**Börek wıth pastırma (cured beef)**

3 sheets of phyllo pastry

250 gr chopped pastırma

250 gr grated kaşar cheese ( or parmesan )

1 tbsp tomato paste

1 tbsp ketchup

125 gr melted butter

Mix chopped pastırma, cheese, tomato paste and ketchup.

Grease oven tray, tear two whole tray size pieces from pastry, place one at the bottom of the tray, put the other piece aside for the top. Arrange half of the rest of pastry pieces evenly over the tray, sprinkling butter over each layer, spread pastırma and cheese over the middle layer and continue piling up, cover top with the second whole piece of pastry. Fry slowly over low heat, changing the position of the tray over heat by every few minutes to make sure every corner is evenly fried. You may check by shaking the tray. Pastry will slide when surface is fried. You may also check by lifting pastry with a wooden laddle to see if it is fried. When one surface is done turn upside down by covering with a flat tray, slide back and fry the second surface following the same procedure.

You can also use spinach with cream cheese or just feta cheese as filling.