



Turkish delight vodka

 Vegetarian  Vegan  Gluten Free  Dairy Free  Very Healthy  Popular  Low Fod Map

READY IN



10 min.

SERVINGS



1

CALORIES



2672 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 1l vodka
- ☐ 1 tsp rosewater
- ☐ 1 tsp sugar
- ☐ 100 g turkish bay leaf chopped for packaging plus a little extra

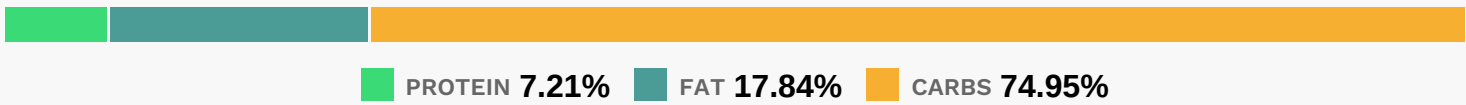
Equipment

- ☐ funnel

Directions

- ☐ Pour 100ml out of the vodka bottle you can keep this in the freezer for Christmas cocktails.
- ☐ Mix the rose water and caster sugar together until the sugar dissolves, then pour into the vodka bottle using a funnel.
- ☐ Wash any sugar off the Turkish delight, then put it in the bottle. Screw on the lid and leave to stand for up to a month, swirling occasionally until the Turkish delight dissolves.
- ☐ Serve with soda water and ice, or drizzle neat over vanilla ice cream for a boozy treat.

Nutrition Facts



Properties

Glycemic Index:85.09, Glycemic Load:2.93, Inflammation Score:-10, Nutrition Score:36.136521816254%

Nutrients (% of daily need)

Calories: 2672.48kcal (133.62%), Fat: 8.37g (12.88%), Saturated Fat: 2.28g (14.25%), Carbohydrates: 79.15g (26.38%), Net Carbohydrates: 52.85g (19.22%), Sugar: 4.19g (4.66%), Cholesterol: 0mg (0%), Sodium: 33.19mg (1.44%), Alcohol: 338.82g (100%), Alcohol %: 38.22% (100%), Protein: 7.61g (15.22%), Manganese: 8.17mg (408.36%), Iron: 43.1mg (239.46%), Vitamin A: 6185IU (123.7%), Fiber: 26.3g (105.2%), Vitamin B6: 1.74mg (87%), Calcium: 834.04mg (83.4%), Vitamin C: 46.5mg (56.36%), Folate: 180µg (45%), Magnesium: 120mg (30%), Vitamin B2: 0.49mg (28.99%), Copper: 0.52mg (25.89%), Zinc: 3.7mg (24.67%), Phosphorus: 163.72mg (16.37%), Potassium: 539.23mg (15.41%), Vitamin B3: 2.01mg (10.03%), Selenium: 2.83µg (4.04%), Vitamin B1: 0.06mg (3.98%)