

s 2019 0033

The invention relates to the food industry, namely to a process for producing vegetarian sausage.

The process, according to the invention, comprises preparing a filler of soybean texturate, soaked in water with the addition of liquid smoke, salt, sugar, ground coriander and allspice, boiling the mixture, draining the excess liquid, slicing, frying in the mixture of white palm oil and other vegetable oil, frying spinach in the same mixture of oils, mixing the fried soybean texturate and spinach, filling the shell with filler, tying and sterilizing the resulting product. The result of the invention consists in improving the consistency and elasticity of the sausage and ensuring the preservation of its shape when slicing.

Claims: 1