

The invention relates to the food industry and can be used for preparation of bakery and confectionery products. According to the invention, the thermostable filling contains vegetable raw material, sugar, starch, gellan gum, citric acid and water in the following component ratio, mass %:

vegetable raw material	40.0...63.0
sugar	22.0...64.0
starch	0.1...1.0
gellan gum	0.1...1.0
citric acid	0.1...0.3
water	the rest.

Claims: 5