

Recipe inspired  
by Schwan's  
Chef Collective



## QUATTRO FORMAGGI PIZZA

### TIP

This recipe also works  
with VILLA PRIMA®  
SCRATCH READY® 16"  
Hand-Tossed Style Pizza  
(74795)



### Ingredients

VILLA PRIMA® SCRATCH READY® 16" Thin Crust Pizza – 74771	1
Mozzarella Cheese, fresh	2 oz.
Goat Cheese, crumbled	1 oz.
Fontina Cheese, shredded	1 oz.
Parmigiano-Reggiano Cheese, shredded	1 oz.
Pesto	

### Directions

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

For more inspiration, visit [SchwansFoodService.com](http://SchwansFoodService.com)

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## QUATTROSTAGGIONE PIZZA

### TIP

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

### Ingredients

VILLA PRIMA® SCRATCH READY® 16" Hand-Tossed Style Pizza – 74795	1
Kalamata Olives, sliced	2 oz.
Mushrooms, sliced	2 oz.
Pancetta	1 oz.
Artichoke Hearts, separated, drained	2 oz.
Parmigiano-Reggiano Cheese	1 oz.
Mozzarella Cheese, pearls	2 oz.
Basil, fresh-chiffonade	
Extra Virgin Olive Oil	

### Directions

1. Top frozen VILLA PRIMA® pizza as follows: place the olives on ¼ of the pizza, mushrooms on a separate ¼ of the pizza, pancetta on a separate ¼ of the pizza, and the artichokes on the last ¼ of the pizza. Top with cheeses.
2. Bake:
  - Impinger oven: 425°F for 6–8 minutes, until golden brown.
  - Convection oven: 425°F for 10–14 minutes, until golden brown.
3. Cut pizza into wedges.
4. Top baked pizza with basil and drizzle with extra virgin olive oil.

For more inspiration, visit [SchwansFoodService.com](http://SchwansFoodService.com)



## Margherita Pizza

### TIP

*Different basil, different eating experience. Try lemon, purple or Thai basil.*



### Ingredients

VILLA PRIMA® SCRATCH READY® 16" Thin Crust Pizza – 74771	1
Plum/Roma Tomatoes, sliced	8 oz.
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](http://SchwansFoodService.com/Scratch-Ready)



## Prosciutto Parma Pizza



### TIP

*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.

For more inspiration,  
visit [SchwansFoodService.com/Scratch-Ready](http://SchwansFoodService.com/Scratch-Ready)



## 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](http://SchwansFoodService.com/Scratch-Ready)



## Summer Thyme Pizza



### TIP

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

### Ingredients

VILLA PRIMA® SCRATCH READY® 16" Thin Crust Pizza – 74771	1
Bacon, cooked, course chopped	2 oz.
Cremini Mushrooms, sliced	2 oz.
Parmesan Cheese, shaved	2 oz.
Eggs, fresh, whole	3
Thyme, fresh, chopped (after bake topping)	¼ - ½ oz.

### Directions

Top frozen Villa Prima® pizza with bacon, mushrooms and parmesan cheese.

Crack three fresh eggs in center of pizza.

Bake as directed, until golden brown.

Cut pizza into wedges.

Top baked pizza with chopped fresh thyme.

For more inspiration,  
visit [SchwansFoodService.com/Scratch-Ready](http://SchwansFoodService.com/Scratch-Ready)



## Harvest Pizza



### TIP

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

### Ingredients

VILLA PRIMA® SCRATCH READY® 16" Hand-Tossed Style Partially Topped Pizza (74795) 1

Zucchini, thinly sliced lengthwise 7-9 slices

Corn, roasted, kernels 3 oz.

Goat Cheese, crumbled 2 oz.

Serrano Pepper, fine dice ½ oz.

Honey, for after bake drizzle

Mint, fresh leaves, torn for after bake topping

Balsamic Reduction, for after bake drizzle

### Directions

Top frozen Villa Prima® pizza with zucchini, corn, goat cheese and Serrano pepper.

Bake as directed.

Cut pizza into wedges.

Drizzle pizza with Honey and Balsamic reduction.

Top with mint leaves.

For more inspiration, visit [SchwansFoodService.com/Scratch-Ready](http://SchwansFoodService.com/Scratch-Ready)



# BBQ CHICKEN PIZZA

Recipe inspired  
by Schwan's  
Chef Collective



## Ingredients

<b>Villa Prima® Starter Crust®</b> 16" Pre Proofed Sheeted Dough – 73037	1
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	1 oz.
Cilantro, fresh chopped	.3 oz.

## Directions

- 1. Top** Villa Prima® Starter Crust® Pre Proofed Sheeted dough with BBQ sauce, cheeses, chicken and caramelized 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](http://SchwansFoodService.com)





# HAM AND GRUYÈRE PINWHEEL

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by Schwan's  
Chef Collective



## Ingredients

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

## Directions

- 1. 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.