

The Floating Heart Valentine Drink: A Sweet, Sparkling Sip for Date Night

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INGREDIENTS

Swaps and Notes:

Non-Alcoholic Option: Swap the sparkling wine for Sprite, Ginger Ale, or sparkling white grape juice. You can also use sparkling water mixed with a splash of this amazing Blueberry Lemonade for a fruity, pink twist.

For a Stronger Sip: Add 1/2 oz of vodka, white rum, or Chambord (a raspberry liqueur) before adding the cranberry juice.

The Floating Heart: The easiest heart is a gummy candy (like a gummy bear or worm that sinks slightly) or a fresh raspberry. For a true "ice heart," freeze cranberry juice in small heart-shaped silicone molds.

DIRECTIONS

1. Follow these easy steps to craft the perfect romantic cocktail.
2. Step 1: Chill Your Glassware: Always start with cold ingredients and a cold glass. Place your champagne flute in the freezer for at least 10 minutes before serving. This keeps the drink colder and preserves the bubbles longer.
3. Step 2: Pour the Bubbles: Carefully pour the chilled champagne or sparkling wine into the flute, filling it about three-quarters of the way full. Tilt the glass slightly while pouring to control the foam and retain carbonation.
4. Step 3: Add the Cranberry Kiss: Slowly add the 1 ounce of cranberry juice. Pour it gently down the side of the glass. The density difference will help the cranberry juice sit beautifully, creating a layered, bright red effect before it slowly mixes with the champagne.
5. Step 4: Garnish with a Heart: Gently drop your preferred heart-shaped garnish and the fresh raspberry into the flute. If using a gummy heart, it should sink slightly and provide a sweet surprise at the end. The fresh berry adds a pop of color and natural fruit flavor.
6. Step 5: Serve and Sparkle: Serve immediately while the drink is still ice-cold and aggressively bubbly. Enjoy the sparkle and toast to a wonderful night!

SWAPS & NOTES

Champagne or Sparkling Wine 4 oz Must be well-chilled.

Cranberry Juice 1 oz Look for 100% cranberry juice for the best color and tang, or cranberry cocktail for more sweetness.

Garnish (Optional) 1 Heart-shaped gummy candy, a frozen berry cut into a heart shape, or a simple fresh raspberry.

Fresh Raspberry 1 For additional color and flavor, dropped in with the heart.

TIPS FOR SUCCESS

Temperature is Key: The colder the ingredients, the better.

Lukewarm champagne quickly goes flat and doesn't taste nearly as crisp.

Keep it Gentle: When adding the cranberry juice, pour slowly.

This helps maintain the carbonation and prevents the champagne from overflowing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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