

Rose with French Vanilla Turkish Delight



0 made it | 0 reviews



Peter Kuruvita

This needs pre preparation of the tray prior to cooking. You can buy non-melting icing sugar from pastry shops. This will ensure you always have a nice coating of icing sugar over your Turkish delight.

- Sub Category Name
Food
Desserts

Used Teas



Exceptional Rose
With French Vanilla

Ingredients

Rose with French Vanilla Turkish Delight

- 675g white sugar
- 300ml water
- 50g liquid glucose
- 75g corn flour
- 2 tablespoons water



- 8 gold strength gelatine leaves
- 1 tablespoon Dilmah Exceptional Rose with French Vanilla tea leaves, crushed finely
- 50ml rose water
- 6 drops red food colouring
- ½ cup pure icing sugar
- ½ cup corn flour, extra

Methods and Directions

Rose with French Vanilla Turkish Delight

- Grease a 20cm square cake pan with oil and line base and sides with plastic wrap.
- Combine the sugar, water and glucose in a large saucepan over low heat. Cook, stirring, for 5 minutes or until sugar dissolves. Increase heat to high and bring to the boil. Cook, without stirring, until syrup reaches 121°C (softball) on a candy thermometer.
- Meanwhile, combine cornflour and 2 tbs water in a small bowl. Soak gelatine in a small bowl of cold water until softened. Gently squeeze gelatine to remove water. Add to the sugar syrup and stir until gelatine dissolves. Add the cornflour mixture and stir until well combined.
- Add the Rose with French Vanilla tea leaves, rose water and red food colouring and stir to combine.
- Pour into the prepared pan. Place in the fridge for 3 hours or until firm to the touch and set.
- Sift icing sugar and extra corn flour together in a large bowl. Dust a clean work surface with icing sugar mixture. Turn Turkish delight onto icing sugar.
- Use a sharp knife to cut into squares and toss into remaining icing sugar mixture to coat.

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