

Method for producing sterilized enriched spread involves adding honey and whey protein concentrate to a cooled high-fat base. Wherein, combined high-fat cream is used as the high-fat base, which is obtained from cream with a fat content of 35% and an emulsified combined milk mixture in a 50:50 ratio, comprising a milk fat substitute, an emulsifier, and buttermilk. Honey and whey protein concentrate are subjected to preliminary preparation, with the initial components taken in the following ratio, wt. %:

honey	30,0
whey protein concentrate with a protein content (80 %)	3,5
combined high-fat cream (82,5 %)	the rest.