



SCRATCH READY® Pizza

**EASY MENU
VARIETY**
NO MATTER THE BACK OF HOUSE

70%

of operators rely on
pizza to add variety
to their menus¹

¹ Datassential Pizza Study 2024

62%

of operators want
to expand their
pizza offerings²

² Technomic Pizza Study 2023

59%

of operators use pizza
to differentiate their
menu from competitors³

³ Datassential Pizza Study 2024

Product Features



Size varieties
16", 12", 8"
Thin – 16"



**1 SKU = easy
menu variety**
Thaw, form and top to
create any shape,
style and variety
of pizza.



Speed scratch format
Simply customize the
toppings and bake;
no thawing, stretching
or docking required.



**Prepare across
multiple oven types**
Bake in deck,
convection, impinger or
speed cook oven.



**Yeast leavening, pre-
proofed crust**
Raw dough provides a
made from scratch aroma,
appearance and taste.



Less on the label
No Certified Artificial
Colors, No High
Fructose Corn
Syrup, No MSG



**Consistent from
the beginning**
Light base of pizzeria
sauce and 100%
Mozzarella cheese.



Scan for
Recipe Guide

FAVES WITH A TWIST



HOT HONEY CHICKEN PIZZA

74795 VILLA PRIMA® SCRATCH READY® 16" PARTIALLY TOPPED PIZZA

INGREDIENTS	AMOUNT
Breaded popcorn chicken - cooked	17.2 oz.
Sweet & Sour Sauce	2 oz.
Honey	2 oz.
Sriracha Sauce	2 oz.
Mozzarella cheese - shredded	2 oz.

PROCEDURES/PREPARATION

1. **Mix** sweet and sour sauce, sriracha, and honey. Remove 2 oz. of sauce and hold aside. Add chicken and toss to complete.
2. **Top** frozen VILLA PRIMA® pizza with chicken mixture and mozzarella cheese.
3. **Bake** - Convection Oven: 350°F for 18-22 minutes or until golden brown.
- Impinger Oven: 425°F for 6-8 minutes or until golden brown.
4. **Cut** pizza into wedges.
5. **Top** pizza with the remaining 2 oz. sauce and serve.

For Food Safety, heat pizza to an internal temperature of at least 185°F



PICKLE PIZZA

74795 VILLA PRIMA® SCRATCH READY® 16" PARTIALLY TOPPED PIZZA

INGREDIENTS	AMOUNT
Mozzarella cheese - shredded	6 oz.
Dill pickles - drained, sliced	36 slices
Bacon - cooked, crumbled	8 oz.
Ranch Dressing	1 oz.

PROCEDURES/PREPARATION

1. **Top** frozen VILLA PRIMA® pizza with dill pickles, bacon and mozzarella cheese.
2. **Bake**
- Convection Oven: 350°F for 18-22 minutes or until golden brown.
- Impinger Oven: 425°F for 6-8 minutes or until golden brown.
3. **Cut** pizza into wedges.
4. **Drizzle** pizza with ranch dressing and serve.

For Food Safety, heat pizza to an internal temperature of at least 185°F



SUMMER THYME BREAKFAST PIZZA

74795 VILLA PRIMA® SCRATCH READY® 16" PARTIALLY TOPPED PIZZA

INGREDIENTS	AMOUNT
Bacon - cooked, coarsely chopped	2 oz.
Cremini Mushrooms - sliced	2 oz.
Parmesan Cheese - shaved	2 oz.
Eggs - whole, fresh	3
Thyme - fresh, chopped, for after bake topping	1/4-1/2 oz.

TIP: To strip thyme, run fingers down the length of stem from top to bottom.

PROCEDURES/PREPARATION

1. **Top** frozen VILLA PRIMA® pizza with bacon, mushrooms and parmesan cheese.
2. **Crack** three fresh eggs in center of pizza.
3. **Bake** - Impinger oven: 425 for 6.5-7 minutes or until golden brown.
- Convection oven: 350 for 18-22 minutes or until golden brown.
4. **Cut** pizza into wedges.
5. **Top** baked pizza with chopped fresh thyme.

For Food Safety, heat pizza to an internal temperature of at least 185°F



PHILLYCHEESE STEAK PIZZA

74795 VILLA PRIMA® SCRATCH READY® 16" PARTIALLY TOPPED PIZZA

INGREDIENTS	AMOUNT
Steak Meat - prepared and shredded	6 oz.
Swiss Cheese - shredded	2 oz.
Mozzarella, White Cheddar, Yellow Cheddar and Parmesan - shredded	2 oz.
Peppers and Onions - sliced and sauteed	5 oz.

PROCEDURES/PREPARATION

1. **Top** frozen VILLA PRIMA® SCRATCH READY® Partially Topped Pizza with steak, cheeses, peppers and onions.
2. **Bake**
- Convection Oven: 350°F for 17-20 minutes or until golden brown.
- Impinger Oven: 420°F for 9-12 minutes or until golden brown.
3. **Cut** pizza into wedges.

For Food Safety, heat pizza to an internal temperature of at least 185°F



HARVEST PIZZA

74795 VILLA PRIMA® SCRATCH READY® 16" PARTIALLY TOPPED PIZZA

INGREDIENTS	AMOUNT
Zucchini - thinly sliced lengthwise	7-9 slices
Corn - roasted kernels	3 oz.
Goat Cheese - crumbled	2 oz.
Serrano Pepper - finely diced	1/2 oz.
Honey - for after bake drizzle	
Mint - fresh leaves torn for after bake topping	
Balsamic Reduction - for after bake drizzle	

TIP: This recipe also works with VILLA PRIMA® SCRATCH READY® 16" Thin Crust (74771)

PROCEDURES/PREPARATION

1. **Top** frozen VILLA PRIMA® pizza with zucchini, corn, goat cheese and Serrano pepper.
2. **Bake** - Impinger oven: 425°F for 6.5-7 minutes or until golden brown.
- Convection oven: 350°F for 18-22 minutes or until golden brown.
3. **Cut** pizza into wedges.
4. **Drizzle** pizza with Honey and Balsamic Reduction.
5. **Top** with mint leaves.

For Food Safety, heat pizza to an internal temperature of at least 185°F



QUATTRO FORMAGGI PIZZA

74795 VILLA PRIMA® SCRATCH READY® 16" PARTIALLY TOPPED PIZZA

INGREDIENTS	AMOUNT
Mozzarella Cheese - fresh	2 oz.
Goat Cheese - crumbled	1 oz.
Fontina Cheese - shredded	1 oz.
Parmigiano-Reggiano Cheese	1 oz.
Pesto	

TIP: This recipe also works with VILLA PRIMA® SCRATCH READY® 16" Thin Crust (74771)

PROCEDURES/PREPARATION

1. **Top** frozen VILLA PRIMAR® pizza with all four cheeses.
2. **Bake** - Impinger oven: 425°F for 6-8 minutes or until golden brown.
- Convection oven: 425°F for 10-14 minutes or until golden brown.
3. **Top** with Pesto as desired.
4. **Cut** pizza into wedges.

For Food Safety, heat pizza to an internal temperature of at least 185°F