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The invention relates to the food industry, in particular to the production of pâtés from vegetal raw material.

The process for lentil pâté production, according to the first variant, includes preparation of the vegetables, boiling of the lentil and its homogenization up to the obtaining of puree consistency. Then, the carrot and the onion are chopped, fried and rubbed, the lentil puree is mixed with the rubbed carrot and onion, with table salt, water, sugar and with powder of coriander, hyssop, rosemary, marjoram, black pepper and red pepper. Afterwards, it is carried out the homogenization and the thermal treatment of the mixture at the temperature of 80...90°C, prepacking, sealing and sterilization of the obtained product.

In the process for lentil pâté production, according to the second variant, instead of carrot is used curcuma.

Claims: 2