



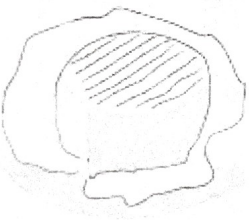
Getty



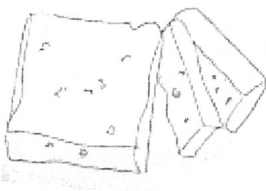
Mozzarella: Although not creamy or soft, it's best consumed quickly after production for a sweet, grassy creaminess and semi-soft texture.



Burrata: A mozzarella exterior gives way to a luscious, milky center of mozzarella scraps mixed with cream.



Chèvre (goat): This spreadable, crumbly cheese has a pleasant tang and a rich, dense texture.



Feta: Brine-cured feta is tangy and assertive in its saltiness. It should have a foundation of creamy and nutty flavors to back up its salt.