

a 2004 0029

The invention refers to the food industry, in particular to the food-canning industry and may be used in the production of pâtés from vegetal raw material.

The process for legume pâté production includes preparation of the vegetables, soaking of legumes into water at the temperature of 50...60°C during 1,5...2,0 hours, steam blanching during 20...40 min at the pressure of 1,5 atm and rubbing of the legumes. Then, the carrot and the onion are chopped, fried, rubbed and mixed with the rubbed legumes, sugar, table salt, black and red pepper, coriander and greens of parsley, chinza, sweet basil and water. The mixture is homogenized up to the obtaining of a puree consistency, it is carried out the thermal treatment at the temperature of 80...90°C and it is prepacked, sealed and sterilized.

Claims: 1