

**REDUCED FAT  
Caramelized Onion & Herb Goat Cheesecake**

<b>Ingredients</b>	<b>%</b>
Red Onion	13.47
Vegetable Oil	2.00
Garlic	1.00
Granulated Sugar	0.50
Fat free Cream Cheese	57.50
Goat Cheese	13.50
Whole Eggs	8.25
Egg White	2.75
Salt	0.50
<b>Coyote Brand Stabilizer CAX-0119</b>	<b>0.30</b>
Herbs de Provence	0.20
Fresh Cracked Pepper	0.03

<b>Nutrition Facts</b>	<b>Per 100g</b>
Total Calories	145.80
Calories from Fat	69.12
Total Fat	7.68g
Saturated Fat	3.30g
Total Carbohydrates	5.21g
Sugars	1.40g
Dietary Fiber	0.46g
Protein	12.46g
Cholesterol	50.47mg
Calcium	388.81mg
Sodium	588.25mg
Potassium	39.29mg

**Procedure**

1. Sauté first four ingredients until onions are caramelized. Set aside.
2. Cream together cream cheese and goat cheese.
3. Add eggs slowly and mix until combined and smooth.
4. Scrape down sides of mixer and mix until thoroughly combined.
5. Add onion mixture.
6. Combine spices and gum and add to cream cheese mixture mixing until smooth.
7. Pour into cake pan lined with parchment.
8. Bake at 300 °F for 20 to 30 minutes until set in center, rotate as needed.

**CAX-0119 Fat Replacer**

Coyote Brand Stabilizer CAX-0119 Fat Replacer is a functional blend of cellulose gel, whey protein concentrate, sodium alginate and xanthan. This product was designed to replace fat in cheese sauces and cheesecakes. It provides a creamy mouthfeel and texture similar to the standard product. It provides excellent freeze/thaw stability due to its ability to bind moisture, reducing the formation of ice crystals. It is ideal in instant cheese sauces, puddings and cheesecakes.