

Invention relates to method for producing dry instant pea product, which includes inspecting the peas, washing them with water, performing hydrolysis, and separating the liquid fraction, wherein the hydrolysis is carried out in two stages, where in the first stage high-temperature treatment is performed for 1.0–1.5 s at a temperature of 700–1400 °C, and in the second stage, boiling is carried out for 20–30 minutes at a pea-to-water ratio of 1:(3–4) respectively with foam removal under constant stirring, and then the resulting pea mass is dried at a temperature of 130–150 °C to a moisture content of 6–8%.