

Imagine that you are preparing a project with your friend. You have found some interesting material for the presentation and you want to read this text to your friend. You have 1.5 minutes to read the text silently, then be ready to read it out aloud. You will not have more than 1.5 minutes to read it.

Is French toast from France? Yes and no. Dipping bread in eggs and frying it is a pretty universal solution to making further. The French certainly had a medieval version and this later became a name that has been enthusiastically adopted versions. The earliest recorded recipe for the dish occurs in the work of the Roman cook in the first century AD. In his *De Re Coquinaria*, he writes, rather casually, that it's just another sweet dish.

However, the dish was also sometimes referred to as 'Poor Knights of Windsor'. One theory offered in explanation expensive part of a medieval banquet was dessert — spices and nuts were costly imports. Although titled, not all knights dish of fried egg-bread served with jam or honey would have fulfilled the requirements of etiquette without breaking the ba