

s 2017 0121

The invention relates to the dairy industry, namely to a process for producing a functional curd dessert.

The process, according to the invention, comprises mixing the curds with a fat content of 0...9% with sugar syrup of 65...85% and pasteurized cream with a fat content of 20...35%, pasteurizing the mixture at a temperature of 72...77°C., adding a stabilizer, cooling to a temperature of 50...55°C, adding a hydroalcoholic extract of black chokeberry or sea buckthorn, or hips, or haws with a dry substance content of 40...85%, in an amount of 0.4...3.0%, stirring and cooling to a temperature of 2...6°C.

Claims: 1