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The invention refers to the food industry, namely to a process for production of chick-pea cream.

The process for production of chick-pea cream includes preparation of the chick-pea and onion, soaking of the chick-pea in the water at the temperature of 50...60°C during 1,5...2 hours, steam blanching thereof under a pressure of 1,8 atm during 15...40 min and cooling into the water, cutting and frying of the onion, mixing of the chick-pea with the fried onion, addition to this mixture of the powder of sweet basil and rosemary leaves, of the table salt and sugar, homogenization and thermal treatment of the mixture at the temperature of 85...95°C, packing, sealing and sterilization of the obtained product.

Claims: 1