

Caramelized Onion & Herb Goat Cheesecake

Ingredients	%
Red Onion	13.47
Vegetable Oil	2.00
Garlic	1.00
Granulated Sugar	0.50
Cream Cheese	57.50
Goat Cheese	13.50
Whole Eggs	8.25
Egg Yolk	2.75
Salt	0.50
Coyote Brand Stabilizer CT-D100	0.30
Herbs de Provence	0.20
Fresh Cracked Pepper	0.03

Nutrition Facts	Per 100g
Total Calories	299.61
Calories from Fat	251.37
Total Fat	27.93g
Saturated Fat	15.87g
Total Carbohydrates	3.73g
Sugars	1.36g
Dietary Fiber	0.46g
Protein	8.69g
Cholesterol	142.95mg
Calcium	393.12mg
Sodium	444.82mg
Potassium	46.94 mg

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.

CT-D100

Coyote Brand Stabilizer CT-D100 is an all natural blend of gums. Coyote Brand Stabilizer CT-D100 was developed for use in cheesecakes, fillings, puddings and custards where a smooth consistent texture and syneresis control capabilities are desired. It reduces ice crystal growth and improves freeze/thaw stability.