



Chocolate: An Indian Drink (Paperback)

By Antonio Colmenero De Ledesma

Createspace, United States, 2013. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Chocolate An Indian Drink By Antonio Colmenero de Ledesma The history of chocolate began in Mesoamerica. Chocolate, the fermented, roasted, and ground beans of the Theobroma cacao, can be traced to the Mokaya and other pre-Olmec people, with evidence of cocoa beverages dating back to 1900 BC. Chocolate played a special role in both Mayan and Aztec royal and religious events. Priests presented cocoa beans as offerings to the gods and served cocoa drinks during sacred ceremonies. All of the areas that were conquered by the Aztecs that grew cocoa beans were ordered to pay them as a tax, or as the Aztecs called it, a tribute. The Europeans sweetened and lightened the drink by adding refined sugar and milk, ingredients the people in Mesoamerica did not use. By contrast, Europeans never integrated it into their general diet, but compartmentalized its use for sweets and desserts. In the 19th century, Briton John Cadbury developed an emulsification process to make solid chocolate, creating the modern chocolate bar. To The Gentry Of The English Nation. Sirs, The ensuing Tract, I,...



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