



**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE



## WHITE CHOCOLATE & ROSÉ CREAM CHEESE HEARTS

### SERVES:

Makes 18 small hearts

### INGREDIENTS:

60 ml (¼ cup) butter, cubed  
60 ml (¼ cup) coconut oil  
60 ml (¼ cup) cream  
80 g white chocolate, chopped  
60 g cream cheese  
5 ml (1 tsp) rose water



### METHOD:

Place the butter, coconut oil, cream and white chocolate in a bowl over a saucepan with simmering water. Stir until everything is melted and well combined. Remove from the heat and set aside to cool.

Ladle the cream cheese into a big mixing bowl and stir using a wooden spoon until smooth.

Add the melted butter mixture to the cream cheese and mix until well combined. Stir in the rose water and spoon into heart shaped molds. Place in the freezer for 2-3 hours or until set.

Sprinkle with crushed, dried, rose leaves just before serving. Serve with Graham Beck Brut Rosé NV or Graham Beck Pinot Noir Rosé Vintage.

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Drink responsibly. Not for sale to persons under the age of 18