



How to produce olive oil without mills



In every place at every time, with or without a mill, the method to make olive oil had always been and is still essentially mechanical. Unlike the wine-making process, no chemical transformation is necessary.

You need to:

- "Triturate" olives, that is to say, crush them to tear the skin, release the olive oil and form a paste.
- Press the paste to extract the juice of the fruit.
- Separate oil from the fruit vegetation waters called "margines".

Olives could be ground with a pestle in a mortar or put in a bag that was stomped with wooden sandals or clogs and then twisted.

They also could be ground thanks to a stone that two people rolled on each other.









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