

The invention relates to food industry. A method provides for soaking soybeans in water, while heating, evaporating the water from the soybeans and frying thereof, removing the coat. The removal of the coat is carried out, while conducting soaking, which is carried out in conditions of a developed "boiling layer", and the evaporation of the water and frying are carried out in a layer of a vegetable oil, while a soybean:oil module is equal to 1:(1.8-2.2), with duration of each of the operations of 15-20 min. In doing so the evaporation is carried out at 90-100 °C and the frying at 140-150 °C.