



Ginger Turkish Delight.

NIBBLEDISH CONTRIBUTOR

Ingredients

4 cups sugar 4 1/2 cups water 2 teaspoons lemon juice 1 1/4 cups cornstarch 1
teaspoon cream of tartar 1 1/2 tablespoons rosewater 4 tbs of grated ginger juice
chopped crystallized ginger 1 cup confectioners sugar

Instructions

This is my first time at candy making. Turkish delight usually contains nuts but since i have never made it before i omitted them and decided to try it with ginger (im a ginger freak) for a twist. It came out faintly spicy which i like. Step 1: Oil a 9-inch square pan. Line with plastic wrap and oil the plastic wrap. Step 2: In a heavy saucepan over medium heat, combine the sugar, 1 1/2 cups of the water, and the lemon juice and ginger juice. Stir until the sugar dissolves and the mixture boils. Reduce the heat and simmer gently, without stirring, until the mixture reaches the soft-ball stage (240°F on a candy thermometer). Remove the pan from the heat. step 3 In a second large heavy saucepan over medium heat, stir together 1 cup cornstarch and the cream of tartar. Gradually stir in the remaining 3 cups of water until no lumps remain. Stir constantly, until the mixture boils and is a thick, gluey paste. step 4 Slowly pour the hot sugar, water, and lemon/ginger juice syrup into the cornstarch mixture, stirring constantly. Reduce the heat and simmer, stirring often to prevent sticking, for about 1 hour, or until the mixture has become a pale golden color. step 5 Stir in the rosewater and tint as desired with food coloring(if you like different colors).add crystal ginger. Pour the mixture into the prepared pan and spread evenly. Cool to room temperature and let stand, uncovered, overnight to set. step 6 Sift the confectioners sugar and the remaining 1/4 cup cornstarch onto a large cutting board. Turn the Turkish delight out and cut into squares with an oiled knife. Roll pieces in the sugar mixture to coat well. step 7 Visit your dentist regularly to check on the cavities you'll get from this.