

The invention relates to the method of manufacturing a cottage-cheese snack including obtaining a milk-protein base, its cooling, adding fillers and sugar, mixing, packaging and cooling with additionally introduced apple pectin fibres in an amount of 3.5-5.0%, which prior to adding into the milk-protein base is subjected to swelling in pasteurized whey, taken at a ratio to this additive as 3:1, with the further heat treatment at a temperature of 93-97 °C and an exposure of 4-5 min. and cooling up to a temperature of 18-22 °C.