

Method for producing dessert drink based on buttermilk involves the following steps: receiving and preparing raw materials, making a mixture, pasteurizing, aging, cooling, and bottling. Plantain seed husks are used as a filler in an amount of 1.0–3.0%, which, before being added to the main volume of buttermilk, are subjected to swelling in pasteurized buttermilk taken in a ratio to this filler of (1.0–3.0):20 at a temperature of 40–44 °C, followed by pasteurization at a temperature of 74–78 °C.