

Published based on [Mozzarella Di Bufala: The Pride of Italy](#)

Mozzarella Di Bufala: The Pride of Italy

The Mozzarella Di Bufala is a mozzarella cheese made from water buffalo' milk rather than from a cow's milk. Bufala Mozzarella originally comes from Italy. You will find the authentic and delicious Mozzarella Di Bufala in this country. Even though this cheese can also be seen and purchased in Switzerland, Australia, Mexico, Brazil, Canada and United States, Italy still makes the best one. This is where the best mozzarella cheese was first made.

The Size of Your Fist

As soon as you've tasted [Bufala Mozzarella Cheese](#), you will find yourself incessantly asking for more. Italian mozzarella cheese is made from both pasteurized and non-pasteurized milk. Know though that fresh Mozzarella Di Bufala is made with non-pasteurized milk and should be eaten the day it was made. It is oval in shape or for some, it looks like a sphere. It is about the size of your fist. In Italy, most cheese makers are very cautious in taking care of their reputation. They will not sell the cheese to you if you will not consume the cheese as soon as possible. They will ask you so many questions before you can actually buy their product.

Mozzarella Di Bufala Sold Before Noon

Cheese shops in Italy usually open at around seven in the morning and there will already be a lot of people waiting to buy this cheese. The Mozzarella Di Bufala are being sold in all cheese stores before noon. A lot of these Italians believe that selling this cheese at noontime is just as good as selling soiled cheese. They will remember the shop and will never buy anything else from that store again

Best Served Fresh

When this Bufala Mozzarella Cheese is fresh, you must certainly taste it. It will be easy for you to decipher the difference between authentic and an Italianized Monterey Jack. Like most cheeses, Bufala Mozzarella is used to add some texture in your dish rather than adding a specific taste. You will find many restaurants in the United States today declare that they have Mozzarella Di Bufala in their salads and pizzas. However, nothing compares to the real deal in Caserta, Italy. Know that the Mozzarella Di Bufala is best served fresh.

Many gourmet shops and cheese shops today import the very best and authentic Bufala Mozzarella. Since some countries are producing this mozzarella cheese, you can now find this mozzarella cheese available in other stores and local cheese stores. You taste this mozzarella cheese today by visiting some local cheese shops to find the very best Bufala Mozzarella that is available in the market today or by simply checking the [gourmet cheese shops](#) online.

You can also find this article published on [Mozzarella Di Bufala: The Pride of Italy](#), and on the tag pages [cheese](#) , [cheese shops](#), [food](#), [Mozzarella Di Bufala](#).