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The invention refers to the food industry, in particular to the food-canning industry and may be used in the pâté production.

The process for production of legume pâté with lever includes preparation of the vegetables and of the lever, soaking of the chick pea, the peas, the leans or the lentil in the water at the temperature of 15...20°C during 8...15 hours, steam blanching at the pressure of 1,5 atm during 20...40 min, homogenization up to the obtaining of a puree consistency, chopping, frying and rubbing of the carrot and the onion. Blanching of the lever is carried out at the temperature of 80...100°C during 20...30 min, afterwards it is rubbed and mixed with the legume puree, with the rubbed carrot and onion, as well as with salt, black and red pepper, caraway, coriander, greens of sweet basil, marjoram, thyme, hyssop, rosemary, lovage and water. Then it is carried out the homogenization, the thermal treatment at the temperature of 80...90°C, prepacking, sealing and sterilization of the finished product.

Claims: 1