

s 2014 0078

The invention relates to the food industry, namely to a process for producing halvah from walnut (*Juglans regia* L.). The process, according to the invention, comprises the partial separation of oil from the walnut kernel up to a lipid content in the kernel of 30...35%, grinding of partially defatted kernel at a temperature of 50...60°C with the obtaining of a homogeneous mass, mixing thereof with a caramel mass of a humidity of 3...5%, in the ratio of (40...50):(50...60)%, respectively, heat treatment at a temperature of 80...90°C for 20...30 min and pressing of the final product.

Claims: 1