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The invention refers to the food industry, namely to a process for obtaining a dessert of dried fruits with kernel. The proposed process includes preparation of the fruits, filling of the stoneless fruits with kernel, placement thereof into the container, pouring and hermetic sealing. At the same time, the fruits filled with kernel are dried up to the water activity therein of 0,6...0,7, the pouring is carried out with bee honey, and the ratio between the fruits filled with kernel and the bee honey constitutes 1:(0,8...1,9). As fruits are used fresh or dried plums and/or apricots. The kernel is preliminarily sorted, divided into quarters and heated at the temperature of 83...85°C, during 10...15 min. Before placement into the container the dried fruits filled with kernel are cooled and cut crosswise.

Claims: 4