



Villa Prima® New York Style Pizza

Step-by-step instructions for creating a New York Style Pizza



1. Spray 18" pizza screen with pan release.



2. Place 16" Villa Prima Scratch Ready-Rolled Edge Cheese Pizza on pizza screen. Allow pizza to thaw completely.



3. Gently stretch thawed pizza to fit the 18" screen.



4. Press the edges of the crust to the edge of the screen



5. Evenly re-distribute the cheese over the pizza.



6. Add your toppings.



7. Top with small amount of cheese.



8. Bake in convection oven at 350°F for 18-20 minutes until golden brown.



9. Fully baked 18" New York Style Pizza.





Villa Prima® Pizza Rolls

Step-by-step instructions for creating a Pizza Roll



1. Spray muffin pan with pan release.



2. Allow a 16" Villa Prima Pizza to thaw completely.



3. Gently stretch thawed pizza to 12" x 16".



4. Stretched pizza dough.



5. Evenly distribute fillings.



6. Brush edge of crust with egg wash.



7. Lengthwise gently roll the dough towards you.



8. Slice into uniform sized rolls approximately 1 inch.



9. Place sliced rolls into sprayed muffin pan.



10. Bake in Convection Oven for 12-15 minutes at 350F or until golden brown.



11. Baked Pizza Rolls

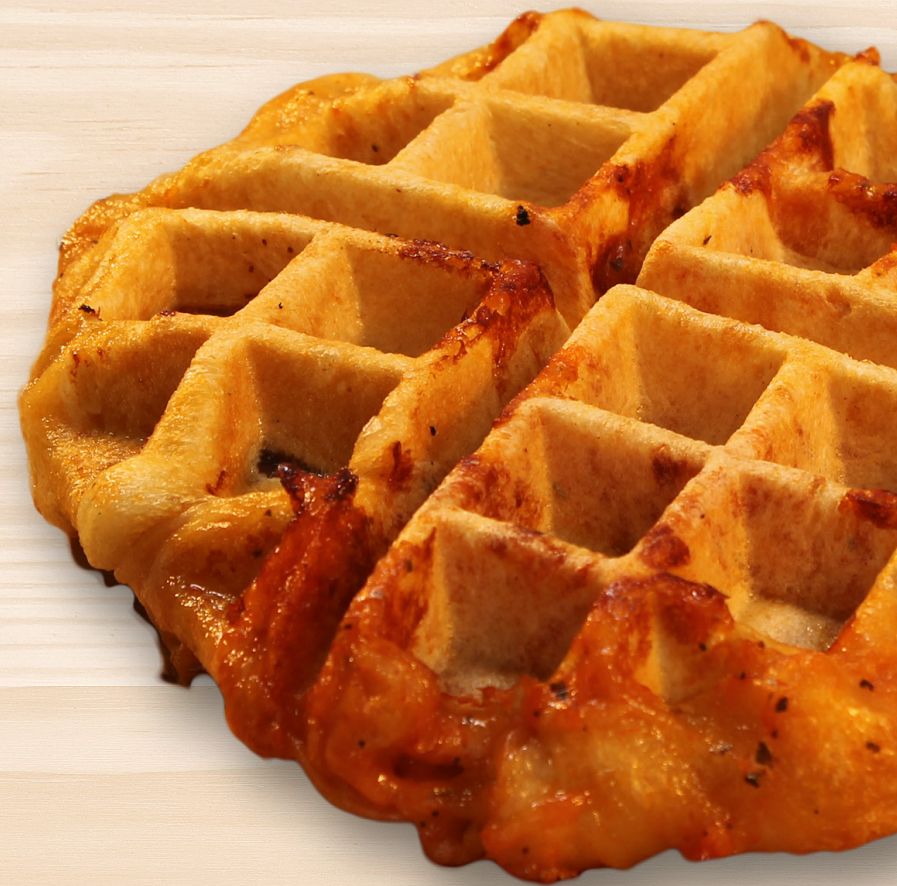




Villa Prima® Waffle Pizza Sandwich

Step-by-step instructions for creating a Waffle Pizza Sandwich

1. Thaw a Villa Prima 16" Pizza until dough is soft and pliable.
2. Prepare ingredients to fill waffle sandwich including protein, sauce and any desired vegetables.
3. Using 1/4 of the pizza, fill the back half of the triangle with the ingredients.
4. Fold and seal the edges.
5. Griddle in a pre-heated Belgian Waffle Maker for 4-5 minutes, until evenly browned.
6. Baked Waffle Pizza Sandwich





Villa Prima[®] Deep Dish Pizza

Step-by-step instructions for creating a Deep Dish Pizza



1. Spray 14" Deep Dish pan with pan release.



2. Add olive oil to bottom of pan.



3. Place 16" Frozen Villa Prima pizza on top of 14" Deep Dish pan.



4. Wrap pizza and pan in plastic wrap and allow to thaw.



5. Pizza will settle into deep dish pan.



6. Add your toppings.



7. Add cheese.



8. Top cheese with pizza sauce.



9. Spread sauce to completely cover the cheese.



10. Bake for 24-28 minutes at 350F or until golden brown.



11. Baked Deep Dish.





Villa Prima® Stromboli Pizza

Step-by-step instructions for creating a Stromboli Pizza



1.

Line a sheet pan with parchment paper.



2.

Allow a 16" Villa Prima Pizza to thaw completely.



3.

Gently stretch thawed pizza to 12" x 16".



4.

Evenly distribute fillings.



5.

Brush edge of crust with egg wash.



6.

Lengthwise gently roll the dough towards you.



7.

Press along the edge to seal.



8.

Press ends to seal.



9.

Place stromboli on parchment lined sheet pan, seam side down.



10.

Brush with egg wash.



11.

Use a knife to score top of stromboli for venting.



12.

Bake in Convection Oven for 18-20 minutes at 350F until golden brown.



13.

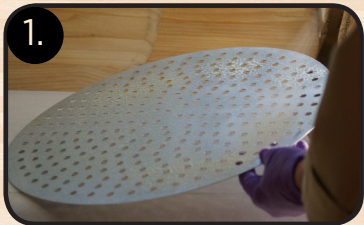
Baked Stromboli.





Villa Prima[®] Calzone Pizza

Step-by-step instructions for creating a Calzone Pizza



1. Spray pizza screen with pan release.



2. Allow a 7" or 8" Villa Prima pizza to thaw completely.



3. Gently stretch thawed pizza.



4. Place desired filling in center of stretched pizza.



5. Brush edge of pizza with egg wash.



6. Fold pizza in half; press edges to seal.



7. Crimp the edge of the calzone with fingers or tool.



8. Vent calzone by slicing with scissors or knife.



9. Brush calzone with egg wash.



10. Place calzone on pizza screen.



11. Bake in convection oven at 350F for 18-20 minutes or until golden brown.



12. Baked Calzone.

