

Method for producing fermented hummus involves boiling chickpeas at a temperature of 100 °C for 4...5 hours, cooling to 5 °C, processing in a fine-grinding machine, during which tahini paste, vegetable oil, lemon juice, and salt are added to produce a paste-like mass. Wherein, during the fine grinding process, directed lactic acid bacteria starter cultures are added to the main raw material at a concentration of $1 \times 10^6 \dots 1 \times 10^8$ CFU/g. A mixture of *Lactobacillus rhamnosus* and *Lactococcus lactis* strains is used as starter cultures, and the resulting paste-like mass is subjected to fermentation at a temperature of 2...6 °C for 3 days after grinding.