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# **Due Latte, Fontina, and Buffalo Mozzarella: 3 Cheeses Every Pizza Should Have**

Believe me, aside from having four legs, something else is common among a cow, a sheep, and a buffalo. No, it is not their skin. But, a pie.

If you like white sauce pizzas like me, then you will agree that the idea of having three great cheeses melting on one pizza is more than enough to convert any tomato sauce devotee into a believer of the white sauce. The interesting thing about white pizzas however, is not the pie itself, but the union of the cheeses usually an impressive trio of Due Latte, Fontina, and Buffalo Mozzarella.

No home has gone to sleep without experiencing having pizza for dinner. It is one of America's favorite dinners and has already saved thousands of people's dinner problems. With such fast paced lives, being able to order pizza on the way home or while waiting for your kids to come home from school is the next best thing to water heaters.

Ask any chef, and you will get the same answer the not-so-secret ingredient that makes pizza a pizza is the cheese.

Have you ever wondered what pizza would be like without the cheese? Perhaps something like tomatoes on a flatbread, yes?

Picking the right kind of cheese on your pizza is as crucial as making sure that the oven is at the right temperature. So if you want to have a great tasting pizza, use only the best of cheeses.

Fontina - cheese from cow's milk

Fontina cheese is an Italian cheese that can be semisoft or firm, depending on where it was made and how long it was aged. Its flavor can also vary, from mild and creamy flavors to intense and pungent ones. It is a very popular cheese for Italian cuisines.

All Fontina cheeses are made from cow's milk. and the milk has to be raw and fresh. It melts really well without ruining its milky flavor, which is why this is a must-have for every pizza. Check out [cow's milk cheese](#).

Due Latte - cheese from sheep's milk

From northern Italy, this cheese came from the south of Alba. Most of the Due Latte cheese sold in grocery stores today is a blend of cow's and sheep's milk.

This type of cheese is not salty or intense, but is mild and creamy instead perfect for pizzas. Check out [Due Latte](#).

Buffala Mozzarella - cheese from buffalo's milk

Buffala Mozzarella cheese will fill that intended spot of mozzarella in every pizza, while adding a more milky taste that cow's milk mozzarella cheese sometimes lacks. It is much milky in taste and is higher in moisture content. It is richer and is sweeter than cow mozzarella too!

The Due Latte, Fontina, and Buffalo Mozzarella are the three best cheeses to use in your pizza. Perhaps because they all melt well, or perhaps their different tastes compliment each other creating that balance of flavors. Either way, the combination of these three cheeses on a pizza is just plain heaven.

You can get these cheeses at your favorite cheese shop.

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