

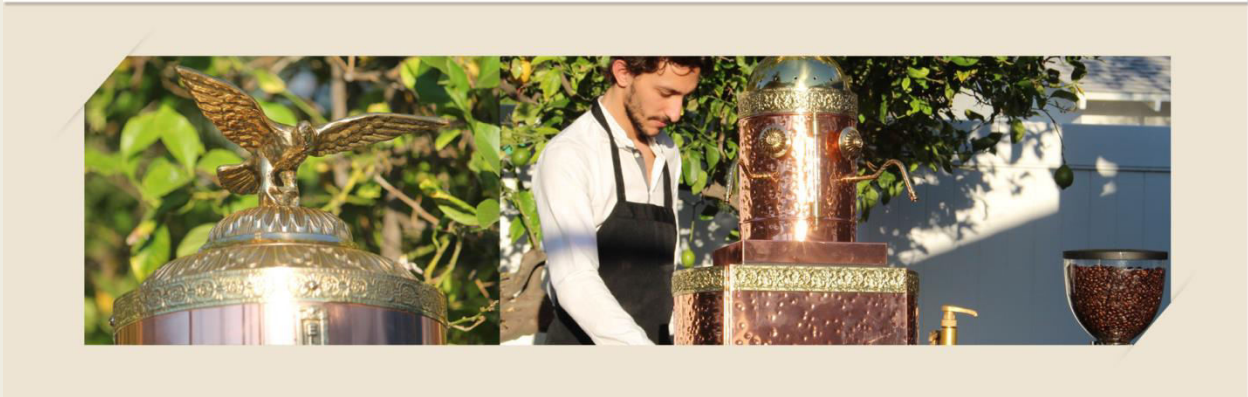


Ideas for Pizza Cheese Other Than Mozzarella



With our guide to more exotic pizza cheese, go beyond that mixed bag of shredded Mozzarella and cheddar. Have you ever had a wood-fired pizza with all of these cheeses?

Gouda:



Gouda. Yes, that cheerful red wheel of Dutchness originates from the Dutch town of the same name. And this is a surprisingly fantastic pizza cheese. The smoked version adds more flavor and is especially delicious when combined with meaty items like pulled pork or chicken. Try combining mozzarella in a one-to-four ratio. In addition, gouda is one of the healthiest cheeses, because it contains a lot of vitamin K2, which is thought to prevent cancer and heart disease and support healthy bones and skin. Gouda contains more K2 than liver, grass-fed butter, egg yolks, and other more popular sources of vitamins.

Goats Cheese:

When melted, soft goat's cheese can deliver a potent flavor and a creamy consistency. Goat cheese can be used in place of other cheeses or in combination with mozzarella, which is great for people who cannot consume dairy. Another benefit of goat cheese is that it may counterbalance sweet flavors. For a sophisticated sweet-savory flavor, try topping a goat's cheese pizza with fresh figs, pears, or caramelized onions.

Pecorino Romano:

This Italian cheese is often produced using Tuscan sheep's milk. It has been aged for at least eight months, and the "Romano" in its name refers to its former use as a military diet for the Romans. It is one of the earliest cheeses that have been identified, and writers like Hippocrates have written about it. Being an old cheese, it has a strong flavor and a crumbly, dry texture. A younger Pecorino will taste sweeter and have a more rubbery feel.

Mozzarella:

Last but not least, there's Mozzarella. We add Mozzarella to our pizza catering in Los Angeles for reasons other than tradition. In 2014, scientists tested pizza cheese and discovered that Mozzarella has a unique stretching aspect, as well as low levels of oil and a good bubble factor. The pizza experts discovered that combining Mozzarella and Gruyere made the pizza appear less brown and that adding Colby cheese made the cheese appear more uniform in color when baked.

Here at Basil Pizza Bar, we offer [live pizza catering in Los Angeles](#) for a wide range of events including weddings, birthdays, corporate affairs, etc. Call us if you want to create lasting memories for your guests.

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THANK YOU