Desserts have always had an important place in Turkish cuisine culture from Ottoman to the present. Our culture has a wide variety of desserts being made for centuries. One of them is Turkish delight. It's remarkable that its conventional producing techniques are even being maintained today without being degenerated as well as being a well-liked and popular food worldwide. Considering development of the Turkish delight in historical process, it’s known that it had a long-standing past going back to the Persians during the periods between AD 226-652. The Turkish delight became diversified and produced by use of different materials in Anatolia as of 15th century. In this study, it is intended to introduce “Gül Sarması” that is obtained by adding Turkish delight which is among the tastes having an important place in our culture with the rose of Isparta thus making it a regional product and to explain its producing from traditional tastes to the regional tastes. Rose of Isparta which appears with different products thanks to its fragrance, medical value and place in the areas of cosmetics and nutrition has an important place in introduction and economy of the Isparta region.

Archive scanning, observation and on-the-spot check methods were used in the study. Historical development of the Turkish delight was researched and the literature on the rose of Isparta was scanned. In the observation and on-the-spot check methods, “Gül Sarması” produced by Yıldırım Şekerleme that had used natural rose leaves in production of the Turkish Delight for the first time was taken into consideration as a regional product. In production of the “Gül Sarması” which is pure hand-made, specially picked up rose leaves are used and it is put up for sale as rolled after interlaying Pistachio. The Rose Turkish Delight which is produced by using leaves of the rose has gained appreciation in both our country and the world and taken its place among regional tastes of Isparta.