

A Method for Making a Vegetarian yolk and products thereof

Background of the Invention:

Field of the Invention:

This invention relates to a method for making a vegetarian yolk and products thereof, in which suitable quantities of flour and edible oil are mixed together evenly, and then simmered and agitated until a gold-colored crisp layer being formed on the surface thereof; then, a smashed beans and a cheese are added therein and mixed together, being simmered for at least 30 minutes until a fragrance being smelled, and then a product tasted similar to a pickled yolk can be obtained.

Description of the Prior Art:

In the current busy society, people have become more bored with the living of facing a roaring environment and a lot of meat and fish foods for the three meals daily; instead, many people like to return to the plain living; therefore, people begin to get rid of the pompous, and to enjoy vegetarian food; since the vegetarian foods are good for our health, we need a great deal of various kinds of such foods for more people who prefer to vegetarian foods. Currently, all poultry used as foods, such as hens, ducks and geese, are usually raised manually with mass production method; all the poultry are usually injected with a given amount of antibiotics for resisting diseases; as a result, the eggs laid by such poultry contain some viruses or antibiotics, which would effect the user's health.

Summary of the Invention:

The prime object of the present invention is to provide a method for making a vegetarian yolk, in which the first step is to have a suitable quantity of flour and edible oil mixed together, and agitated evenly before pouring into a frying pan to simmer about 10-30 minutes until a gold-colored crisp layer being formed on the surface

thereof; then, a suitable quantity of smashed beans and cheese in fine particles are mixed evenly, and poured into the frying pan to simmer at least 30 minutes until a fragrance smelled; then, a product tasted similar to a pickled yolk can be obtained.

Another object of the present invention is to provide a method for making a vegetarian yolk, in which a suitable quantity of carotene is added into the mixture of flour and edible oil before pouring into a frying pan so as to have such product had a color much similar to that of a pickled yolk.

Still another object of the present invention is to provide a method for making a vegetarian yolk, in which a suitable quantity of salt is added into the mixture of flour and edible oil before being poured into a frying pan so as to have a better taste.

A further object of the present invention is to provide a vegetarian yolk, which comprises flour, edible oil, smashed beans and cheese being mixed together, and then the aforesaid mixture is simmered for a given period of time to form into a product tasted similar to a pickled yolk; such product has no residual viruses or antibiotics as contained in a pickled yolk, and has a cholesterol under 2% of a pickled yolk; it is deemed a good food for health.

Brief Description of the Drawings:

FIG.1 is a flow chart, showing the manufacturing procedures of the embodiment according to the present invention.

FIG.2 is a flow chart, showing the manufacturing procedures of another embodiment according to the present invention.

Description of the Preferred Embodiment:

3

Referring to FIG.1, it is the embodiment according to the presentation, which relates to a method for making a vegetarian yolk and product thereof; the method comprised steps as follows:

The first step is to have 14% - 26% (in weight) of flour (or other equivalent material) and 14% - 19% (in weight) of edible oil (such as palm oil, or olive oil, etc.) mixed evenly by proper agitation; then, the aforesaid mixture is put in a frying pan to simmer for about 30 minutes until the surface of such mixture becoming a gold-colored crisp layer.

The second step is to have 30% -60% (in weight) of smashed beans (or similar material in loose and granular shape) and 10% - 20% (in weight) of cheese (prefer to have a smell similar to that of a pickled yolk, and to have a given viscosity upon being heated) cut into fine particles before being mixed together, and then the mixture is simmered to have the cheese dissolved in the smashed bean so as to have the loose smashed bean glued together.

The third step is to have the materials prepared according to the first and the second steps mixed up and agitated evenly; then, put such mixture in the frying pan to simmer for at least 30 minutes until a fragrance smelled out of the frying pan; then, a loose and block-shaped material is produced, and is tasted like a pickled yolk.

FIG.2 is a flow chart, showing another embodiment according to the present invention. After 14% - 26% (in weight) of flour and 14% - 19% (in weight) of edible oil (such as palm oil, or olive oil, etc.) are mixed together as mentioned in the first step, 0.0015% - 0.0025% (in weight) of carotene (to gain a better color) may be added, if necessary so as to have the aforesaid material had a color completely similar to that of yolk, or 0.8% - 2.0% (in weight) of salt (so as to meet users' taste) may be added, and then the aforesaid mixture is put into a suitable frying pan to simmer about 10 to 30 minutes until the mixture having a gold-colored crisp layer on the surface thereof; then, the mixture should be processed according to the aforesaid second

and third steps so as to obtained a loose and block-shaped material tasted similar to a pickled yolk.

In brief, a vegetarian yolk can be made according to the present invention by using flour, an edible oil, a smashed bean, and cheese to be mixed up properly; then, such mixture is put into a frying pan to simmer until a fragrance being smelled. Such vegetarian yolk would not have any residual virus or antibiotics, and have only under 2% of cholesterol contained in a pickled yolk; therefore, it is deemed a healthy food.

**Claim:**

1. A vegetarian yolk, being an edible food similar to a pickled yolk, and comprising:

about 14% - 26% (in weight) of flour;
about 14% - 19% (in weight) of an edible oil;
about 30% - 60% (in weight) of smashed beans; and
about 10% - 20% (in weight) of cheese.

2. A vegetarian yolk as claimed in claim 1, wherein said yolk further comprises about 0.0015% - 0.0025% (in weight) of carotene so as to increase color shade of said products to be closer to color of a pickled yolk.

3. A vegetarian yolk as claimed in Claim 1, wherein said yolk further comprises about 0.8%-2.0% (in weight) of salt.

4. A method for making said vegetarian yolk comprising:

a first step to have 14% - 26% (in weight) of flour, and 14% - 19% (in weight) of edible oil mixed evenly by proper agitation before being put into a frying pan to simmer for about ten to 30 minutes until surface of said mixture having a gold-colored crisp layer;

a second step to have 30% - 60% (in weight) of smashed beans or similar material, and 10% - 20% (in weight) of cheese cut into fine particles mixed together, and to heat said mixture so as to have said cheese infiltrated into said smashed beans completely, and to have said loose smashed beans glued together;

a third step to have said mixtures obtained in said first step and said second step mixed together evenly through agitation before being put in a frying pan to heat for at least 30 minutes until a fragrance smelled out of said frying pan, and then a loose and block-shaped material being produced and tasted like a pickled yolk.





6

5. A method for making said vegetarian yolk as claimed in Claim 4, wherein about 0.0015% - 0.0025% (in weight) of carotene is added into mixture of said flour and said edible oil during said first step.

6. A method for making said vegetarian yolk as claimed in Claim 4, wherein about 0.8% - 2.0% (in weight) of salt is added during said first step.

This Sheet Has Been Replaced

