

Method for producing curd-based product involves preparing a milk-protein base, cooling it, adding fillers and sugar, mixing, packaging, and cooling. Goat milk curd is used as the milk-protein base. A protein concentrate from the seeds of *Amaranthushypochondriacus* L. is used as the filler, which prior to being added to the milk-protein base in an amount of 2.5–3.0% by weight, is subjected to swelling in milk whey, taken in a filler-to-whey ratio of 1: 4.5–1:5.0, followed by heat treatment at 65–70 °C for 10–15 minutes and cooling to 8–10 °C.