

ROSE AND MANDARIN TURKISH DELIGHT





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Preparation time: 10

Cooking time: 1 hour 20 minutes

Makes: 36 squares

8 mandarins

800g caster sugar

2 tsp fresh lemon juice, sieved

1¼ cups cornflour

1½ tsp cream of tartar

1 tsp xanthan gum

rosewater

pink food colouring

icing sugar mixture, to coat

1 Halve the mandarin, and juice. Cut into quarters, then use a small knife to remove the remaining flesh and pith. Put the juice, zest, caster sugar, lemon juice and 3 cups water into a medium saucepan and cook over a moderate heat to 119 C, measured with a sugar thermometer.

2 Meanwhile, combine the cornflour, cream of tartar and xanthan gum in a medium saucepan with 1½ cups water. Whisk well, then set over a moderate heat. Cook, whisking constantly, until the mixture thickens. Attempt to time this so it coincides with the caramel reaching temperature.

3 Add the caramel to the cornflour saucepan in a steady stream, stirring constantly, until incorporated. Cook gently for 1 hour, stirring regularly, until lightly golden.

4 Mix in rosewater to taste (start with 1 Tbsp), and a light dash of colouring. Spoon into a 20cm square cake tin lined with oiled foil, then flatten. Set aside (uncovered) overnight, then cut into squares with an oiled knife. Toss in icing sugar mixture.

