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Margherita Pizza





Ingredients
VILLA PRIMA® SCRATCH READY®
16" Thin Crust Pizza – 74771

8 oz.

Plum/Roma Tomatoes, sliced

Mozzarella Cheese, fresh sliced

4 oz.

Basil, fresh leaves

Directions

Arrange sliced tomatoes evenly over the pizza.

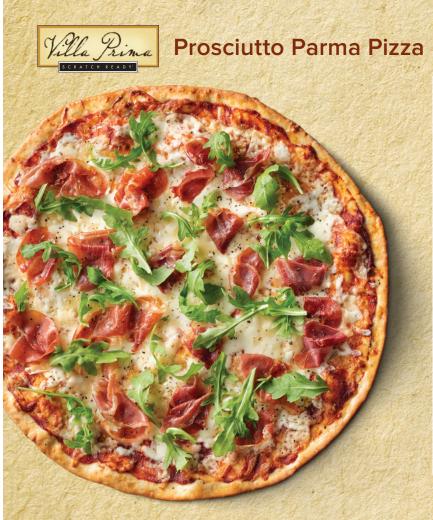
Top with mozzarella.

Bake as directed.

Top with fresh basil immediately after removing from oven.

For more inspiration, visit SchwansFoodService.com/Scratch-Ready

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Brush crust edge with olive oil before baking for a crispy, golden brown crust.

Ingredients

VILLA PRIMA® SCRATCH READY® 16" Thin Crust Pizza – 74771	1
Mozzarella Cheese, shredded	3 oz.
Parmesan Cheese, shaved	2 oz.
Prosciutto	2 oz.
Black Pepper	Pinch
Oregano, dry	Pinch
Arugula, fresh	1 oz.

Directions

Top frozen Villa Prima® pizza with mozzarella cheese, parmesan cheese, prosciutto, pepper and oregano.

Bake as directed, until golden brown.

Cut pizza into wedges.

Top sliced pizza with arugula.

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Pizza Rolls

TIP Serve with a side of marinara or spaghetti sauce.

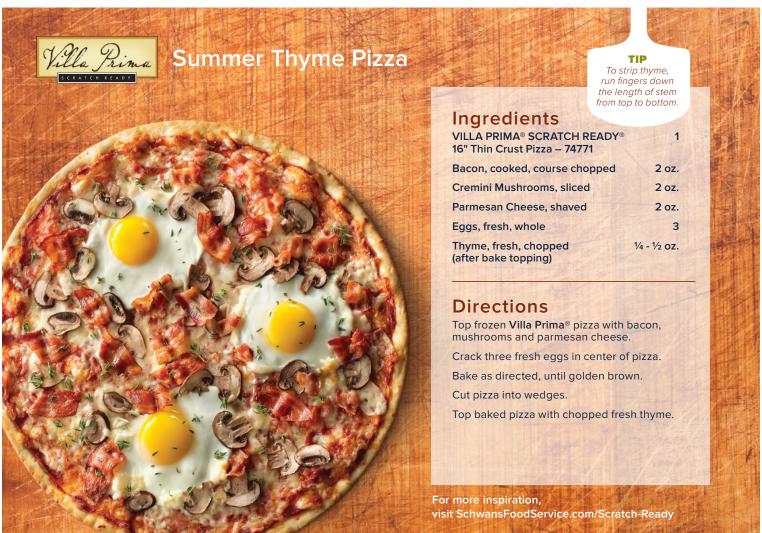


Sometimes, pizza becomes even more incredible when it doesn't look like a pizza.

- THAW a Villa Prima® Scratch Ready® pizza until dough is soft and pliable.
- SPRAY muffin pan with pan release
- STRETCH pizza into a 12" by 16" rectangle and evenly distribute toppings.
- BRUSH edge of crust with egg wash and roll pizza.
- SLICE the rolled edge and toppings and place into muffin pan.
- BAKE for 12-15 minutes in a conventional or convection oven.

For more inspiration, visit SchwansFoodService.com/Scratch-Ready

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Villa Prima BBQ CHICKEN PIZZA



Ingredients

Villa Prima® Starter Crust® 16" Pre Proofed Sheeted Dough - 73037 **BBQ** Sauce 6 oz. Pepper Jack Cheese, shredded 4 oz. Four Cheese Blend Cheese, shredded 4 oz. Chicken Breast, cooked and diced 5 oz. Red Onions, caramelized 3 oz. **BBQ** Sauce 1.5 oz. Fried Onions 107 Cilantro, fresh chopped .3 oz.

Directions

- 1. Top Villa Prima® Starter Crust® Pre Proofed Sheeted dough with BBQ sauce, cheeses, chicken and carmalized onions.
- 2. Bake Convection Oven: 375°F for 7 10 min or until golden brown.
 - Impinger Oven: 450°F for 7 8 min or until golden brown.
- 3. Top with a drizzle of BBQ sauce, fried onions and cilantro as desired.
- 3. Cut pizza into wedges.

For more inspiration, visit SchwansFoodService.com

HAM AND GRUYÈRE PINWHEEL

Recipe inspired by Schwan's Chef Collective





Ingredients

Villa Prima® Starter Crust® 16″ PRE PROOFED
SHEETED DOUGH – 73037 1 ea.
Cheese, Gruyère, shredded 6 oz.
Ham, fully cooked, diced 8 oz.
Egg, liquid pasteurized 2 oz.
Cheese, Gruyère, shredded 4 oz.

Directions

- Thaw Villa Prima® Starter Crust® 16" Pre Proofed Sheeted Dough and stretch into 15"x15" square.
- 2. Top with cheese and ham. Leave lower 1"of dough un-topped.
- 3. Roll tightly and cut into 16 even portions.
- **4. Dip** top of each roll in egg, place on parchment lined sheet pan.
- 5. Top each roll with cheese.
- **6. Bake** Convection oven: 375°F for 8-12 min or until golden brown.