



INGREDIENTS

For the sponge:

- 100g butter, softened
- 100g caster sugar
- 2 medium sized eggs, beaten
- 100g plain flour
- 1tsp baking powder
- 1/2 tsp rose flavouring
- 2 tbsp whole milk

Special Equipment:

- 2lb Loaf Tin

For the filling:

- 150ml double cream
- 1 tsp icing sugar
- 1/4 tsp rose flavouring
- 6 chopped strawberries

For the garnish:

- 4 Large strawberries
- Fresh mint
- Turkish delight

For the Turkish delight: makes 350g

- 250g caster sugar
- 80ml water
- Juice of 1/2 a lemon
- 12g leaf gelatine
- 25g cornflour and 25ml water
- 1/2 tsp rose flavoring
- Few drops of red food colouring

To dust:

- 25g cornflour
- 25g icing sugar

METHOD

For the sponge:

1. Preheat the oven to 180°C.
2. Grease the sides and base of the loaf tins with baking parchment.
3. Cream together the butter and sugar until pale and fluffy.
4. Beat the egg in gradually.
5. Sift in the flour, add the milk and rose flavouring and lightly fold together. Spoon into prepared tin.
6. Bake in the preheated oven for 25-30 minutes until it springs back when touched. Leave in the tin to cool a little then turn out onto a wire rack.
7. Trim away the baked edges and split in half lengthways.

For the filling:

8. Lightly whip the cream with the icing sugar and rose flavouring and fold through the chopped strawberries.

For the garnish:

Top with strawberries, cream, mint leaves and the Turkish delight (see following recipe) and dust with the icing sugar mix.

For the Turkish delight:

1. Make stock syrup with the caster sugar, 80ml water and lemon juice, bring to a boil and simmer for 3-4 minutes.
2. Soak the gelatine in some cold water until soft and pliable.
3. Mix the cornflour in a small jug with 25ml of the water.
4. Whisk the cornflour mix into the stock syrup and bring to a boil and simmer until thickened, remove from the heat.
5. Squeeze any excess liquid from the softened gelatine and add to the syrup, stirring constantly until it has dissolved.
6. Add the rose flavouring to taste and the red food colouring.
7. Pour the Turkish delight into a double cling film lined tray and place in the fridge to set.
8. Once set, cut using a warm knife and coat in some of the dusting mixture.