

- Instrucciones:**
- a) Duración: 1 hora.
 - b) Puntuación hasta 10 puntos.
 - c) Se deberá realizar una traducción sin diccionario del texto propuesto (incluyendo el título), que no tendrá que ser necesariamente una traducción literal del mismo. El texto en castellano deberá respetar las normas formales de este idioma.

Where does chocolate come from?

The history of chocolate began in present-day Mexico 4,000 years ago. There, the original cacao plants were found. The Olmec, one of the earliest civilizations in Latin America, were the first to turn the cacao plant into chocolate. They drank their chocolate during rituals and used it as medicine.

Centuries later, the Mayans considered chocolate as the drink of the gods. Mayan chocolate was an appreciated drink made of roasted and ground cacao seeds mixed with chillies, water and corn flour. Mayans changed this mixture from one recipient to another, creating a thick foamy liquid called "xocolatl," meaning "bitter water."

By the 15th century, the Aztecs used cacao beans in their commercial transactions. They also believed that chocolate was a gift from the god Quetzalcoatl and drank it as a refreshing beverage, an aphrodisiac, and even to prepare for war.

Although legend says that explorer Hernán Cortés brought chocolate to his country in 1528, no one knows for sure when chocolate came to Spain. Still served as a drink, Spanish chocolate was mixed with sugar and honey to sweeten the naturally bitter taste. Chocolate quickly became popular among rich people. The Spanish kept chocolate secret for a very long time. This happened a century before chocolate reached France, and then the rest of Europe.

Chocolate was still being produced by hand, which was a slow and laborious process. But things were about to change with the Industrial Revolution around the corner. In 1828, the invention of the chocolate press revolutionized chocolate making and, therefore, the modern era of chocolate was born.