

You churn, my milk

“Mazar” is to churn the cream to get butter, separating the butter from the buttermilk. It is also called “leite callado” (curdled milk), “leite preso” or “leite trallado”. To churn the cream you needed a clay butter churn called “pucheira”. The mouth was closed with a lid with a hole in it through which a long plunger was introduced to churn the cream.

Mázate, meu leite

Mazar é bater o leite para separarlle a manteiga, quedando a materia sólida separada do soro. Tamén se chama “leite callado, leite preso ou leite trallado.” Para mazar o leite empregábase unha vasilla de barro chamada Pucheira. A boca da vasilla pechábase cunha cortiza na que había un burato, polo que se introducía un pao longo, que era co que se batía o leite.