

Method for producing zephyr with functional properties involves preparing a mixture by heating to a temperature of 105 °C for 5 minutes, whipping egg whites with a sweetener at a temperature of 20–25 °C for 8–10 minutes, further whipping zephyr mixture until a dense foam-like consistency is achieved, shaping zephyr, setting the structure, and drying zephyr halves at a temperature of 37 °C. Stevia powder is used as a sweetener, along with a homogenized apple-strawberry mixture and agar-agar.