

Published based on [Conquering the Mizithra Cheese of Greece](#)

# Conquering the Mizithra Cheese of Greece

Do you know that the Greeks are responsible of making the most delectable kind of cheese, known as the Mizithra Cheese? This cheese actually goes back to the olden times and is a traditional cheese of Greece. The real, true Mizithra Cheese is produced in Greece. It is a traditional, unpasteurized fresh cheese made with milk and whey from sheeps or goats. The [Greek Mizithra Cheese](#) is mainly produced in Crete, but it can also be found in other parts of Greece.

#### Making Mizithra Cheese

The milk from sheep or goats is boiled at moderate temperature for ten minutes and then rennet is added while ruffling. The whole thing is then poured into a basket with a linen cover and then left to drain for a few hours. In olden times, balls of Mizithra Cheese are being left to dry outside houses and hung. The fresh form of Mizithra Cheese is creamy and bright white with a slightly granular texture. It often has a slightly tangy flavor, depending on the time of year when it is made.

#### Kinds of Mizithra Cheese

Mizithra Cheese is very unique from other kinds of cheeses because it can be served at a variety of stages in the aging process. Newly made Mizithra Cheese is soft and creamy, similar to cottage cheese. Matured Mizithra is known as anthotyros. This cheese can be seen as that of a ball in shape or truncated cylinder. Sour mizithra is known as xynomizithra. This kind of Mizithra has a very vinegary, tangy flavor.

#### Mizithra Cheese Being Protected

The Mizithra Cheese is a protected name, which means that only if a cheese is produced in a certain way and in a certain region can be named as Mizithra. Mizithra from Crete is famous among cheese lovers and is a completely protected version of Mizithra.

#### How to Serve the Mizithra Cheese

Greeks simply adore their Mizithra Cheese and have different ways of serving it. They eat fresh Mizithra for breakfast or dessert, with thyme honey or with some fresh fruit added to honey. It is best served with fresh tomatoes, basil, and of course bread. This cheese can be very tasty as it matures and are the best match for fresh Greek garden salads. A simple pasta dish with cooked tomatoes and fresh basil, if topped with the Mizithra Cheese, will definitely give you the most delicious pasta meal.

Serving this cheese in your dinner table is just as good as conquering Greece. Don't just sit around and wait for the Mizithra Cheese to be served to you, get a hold of this cheese now. You don't need to go to Greece to buy it, you can visit your local cheesemonger and ask them about this cheese and treat your family and friends. Order the Mizithra Cheese from the [gourmet cheese shops](#) online now!

You can also find this article published on [Conquering the Mizithra Cheese of Greece](#), and on the tag pages [cheese](#), [cheese shop](#), [Milk Cheese](#), [Mizithra Cheese](#).