**Ramazan kebap**

1 pide ( flat bread )

1 kg chopped lamb meat

2 onions

4 garlic cloves

100 gr butter

2 teaspoon salt

1 teaspoon cinnamon

1 pack of mastic ( 3 to 4 ricesize pieces)

¼ cup rosewater

½ cup boiling water

1 teaspoon blackpepper

1 tbsp tomato paste

Cut bread lengthwise to two thin sheets, then chop to pieces. Place bread pieces on an oven tray, grill in oven, remove over a service plate.

Mix rest of ingredients in a saucepan, seal with cooking paper, cover lid, cook over low heat without openning lid for about one hour. If meat is not thoroughly cooked after one hour, add some more boiling water, cover lid and continue cooking for half more hour.

Pour meat broth over bread pieces, then spread meat to cover the whole dish.

Stir 2 teaspoons chili pepper and 1 tbsp butter in a frying pan and sprinkle over the service plate.