
Parmesan cheese, shredded	1 cup

### INSTRUCTIONS:

1. Place the pancetta, onion, and radicchio evenly around the top of the pizza.
2. Sprinkle with shredded Parmesan cheese.
3. Bake as directed.

## CHEESE STEAK PIZZA

### INGREDIENTS:

**Villa Prima™ Scratch Ready®**

16" Thin Crust Cheese pizza	1 each
Filet Mignon, roasted, ¼" slices	10 ounces
Portobello mushrooms, roasted, sliced	1 cup
Cipollini onion, roasted	1 cup
Smoked mozzarella, shredded	1 cup

### INSTRUCTIONS:

1. Place the sliced filet, mushrooms, and cipollini onions evenly over the top of the pizza.
2. Sprinkle shredded smoked mozzarella over the pizza.
3. Bake as directed.

## NOTES

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# 12" ROLLED EDGE



Pizza Benedict

## PIZZA BENEDICT

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

12" Cheese pizza	1 each
Canadian bacon, cut in half	12 slices
Eggs, fresh	4
Hollandaise sauce, applied after cooking	¼ cup

### INSTRUCTIONS:

1. Place sliced Canadian bacon evenly over the top of the pizza.
2. Place eggs on top of the pizza within four quadrants.
3. Bake as directed.
4. Apply hollandaise sauce generously over pizza after it is removed from oven.

## ARTICHOKE AND MUSHROOM PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

12" Cheese pizza	1 each
Artichokes, marinated	½ cup
Crimini mushroom, cooked, ¼"	¼ cup
Shiitake mushroom, cooked, ¼"	¼ cup
Plum tomato, sliced, ¼"	10 slices
Mozzarella, shredded	½ cup
Basil, fresh, applied after cooking	¼ cup

### INSTRUCTIONS:

1. Place chopped artichokes evenly over top of pizza.
2. Place crimini mushrooms on pizza.
3. Sprinkle with shiitake mushrooms.
4. Place plum tomato slices over mushrooms.
5. Sprinkle with shredded mozzarella cheese.
6. Bake as directed.
7. Apply fresh basil after pizza is removed from oven.

## SOUTHERN PULLED PORK PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

12" Cheese pizza	1 each
Bread and butter pickles, sliced	5¼ ounces
Pork shoulder, slow cooked, tossed in BBQ sauce	6¾ ounces
BBQ sauce	Chef's choice

### INSTRUCTIONS:

1. Place pickles evenly on pizza.
2. Top with BBQ pork.
3. Bake as directed.
4. Drizzle pizza with BBQ sauce as needed.







Chicken Caesar Pizza

## CHICKEN CAESAR PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

12" Cheese pizza	1 each
Romaine lettuce, chopped	2 cups
Parmesan cheese, shaved	¼ cup
Croutons	½ cup
Caesar dressing	¼ cup
Grilled chicken breast, sliced, ¼"	½ cup

Note: all ingredients applied after pizza is baked

### INSTRUCTIONS:

1. Bake pizza as directed.
2. Place lettuce, Parmesan, croutons and dressing in a large bowl and mix.
3. Place dressed salad in the middle of the pizza.
4. Sprinkle chicken over top of salad.

## CHARCUTERIE PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

12" Cheese pizza	1 each
Cappicola, sliced, shredded	¼ cup
Genoa salami, sliced, quartered	30
Prosciutto, sliced, shredded	¼ cup
Smoked mozzarella, shredded	½ cup

### INSTRUCTIONS:

1. Place sliced cappicola evenly over top of pizza.
2. Place sliced salami evenly on pizza.
3. Add shredded prosciutto.
4. Sprinkle with shredded smoked mozzarella cheese.
5. Bake as directed.

## BACON CHEESEBURGER PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

12" Cheese pizza	1 each
Bread and butter pickles, sliced	5 ¼ ounces
Bacon, cooked, chopped	1 ½ ounces
Beef burger, cooked, crumbled	4 ounces
Cheddar cheese, shredded	3 ounces

### INSTRUCTIONS:

1. Place pickles evenly on pizza.
2. Sprinkle bacon evenly on pizza.
3. Top with burger crumbles.
4. Sprinkle with cheese.
5. Bake as directed.





## 8" ROLLED EDGE



Carne Asada Pizza

## CARNE ASADA PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

8" Cheese pizza	1 each
Beef sirloin, seasoned, roasted, sliced	2 ounces
Red onion, caramelized	¼ cup
Mexican seasoning	1 tsp
Mozzarella, shredded	¼ cup
Pico de gallo, applied after cooking	¼ cup
Sour cream drizzle, applied after cooking	2 Tbsp

### INSTRUCTIONS:

1. Place the sirloin and onion evenly over the top of the pizza.
2. Sprinkle seasoning evenly over the pizza and on the crust.
3. Sprinkle with shredded mozzarella.
4. Bake as directed.
5. Sprinkle with pico de gallo, then use a squeeze bottle to apply sour cream.

## BBQ BRISKET PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

8" Cheese pizza	1 each
Slow roasted beef, picked	½ cup
Mozzarella, smoked, shredded	¼ cup
Crispy onions, applied after cooking	¼ cup
BBQ sauce, applied after cooking	2 Tbsp

### INSTRUCTIONS:

1. Place the cooked brisket evenly over the top of the pizza and sprinkle with mozzarella.
2. Bake as directed.
3. Sprinkle onions over the top of the pizza.
4. Using a squeeze bottle, apply BBQ sauce generously over the pizza.

## GAUCHO PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

8" Cheese pizza	1 each
Beef sirloin, roasted, ¼" slices	¼ cup
Pork loin, roasted, ¼" slices	¼ cup
Andouille sausage, roasted, ¼" slices	¼ cup
Grape tomatoes, roasted	4
Yellow bell pepper, roasted, diced	2 Tbsp
Queso fresco, crumbled	¼ cup

### INSTRUCTIONS:

1. Place the sliced meats, tomatoes, and yellow pepper evenly over the top of the pizza.
2. Sprinkle with crumbled queso fresco.
3. Bake as directed.







Pear and Gorgonzola Pizza

## PEAR AND GORGONZOLA PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

8" Cheese pizza	1 each
Pear, fresh, ¼" slices	18
Gorgonzola crumbles	½ cup
Walnuts, halved, honey roasted, applied after cooking	¼ cup

### INSTRUCTIONS:

1. Arrange the pear slices and gorgonzola evenly around the top of the pizza.
2. Bake as directed.
3. Place the walnuts on top of the pizza.

## SPICY THAI CHICKEN PIZZA

### INGREDIENTS:

#### Villa Prima™ Scratch Ready®

8" Cheese pizza	1 each
Spicy, chunky tomato sauce	½ cup
Roasted cabbage	¼ cup
Thai peanut chicken, shredded	½ cup
Green onion, applied after cooking	2 Tbsp
Honey roasted peanuts, applied after cooking	¼ cup

### INSTRUCTIONS:

1. Spread the sauce evenly over the top of the pizza.
2. Sprinkle with roasted cabbage and Thai peanut chicken.
3. Bake as directed.
4. Sprinkle onions and peanuts over the top of the pizza.

## NOTES

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**T**HE ART OF PIZZA, MADE EASY.

For more information or to see a video demonstration,  
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