



Big Green Egg

Quality Time at Home.



The
Evergreen
Since '74





Editorial

Welcome to the world of Big Green Egg. A world which includes flavour, experiences, fun with family and friends and a huge range of options. Are you ready for this flavour-filled voyage of discovery?

Perhaps you are at the point of buying a Big Green Egg, or you already own one and are thinking of expanding your EGG 'family'? You might also be wondering which accessories are available to broaden your wish-list, or are seeking handy tips and practical advice?

This and much, much more can be found in the new Product Magazine, in which we provide inspiration and motivation so you can get the best from your EGG.

Get to know the entire EGG family and the top quality of our unique ceramic. Discover how the Big Green Egg is built and which functions the various parts offer. After all, when you know all the ins-and-outs of the Big Green Egg, you know why 'The Evergreen since '74' is the best kamado is its class, why you are the perfect match and which model is best for you.

While you are waiting for your pork belly to reach the core temperature, or the tart or vegetarian quiche that you have baked in the EGG to become a beautiful golden brown, you have time to browse through this Product Magazine. The recipes included in the magazine will undoubtedly inspire you to try another cooking session. The cooking technique is explained in detail for each recipe, so that you can discover even more of the tasty options provided by the Big Green Egg.

As well as all the accessories, and a corresponding explanation, you will also see a selection of our fan items - great gifts to give and receive. You can learn about the importance of good charcoal, and how using smoking wood can add an extra flavour twist to your ingredients or meal. Leading chefs and hardcore foodies invite you into their kitchens, and explain why the Big Green Egg is a vital element in their cooking. Last but not least, we share the various channels through which we provide inspiration, so that you can hone your skills and continue to surprise and delight your guests with the tastiest meals made in the Big Green Egg. Join the family!

Team Big Green Egg



Are you ready?





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Official Product Magazine

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Ask your Big Green Egg dealer for advice!

If you have any questions, or if you would just like to know more about our Big Green Eggs or our impressive collection of accessories, recognised Big Green Egg dealers have all the expertise needed to properly advise you. Our website biggreenegg.eu lists the dealer closest to you.



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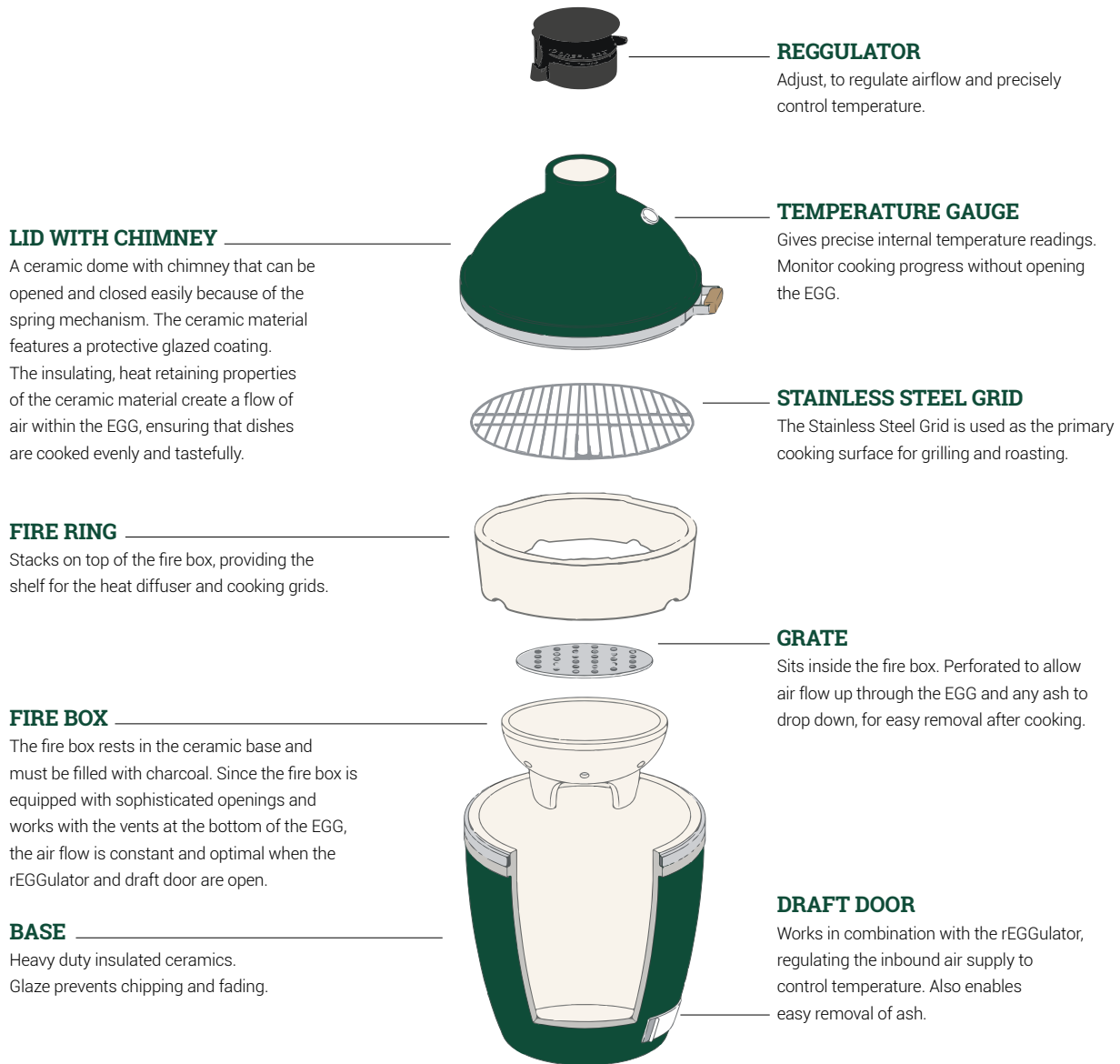


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The Big Green Egg explained

Solid quality. Superior ceramics.





ANCIENT WISDOM & INNOVATIVE TECHNOLOGY

To find out more about the idea behind the Big Green Egg we have to travel back in time for many centuries. More than 3,000 years ago, kamado cookers were already used in East Asia as traditional, wood-fired clay ovens. This type of cooking was embraced by the Japanese, who lovingly referred to it as 'kamado', meaning oven or fireplace. American soldiers discovered kamados in Japan at the beginning of the previous century and took them home as souvenirs. In the course of time, the ancient model was further refined in Atlanta (Georgia, USA) in accordance with contemporary knowledge, production technologies and innovative materials. Even the revolutionary ceramic technology advancements by NASA contributed to the realisation of this exceptional outdoor cooking appliance: the Big Green Egg.

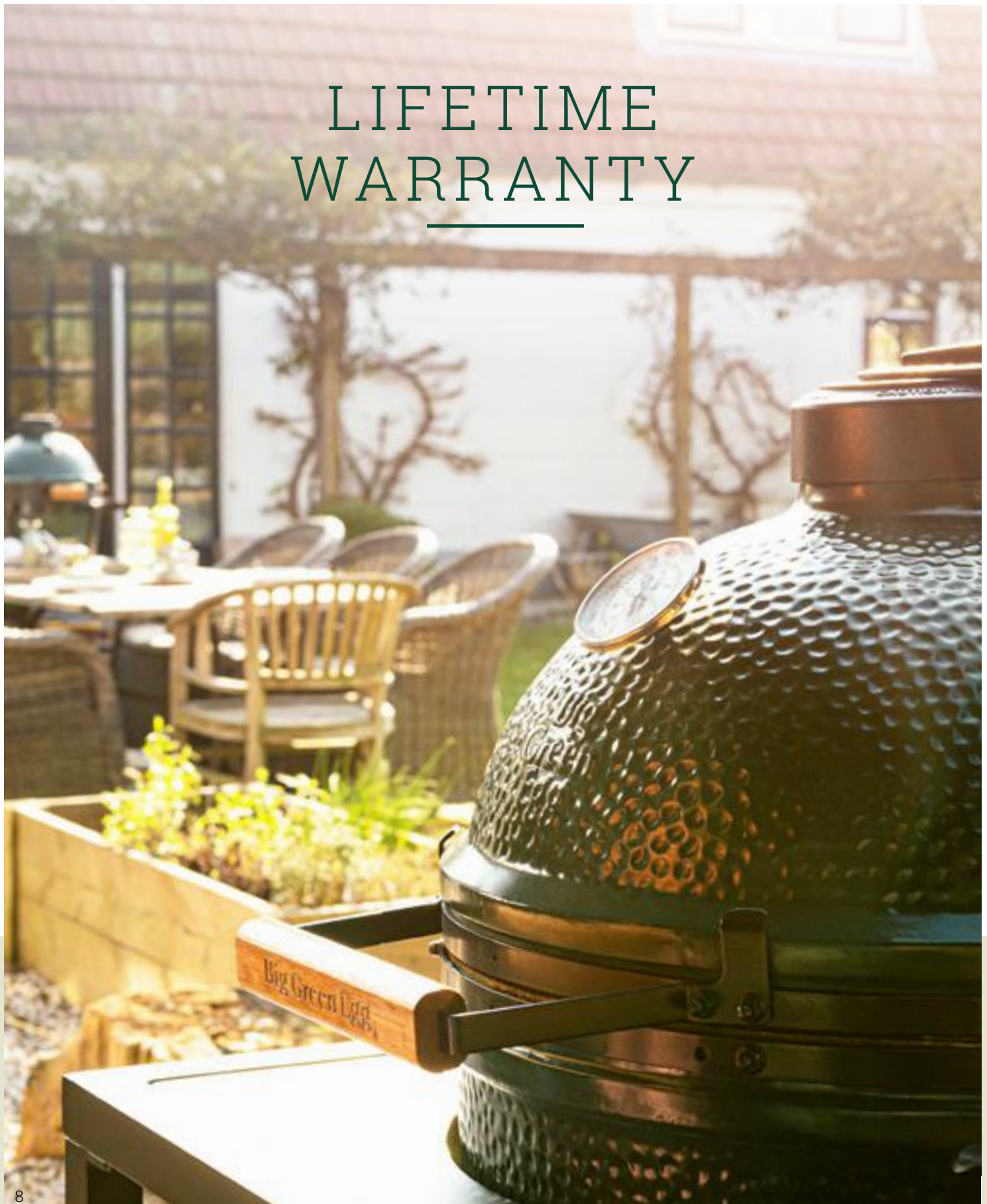
THE SECRET BEHIND THE BIG GREEN EGG

Japanese, Americans, Europeans: everyone who tastes dishes prepared on a Big Green Egg are forever fans due to the unparalleled taste. What is the secret behind the EGG? It is actually a combination of several things. It is the ceramic that reflects the heat, generating an airflow that makes the ingredients and dishes exceptionally tender. It is the perfect circulation of air, which ensures that food cooks evenly and at just the right temperature. And it is the fact that the temperature can be controlled and maintained down to the finest degree. As a result of the high-quality heat-insulating ceramic, even external temperatures do not affect the temperature inside the EGG. And – last but not least – its spectacular appearance!

LIFELONG QUALITY

At Big Green Egg we fully support our product, which is why we give consumers a lifetime guarantee on the materials and structure of all the ceramic parts of the EGG. It is made of a very high quality ceramic material. This material has exceptional insulating properties and makes the EGG, in combination with its various patented parts, quite unique. The ceramic can withstand extreme temperatures and temperature fluctuations. Your EGG will last you a lifetime without any loss in performance, which is why our entire company is proud to stand behind our EGGs.

LIFETIME WARRANTY



The best ceramics Innovative details

At first glance, there seems to be little difference between this Big Green Egg and the model that we introduced in 1974.

However, appearances are deceptive. Since then we have implemented quite a number of technological innovations, and we will continue to do so because we not only want to be the best kamado today but also in the future.



Exact temperature control



Made in The Americas



The highest quality ceramics advanced by NASA



Easy to light and ready in only 15 Minutes



See how the Big Green Eggs are made?

You and Big Green Egg; it's a match!

As a foodie there's one thing you know for certain: with a Big Green Egg you'll bring the premium quality kamado into your home (oh well, in your garden or on your terrace or balcony). In addition to grilling, the Big Green Egg is perfect for baking, smoking, steaming and (slow) cooking. Because an EGG is more than just a barbecue, it is a complete outdoor kitchen in which you can bake pizzas, smoke fish, slow-cook meat and do all sorts of things you can also do in a regular oven. The culinary possibilities of the Big Green Egg are limitless. So, the question is not why you want an EGG, but which of the 7 models suits you best. For this reason we have given a brief description of the models. Discover for yourself that there is always a matching EGG, no matter how small or big your family, your circle of friends, and your garden (or terrace) may be!

Medium
Enjoy with
friends and
family

Large
Allrounder
for any
occasion

MiniMax
The handy
tabletop
model

XLarge
Never short
of space
again

Small
Modest size,
perfect
performance

2XL
Perfect for
extra large
groups

Mini
Take it
wherever
you go

The essential Big Green Egg collection:

—
An easy start

Especially for the novice EGGer, we have compiled a starter pack containing the most important basics. This also takes care of your birthday wish list.



Big Green Egg | IntEGGrated Nest+Handler | Charcoal Starters | Cast Iron Grid | Ash Tool
convEGGtor + convEGGtor Basket | 100% Natural Charcoal



2XL

Large, larger, largest. The Big Green Egg 2XL is the biggest member of the Big Green Egg family and the largest kamado available on the market. Everything about this model is impressive: the weight, the size, the height and the cooking surface. The 2XL is an eye catcher in each and every way, with performance to match. With the aid of an IntEGGrated Nest+Handler the 2XL can still be easily moved. And thanks to a clever hinge mechanism it is also easy to open the EGG. Magnanimous in size and culinary possibilities, but without putting on airs.

Specifications

Grid: Ø 73 cm
 Cooking surface: 4.185 cm²
 Total weight: 170 kg
 Height: 90 cm

Code 120939

XLarge

Do you have a big family and/or group of friends? Do you cook professionally? Or do you do the catering for large groups? Then the Big Green Egg XLarge is your perfect partner in crime. It will enable you to serve tasty cooked ingredients and dishes to loads of people simultaneously. With a cooking surface of 61 centimetres, big chunks of meat, fish or several pizzas are no longer a fantasy but a reality. And if 61 centimetres is just a tad too small? Just expand the cooking surface with the 5-Piece EGGspander Kit and raise the level of your cooking.

Specifications

Grid: Ø 61 cm
 Cooking surface: 2.919 cm²
 Total weight: 99 kg
 Height: 78 cm

Code 117649

Starter pack

2XL

- EGG
- IntEGGrated Nest+Handler
- 2x Half convEGGtor Stone
- convEGGtor Basket
- Charcoal 9 kg
- Charcoal Starters
- Ash Tool

XLarge

- EGG
- IntEGGrated Nest+Handler
- convEGGtor
- convEGGtor Basket
- Charcoal 9 kg
- Charcoal Starters
- Ash Tool



Large

The Big Green Egg Large is the most popular model of the Big Green Egg family. You can easily prepare all your favourite dishes and those of your family and friends on the cooking surface of the Large - all at the same time if need be, because the Large provides enough space to cook for 8 people. And with all that available space it is also very easy to prepare all-inclusive three-course menus. Do you want to get the maximum out of your EGG? Then the Large would be a perfect match for you as it is the model with the most matching accessories. This is why this all-rounder was given the name Large, as the possibilities are extensive.

Specifications

Grid: Ø 46 cm

Cooking surface: 1.688 cm²

Total weight: 73 kg

Height: 84 cm

Code 117632

Large Starter pack

- EGG
- IntEGGrated Nest+Handler
- convEGGtor
- convEGGtor Basket
- Charcoal 9 kg
- Charcoal Starters
- Ash Tool



Medium

The Big Green Egg Medium is sufficiently compact to fit a small city garden, a patio or a balcony, and yet it is big enough to grill, smoke, stew or bake for 6 to 8 people. With a Medium in your garden, you can very easily invite your family or friends to enjoy great food together. This is one of the reasons why this EGG is one of our most popular models. With the matching convEGGtor and Baking Stone, you can immediately convert the Big Green Egg Medium into a pizza oven in which you can bake the best pizzas ever. It may be a Medium, but it is certainly not average!

Specifications

Grid: Ø 40 cm

Cooking surface: 1.140 cm²

Total weight: 51 kg

Height: 72 cm

Code 117625

MiniMax

Although its size may not be impressive, the Big Green Egg MiniMax more than makes up for that with its performance. It is only 7 centimetres taller than the Big Green Egg Mini, but has a far larger cooking surface which is comparable to that of the Big Green Egg Small. This will give you more than enough space to cook for 4 to 6 people. Planning an outing? You don't have to be a professional weightlifter to bring the MiniMax along as it only weighs 35 kilograms. This will not be a problem if you use the EGG Carrier, which is included as a standard accessory! Upgrade it with the Portable Nest and Acacia Wood EGG Mates and you will be able to work at a comfortable cooking height wherever you wish.

Specifications

Grid: Ø 33 cm

Cooking surface: 855 cm²

Total weight: 35 kg

Height: 50 cm

Including EGG Carrier

Code 119650

Medium

- EGG
- IntEGGrated Nest+Handler
- convEGGtor
- convEGGtor Basket
- Charcoal 4,5 kg
- Charcoal Starters
- Ash Tool

MiniMax

- EGG (incl. EGG Carrier)
- convEGGtor
- Charcoal 4,5 kg
- Charcoal Starters
- Ash Tool



Small

Do only those that have a large garden enjoy the privilege of outdoor cooking? Absolutely not! The Big Green Egg Small is the favourite housemate of city folk with a balcony or small patio. The Small may be compact, but you can easily cook meals that are out of this world for 4 to 6 people. As the grid of the Small is placed lower than that of the MiniMax, the Small is more suitable for larger preparations, even though the cooking surface of both is the same. The Big Green Egg Small may be small, but its performance is big!

Specifications

Grid: Ø 33 cm
Cooking surface: 855 cm²
Total weight: 36 kg
Height: 61 cm

Code 117601



Mini

The Big Green Egg Mini is the smallest and lightest member of the Big Green Egg family. It is ideal for camping or to take on a boat trip or picnic. Or you could just use it at home, on the table, with the EGG Carrier. But let's be frank here; once you have acquired this EGG model, you'll probably want to take it everywhere you go. Thanks to its weight the Mini is very easy to carry. And even easier to carry if you purchase an EGG carrier for your Mini. Do you usually cook for 2 to 4 people? Then this travel-friendly lightweight would be your ideal Big Green Egg model.

Specifications

Grid: Ø 25 cm
Cooking surface: 507 cm²
Total weight: 17 kg
Height: 43 cm

Code 117618

EGG Carrier Mini

Code 116451

Starter packs

Small

- EGG
- EGG Nest
- convEGGtor
- Charcoal 4,5 kg
- Charcoal Starters
- Ash Tool

Mini

- EGG
- EGG Carrier
- convEGGtor
- Charcoal 4,5 kg
- Charcoal Starters
- Ash Tool

**Smoke, roast,
steam, bake, grill.**
A new day, a new dish. Forever.





THE VERSATILITY OF A BIG GREEN EGG...

The Big Green Egg has a temperature range of 70°C - 350°C, so you can try out all kinds of cooking techniques. Grilling, smoking, stir frying, steaming, baking or slow-cooking; it's a piece of cake on your Big Green Egg. From grilled T-bone steak or ribeye, to a vegetarian curry and Madrilienian stew. Get cooking with steamed oysters, straw-smoked carpaccio, Asian chicken soup or a well-filled vegetable quiche. Nothing is too outlandish! And then of course it's tasting time... Pure and honest flavours with an unrivalled, characteristic aroma and taste. With a Big Green Egg, a new world will open up for you. Push your culinary boundaries and surprise yourself and your guests. Let your creativity flow, and enjoy!

...ALL YEAR ROUND!

Whether it's freezing cold or a real scorcher; the EGG is for every season, all year round. If you think barbecuing's just for summer, think again! That's all changing thanks to Big Green Egg. After all, why would you only enjoy your kamado for a few months when you can use it 365 days a year? The unique, insulating ceramic means the weather outside is irrelevant. The temperature in the EGG is as stable as ever, and it couldn't give a hoot about rain or snow.

ENJOYING THE ULTIMATE TASTE EXPERIENCE TOGETHER

A Big Green Egg will last you a lifetime; you can continue to endlessly vary your ingredients and dishes with a particularly tasty result. Enjoying the good life together – that's what the Big Green Egg is all about. Surrounded by family, friends and loved ones, and the most delicious dishes you've ever tasted; that's what unforgettable moments are made of. Preparing your favourite recipes or creating new dishes on your EGG. The possibilities are endless: try them all out and give your creativity free reign! Bring on that juicy entrecote, that gorgeous piece of fish with a salty crust, hearty stew, crusty bread and pizzas with the perfect crust, or that mouth-wateringly delicious dessert. What are you going to prepare first?

Read more about the various cooking techniques and accessories on the next few pages, and find out what possibilities the Big Green Egg has to offer.

Let's get started with... baking!

2 persons

INGREDIENTS PREFERMENT

40 g lukewarm water
3 g fresh yeast
40 g high-protein flour

DOUGH

210 g high-protein flour
5 g fine salt
12 g fresh yeast
12 g cold butter
12 g honey
115 g lukewarm water

FILLING

70 g grated candied ginger
70 g candied orange (orangeade)
70 g raisins

TOPPING

100 g honey
100 g whisky
2 tbsp candied orange (orangeade)

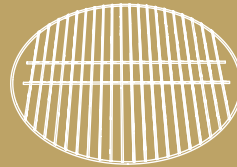
ACCESSORIES

convEGGtor
Stainless Steel Grid
Baking Stone
Cast Iron Sauce Pot

Required accessories



Baking Stone



Stainless Steel Grid



convEGGtor

The convEGGtor: from EGG to oven

Using the ceramic convEGGtor as a ceramic heat shield means the charcoal doesn't heat the ingredients directly, and you can convert the Big Green Egg into an oven in no time. In combination with the Baking Stone, you can make the tastiest pizzas ever with an authentic crispy base.

More information on page 42



Tip: why not also try baking bread, cakes or brownies. The possibilities are endless!



PREPARATION IN ADVANCE

1. For the preferment, pour the lukewarm water into the mixing bowl of a food processor, crumble the yeast over the bowl and keep stirring to allow it to dissolve into the water. Mix in the flour, cover the bowl with cling film and leave to rise for about 2 hours.
2. After 2 hours, add the ingredients for the dough and use a dough hook on the food processor to knead the dough at medium speed for about 6-7 minutes to make a supple, elastic dough; of course, the dough can also be kneaded by hand. The dough is ready when you pull it apart and are able to pull off a tiny, thin layer.
3. Add all the ingredients for the filling and leave the machine on until the ingredients are all thoroughly mixed into the dough. Cover the bowl with cling film and allow the dough to rise for about 30 minutes.
4. Divide the dough into 2 equal portions and ball them up into pointed rolls. Place them on their sides on your worktop, cover with a

clean, slightly moistened tea towel and let rise for 50 minutes.

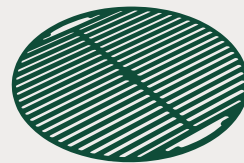
PREPARATION

1. Ignite the charcoal in the Big Green Egg and use the convEGGtor and the Stainless Steel Grid to heat to a temperature of 210°C.
2. Place the Baking Stone on the grid. Place the unbaked loaves on their sides on the Baking Stone and make an incision along the side lengthwise with a sharp knife. Close the lid of the EGG; placing the Baking Stone will decrease the temperature to about 190°C. Bake the loaves for 30-40 minutes until golden brown and cooked.
3. Remove the loaves from the EGG and leave to cool on a rack. In the meantime, remove the Baking Stone from the EGG. For the glaze, mix the honey and whisky in the Cast Iron Sauce Pot, then place the pot on a grid and close the lid of the EGG. Bring to the boil and allow to reduce until it is nice and thick.
4. Coat the loaves with the honey-whisky mixture and top with the candied orange.



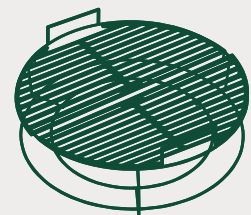
Let's get started with... grilling on cast iron

The perfect grill marks on different levels



Back to basic grilling:

the easy way with the cast-iron grid placed on the fire ring. Ensure the signature grill marks and maillard reactions (protein caramelisation) by giving your food a quarter turn on the grid.



Grilling at great height:

and keeping your food in contact with the grill for longer. Create more space between the charcoal and your product with the grid on the basket, so you can grill your thicker pieces of meat for longer. The heat from the cast iron continues providing the same grill effect.

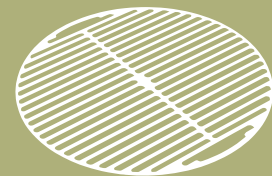
**Let's get started with...
a spectacular
side dish**



**Roasted sweet
potatoes
and grilled
asparagus**



Required accessory



Cast Iron Grid

4 persons

INGREDIENTS SWEET POTATOES

- 2 large sweet potatoes
- 1 clove of garlic
- 1 sprig of thyme
- 1 sprig of rosemary
- 2 tbsp olive oil
- 4 anchovy fillets
- 4 sprigs of watercress

HERB CREAM

- 6 sprigs of chives
- 2 tbsp clotted cream

ASPARAGUS

- 12 green asparagus spears
- 1 tbsp olive oil

ACCESSORY

- Cast Iron Grid

PREPARATION IN ADVANCE

1. Light the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 180°C. Meanwhile, wash the sweet potatoes and pat them dry. Place each sweet potato on a sheet of aluminium foil.

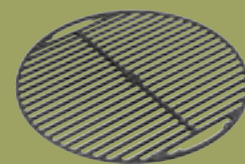
2. Peel and mince the clove of garlic. Stem the thyme and rosemary. Mix the garlic and herbs into the olive oil. Drizzle the oil and herbs over the sweet potatoes and wrap them in the foil.

PREPARATION

1. Place the foil-wrapped sweet potatoes on the grid of the Big Green Egg. Close the lid and leave the sweet potatoes to roast for approx. 35 minutes. Meanwhile, for the herb cream, finely chop the chives and mix them into the clotted cream, adding salt and pepper to taste. Cut off the hard ends of the asparagus spears.
2. Remove the sweet potatoes from the Big Green Egg. Brush the asparagus with the olive oil and sprinkle with salt and pepper. Place the asparagus on the grid and grill for 1–1½ minutes. Turn the asparagus spears over and grill for another 1–1½ minutes. Close the lid of the EGG after each action. Meanwhile, carefully remove the aluminium foil from the sweet potatoes.
3. Cut the sweet potatoes in half lengthwise and top with half a tablespoon of the herb cream. Place 3 asparagus spears and an anchovy on each sweet potato half. Garnish with the watercress.

Roasting in your EGG? Yes!

Are you looking for a simple yet impressive side dish that you can prepare on your Big Green Egg? Then this recipe is ideal! It combines roasted sweet potatoes and grilled asparagus from the kamado with an herb cream sauce. Even though the roasting and grilling process is extremely easy, the final results are spectacular thanks to the Big Green Egg touch and the combination of flavours!



Pulled pork with white cabbage salad



Tip: for the best smoky results, select Wood Chips for short smoking times, and the larger Wood Chunks for longer sessions. If you'd like to know about smoking, see page 40.

8-10 persons

INGREDIENTS

PULLED PORK

- 2 kg of pork neck
- 2 tbsp olive oil
- 4 tbsp pork rub
- BBQ sauce
- white cabbage salad
- 10 chive stalks

ACCESSOIRES

- Wood Chunk (Apple)
- Wood Chunk (Hickory)
- convEGGtor
- Rectangular Drip Pan
- Stainless Steel Grid
- Dual Probe Remote Thermometer
- Meat Claws

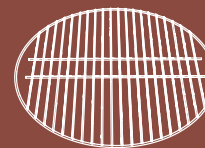
PREPARATION IN ADVANCE

1. Light the charcoal in the Big Green Egg and heat to a temperature of 160°C.
2. First, rub the pork neck with the olive oil, then add the rub.

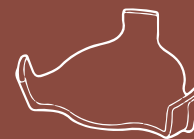
PREPARATION

1. Add an Apple and a Hickory Wood Chunk to the smouldering charcoal. Place the convEGGtor, with on it the Rectangular Drip Pan, in the EGG and add the Stainless Steel Grid. Place the pork neck on the grid, insert the probe of the Dual Probe Remote Thermometer into the core of the meat and set the core thermometer to a temperature of 72-75°C. Close the lid of the EGG and the temperature of the EGG will drop to 120°C. Leave the pork neck to cook for about 6 hours until the set core temperature has been reached.
2. Remove the pork neck from the EGG and brush the meat on all sides with 3 tablespoons of BBQ sauce. Wrap the meat in 3 layers of aluminium foil and return it to the grid. Reinsert the probe of the Dual Probe Remote Thermometer into the core of the meat and set the core temperature to 96°C. Close the lid of the EGG and increase the temperature of the EGG to 140°C. Leave the pork neck to cook for approx. 4 hours until the set core temperature has been reached; the meat must feel soft.

Required accessories



Stainless Steel Grid

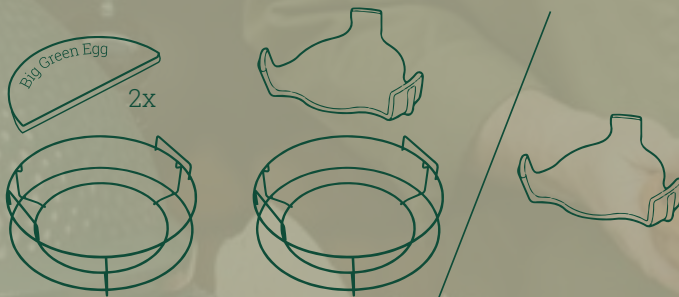


convEGGtor

3. Remove the pork neck from the EGG, without removing the aluminium foil, and leave it to rest in a cooler for at least 1 hour. The cooler will have an insulating effect, ensuring that the meat stays warm.
4. Carefully remove the foil and set aside the liquid. Pull the meat apart using the Meat Claws and mix in the liquid you set aside, as well as some BBQ sauce to taste. Serve the resulting pulled pork with the white cabbage salad and the remainder of the BBQ sauce and garnish with chives.

Let's get started with... cooking sessions lasting hours

Low and slow: at what setting?



The preparation is simple, let time do all the work, and the amazing results will astound you. But what's the ideal setting? You can opt for slow cooking with convEGGtor, or place two Half convEGGtor Stones in the convEGGtor Basket. The difference is down to the size of the indirect surface you create, and the corresponding temperatures:

convEGGtor Basket +
2x Half convEGGtor Stone =
70°C – 180°C

convEGGtor
(with or without convEGGtor Basket) =
80°C – 350°C

Let's get started with...
mighty mackerel





Tip: Tastes good with antbioise or a fresh-tasting mayonnaise.

Roasted mackerel

3 persons

INGREDIENTS MACKEREL

- 3 raw mackerel
- ½ bulb fresh garlic
- ½ organic lemon
- 1 tbsp olive oil
- 3 sprigs of thyme
- 3 sprigs of rosemary

ACCESSORIES

- convEGGtor
- Stainless Steel Grid
- Half Moon Perforated Grid
- Instant Read Thermometer

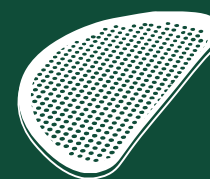
PREPARATION IN ADVANCE

1. Light the charcoal in the Big Green Egg and heat, with the convEGGtor and the Stainless Steel Grid, to a temperature of 200°C.
2. Slice open the belly of each mackerel and remove the entrails. Rinse the abdominal cavity and the outside of the mackerel well under cold running water and pat them dry. Make about 6 to 8 incisions in each side of the mackerel.
3. Cut the garlic and the lemon into chunks.

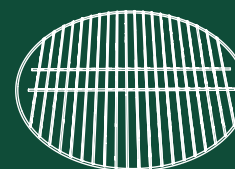
PREPARATION

1. Rub the skin of each mackerel with olive oil and sprinkle them with fine sea salt and white pepper to taste. Lay the mackerel on top of the Half Perforated Grid and lay the sprigs of thyme and rosemary, the garlic and lemon chunks between the mackerel.
2. Place the Perforated Grid on top of the grid and close the lid of the EGG. Allow the mackerel to roast for about 15 minutes or so until they have reached a core temperature of 65 °C; you can measure this with the Instant Read Thermometer.
3. Remove the mackerel from the Big Green Egg. Tuck in and serve with garnish of your choice or use the mackerel in a meal of your choice.

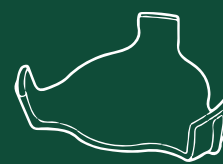
Required accessories



Half Perforated Grid



Stainless Steel Grid



convEGGtor

Let's get started with... even more cooking techniques



Cast Iron Grid

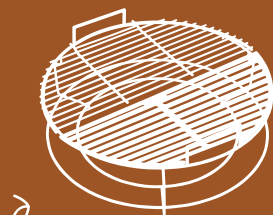


convEGGtor

Indirect grilling

Grill a highway chicken in the skin without turning, or cook delicate ingredients such as vegetables, but still with gorgeous grill marks? With indirect grilling, you have maximum contact with the cast-iron grid, and you ensure your product's proteins caramelize more slowly.

Half Stainless Steel Grid
Half Cast Iron Grid



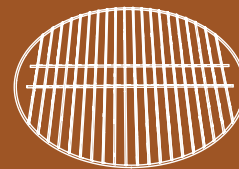
convEGGtor Basket



Half convEGGtor Stone

Multi Zone Cooking

Grill a large piece of meat and then let it cook even longer indirectly. Or serve a large number of burgers all at once in the blink of an eye. Chef's tip: grill your saté directly and have the skewers rest in the indirect section.



Stainless Steel Grid



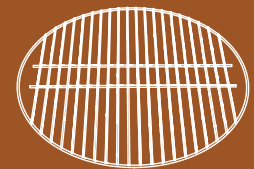
convEGGtor

Indirect roasting at high temperature

A salted ham or roast pork fillet. Give them a wonderful roasted flavour with the Stainless Steel Grid and the convEGGtor at a high temperature, without burning the product. The hot air in the EGG colours your product to perfection.



Dutch Oven



Stainless Steel Grid



convEGGtor

Stewing

Tip: First, grill your product on the Cast Iron Grid for extra roasting flavour, and then allow it to stew in the Dutch Oven. Keep the pan lid off during stewing. That way, the closed Big Green Egg gives your dish maximum flavour.

Try them all out, and give your creativity free reign.



discover
our new
accessory
Rotisserie



Rotisserie

A delicious charcoal-roasted chicken, a sweet and juicy pineapple, a lovely roulade or a home-made gyro or kebab cooked on a spit? From now on you can easily make all these dishes yourself in your Big Green Egg with the Rotisserie, a fantastic new addition to your Big Green Egg. The possibilities are endless. Your ingredients will continually be drizzled with the fat and/or juices that are released, yielding even more flavour. You can use the Rotisserie with or without the convEGGtor depending on what you are cooking and the temperature of the EGG.



XLarge 128553

Large 128546

Max. weight 17 kg.

Simply place the spit ring on the ceramic base and place the spit in the ring. Then close the lid of the EGG so that, as always, you can perfectly control the temperature of the EGG and combine the advantages of the EGG and the spit. Your food will cook just right thanks to the air flow in the EGG, the heat reflection of the ceramic and the rotation of the spit. The spit ring is made from coated steel and the spit and accompanying spit forks are made from stainless steel. The spit is turned by a quiet but powerful 220–240 volt engine that ensures very consistent rotation.





365 DAYS
BIG GREEN EGG
**Every day is
the season.**



You can cook every day in the Big Green Egg, all year around. And let's be honest, there are no seasons for a true EGGer.

Every day is the season! Do you only use your barbecue when the weather heats up? Think again! After all, why would you only enjoy your Big Green Egg for a few months when you can use it 365 days a year? The various cooking techniques make the Big Green Egg incredibly versatile. This, in turn, makes it extremely easy to adapt meals to the natural environment and eat seasonal food. Not only varied, but also highly sustainable! And... seasonal ingredients are often tastier too. So what are you waiting for?





Everlasting quality and year-round temperature control no matter what.

Year-round outdoor cooking is one of the many techniques that make the Big Green Egg so special. It all comes down to the materials used to make this outdoor cooking system. As a result of the high quality heat-insulating ceramic, external temperatures do not affect the temperature inside the EGG. Whatever the weather conditions, your meal is always guaranteed to be cooked evenly at the temperature required by the cooking method. It can't really go wrong! The Big Green Egg's ceramics reflect the heat, generating an airflow that ensures the ingredients are cooked evenly.

The ceramic of the Big Green Egg is unique in its field, and was partly developed by NASA. The production process takes place in North America, according to the strictest quality standards, which explains the exceptionally high quality. It has superb insulating properties, and can withstand extreme temperatures and temperature fluctuations.

Let's get started with... seasonal produce

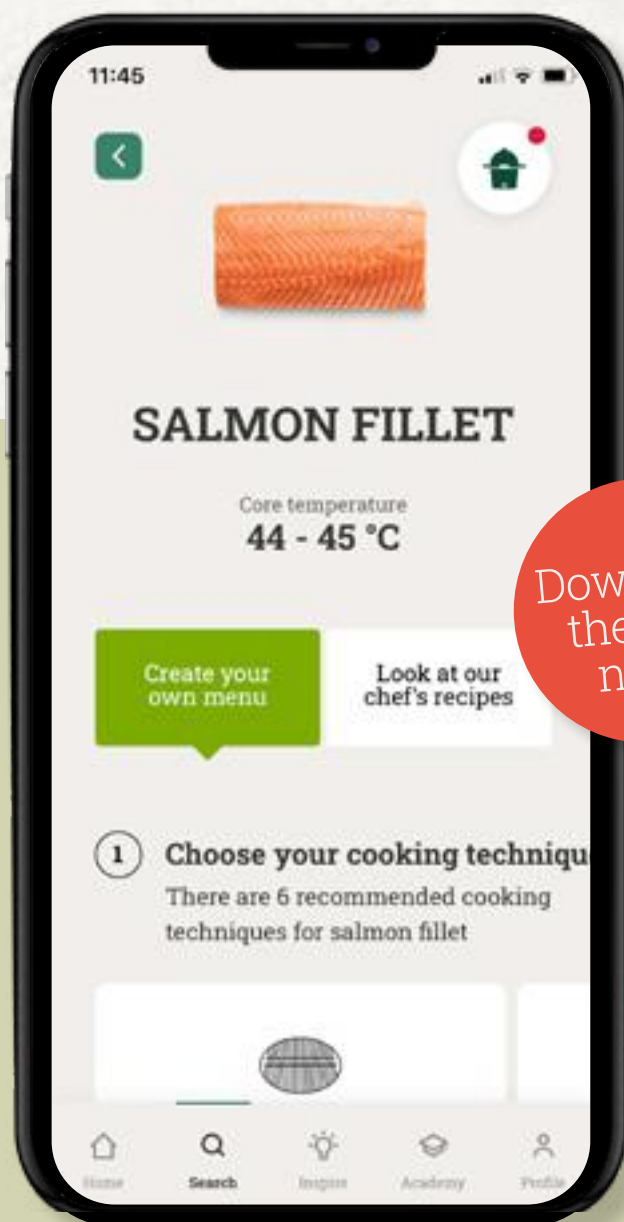
In early spring, you can enjoy the tastiest seasonal produce. While your garden is just starting to come to life, you can prepare your favourite vegetarian recipe. Light up, it's springtime! Long summer evenings are great for hanging out with family and friends. Drinking and chatting around the EGG, and enjoying a wide range of tasty snacks and treats. The autumn coincides beautifully with the game season. Something to look forward to, and a great moment to really shine. Prepare a luxurious, indulgent piece of game. It's not something you may eat often, but it is a real highlight on the table.

Winter is some EGGers' favourite season, and we completely understand why. What could be more atmospheric than lighting the charcoal in a cosy scarf and snug beanie, with a thick covering of snow on the ground? Prepare a delicious stew, hearty soup or huge piece of meat using the low & slow technique. Let the Big Green Egg do its work while you enjoy a glass of wine indoors with your guests, by the open fire.

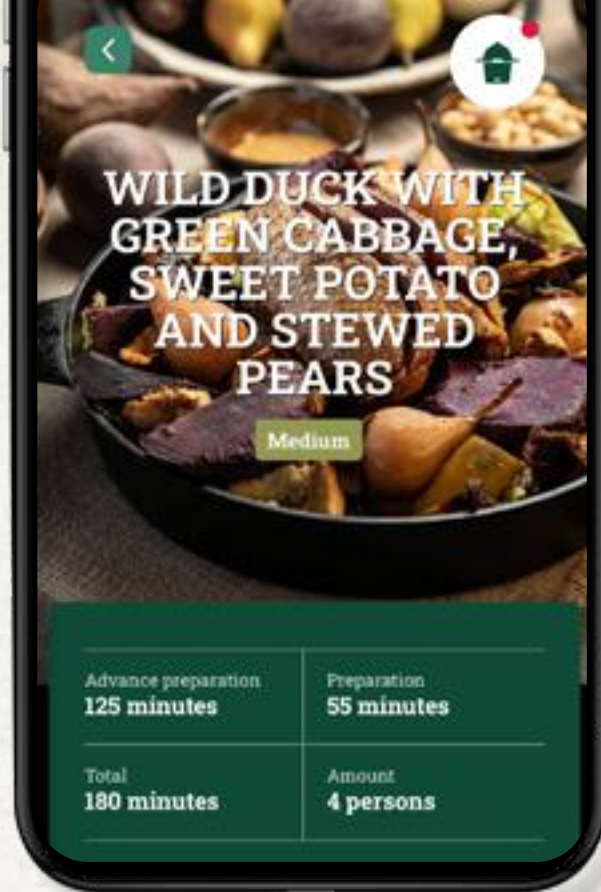


Big Green Egg App.

You've got the whole green world in your hand.



Download
the app
now!



**Create your
own menu...
...or steal from
THE CHEF.**



THE BIG GREEN EGG ACADEMY

Beginner

Buying, filleting and preparing fresh fish



Hot & trending

How to create the perfect outdoor kitchen



Share & like dishes with your EGG-friends in the society.

Save your favourite recipes or create your own meals with an unlimited variety of ingredients. Watch masterclass videos about cooking techniques and read helpful tips & tricks from the chef. Then share your results with the community. You can add your friends, meet new EGG fans and exchange photos, dishes and tips.

Broaden your EGG horizons with the Big Green Egg app.



In touch. Always.



From EGG to complete outdoor kitchen

Every Big Green Egg deserves the best accommodation. This is to protect it, to move it safely if necessary, and to get the most out of it. Once you have chosen the model that suits you, you can start building. Transform your EGG into the perfect outdoor kitchen by giving it a solid base, including workspace and storage space.



Portable Nest

If you're going camping, to a park or a beach party, there's no reason not to do that in style. Simply take your MiniMax with you in its EGG Carrier. Position this Portable Nest, and your multifunctional outdoor cooking appliance will stand at a comfortable cooking height. (the base is 60 cm!). Done EGGing? Simply fold up and go!

MiniMax 120649



IntEGGrated Nest+Handler

That's right, here at Big Green Egg we do two in one! The intEGGrated Nest+Handler merges two great products into a single fantastic creation. A strong, stable nest and a useful tool for moving your EGG safely thanks to its strong large castors. Nest + transport; and all that in a sleek design.

2XL 121011
 XLarge 121158
 Large 120175
 Medium 122285



Nest

Every Big Green Egg feels at home in an EGG Nest. When you place your EGG in the frame, you can see it grow. As it is positioned a bit higher, it will be at your ideal working height. Your back will be grateful. The EGG Nest is made of powdercoated steel and its 4 sturdy castors make it easy to move.

XLarge 301079
 Large 301000
 Medium 302007
 Small 301062



Table Nest

When using a Table Nest you are literally placing the Big Green Egg on a pedestal. It was specifically designed to support your EGG and to protect your table or self-built outdoor kitchen against the release of heat by providing adequate airflow beneath the EGG. An EGG should never be placed directly on a wood surface.

2XL 115638
 XLarge 113238
 Large 113214
 Medium 113221



Nest Utility Rack

Where to put your convEGGtor when not using it? In the Big Green Egg Nest Utility Rack, of course! You can attach this temporary storage solution to your EGG Nest or intEGGrated Nest+Handler. And it has more than enough arm strength to hang your Baking Stone from. A powerful specimen. The Big Green Egg Nest Utility Rack will hold it securely!

2XL, XLarge, Large, Medium, Small 122704



Acacia Wood EGG Mates

Big Green Egg's new Acacia Wood EGG Mates are a wonderful accessory for your Big Green Egg. The handy side tables for your ingredients and tools are made of sustainably harvested acacia. This hardwood with striking markings is predominantly used for high-end furniture. Easy to fold out and fold down, and heat-resistant too. Fabulous!

XLarge	121134	MiniMax	121844
Large	121127	Small	120663
Medium	120670		



Eucalyptus Wood Table

Do you like a natural style in your garden and are you looking for a beautiful Big Green Egg table to match your theme? Each Eucalyptus Wood Table is unique with its natural grain and special shades of colour. This handmade table is constructed from solid planks of eucalyptus hardwood, a sustainable type of wood with a beautiful appearance. The Eucalyptus Wood Table will transform your Big Green Egg into a complete outdoor kitchen with plenty of space for your accessories and dishes. Always place the EGG in a Table Nest to ensure sufficient air circulation. The table does not include the EGG, Table Nest or wheels (Caster Kit).

160x80x80 cm	150x60x80 cm
XLarge 127631	Large 127624



Caster Kit
2 pieces 120410



Modular EGG Workspace.

Because Rome wasn't built in a day either, you should take the time to customise your outdoor kitchen 100% as well. Begin with the framework, and slowly expand it with Expansion Modules, Nest Inserts and other Add-ons. Hey babe, let's make it bigger!

The new Big Green Egg Modular EGG Workspace is a kind of Lego® for adults. It is designed in such a way that all the components can be combined and you can continue to expand.

If you want a large work surface, this modular system is just as versatile as the EGG itself. The configuration or style of your outdoor workspace can also be adapted to meet your taste and requirements.



2XL



XL



L



M

EGG Frame

76x88x77 cm
2XL 121837

76x76x77 cm
XLarge 120229
Large 120212
Medium 122193

Caster Kit not included.

1 Add an Expansion Module.



Expansion Frame
76x76x77 cm
120236



Expansion Cabinet
76x76x77 cm
122247
Acacia Wood Insert not included.

4 Upgrade with extra tools.




3-Piece Accessory Pack for Modular EGG Workspace


How do you spot an experienced Big Green EGGer? By an organised workstation. With this 3-Piece Accessory Pack, you have everything close by and your hands free for the EGG. Store utensils and herbs in the Storage Rack, hang a roll of kitchen paper/kitchen towel on the Towel Holder, and the ash goes into the Utility Tray. Sleek set-up!

126948

2

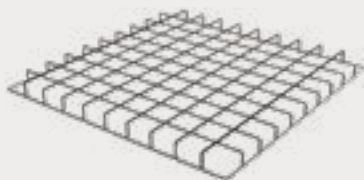


Caster Kit
10 cm - 2 pieces
120410



Tool Hooks
25 cm
120281

3 Customize with Inserts.



Stainless Steel Grid Insert
120243



Acacia Wood Insert
120250



Stainless Steel Insert
127365



Distressed Acacia Wood Insert
120267

Big Green Egg Charcoal: Choose your flavour



The key to success for a tasty dish and the basis for your cooking session is using the best-quality charcoal. While the result partly depends on the type of charcoal used, one thing is certain: the flavour of charcoal-cooked ingredients is unparalleled.

Big Green Egg charcoal is FSC certified, 100% natural charcoal, and originates from beech and hornbeam. This type of wood ensures a neutral basis so for every new cooking session, you can create your very own ideal taste concoction. This might include extra smoky flavour, a touch of hickory, cherries, apple or pecan. Adding Big Green Egg Wood Chips or Chunks means whatever flavour you choose, you'll always put an astounding dish on the table.

The 100% natural charcoal (free from chemical ingredients, aromas and flavourings) is produced in Europe from wood residue or trees specially cultivated in sustainably managed forests. For each tree felled, a new one is planted in its place. The extra-large pieces burn slowly, create no unnecessary smoke and – unlike many other types of charcoal – remarkably little ash. This fantastic pure hardwood has a wonderfully long burning time. That's good when your pulled pork is slowly cooking.



Charcoal Starters

You are off to a flaming start with Charcoal Starters when cooking on the EGG. You can safely ignite the charcoal in your Big Green Egg with them and they contain no lighter fluid or chemical additives. These fire starters are made from compressed wood fibres to avoid any penetrating taste or smell of petroleum.

24 pieces 120922



Charcoal EGGniter

Brand new and already vital to every EGGER. The Big Green Egg Refillable Butane Charcoal EGGniter is a powerful mix of an adjustable burner and a blower. You ignite and boost the fire in the coals within a few minutes. This BBQ starter is quick, easy and safe. Baby, you can light my fire!

120915



100% Natural Charcoal

Every cooking session starts with the right fuel. Our 100% natural charcoal with FSC quality mark is exactly what you need. This Big Green Egg charcoal comes from beech and hornbeam, and has an extremely long burning time. For an extra smoky touch, add Big Green Egg Wood Chips or Chunks to your charcoal, to taste.

Big Green Egg Charcoal comes in 9 and 4.5 kilo bags. The charcoal in the 4.5 kilo bags is slightly smaller. Making it perfect for use in smaller EGG models.

9 kg 666298
4,5 kg 666397





Smoking on your EGG? Talk about addictive...

The technique of smoking takes Big Green EGGing into a totally new dimension. Once you've tasted that characteristic smoky and lightly wooded flavour, you'll be a fan for life.

With the aid of a few tools you will quickly master smoking. Opt for Wooden Grilling Planks to place your ingredients on. First soak the cedar or alder plank in water, before placing it in your EGG. The heat combined with the moisture is what creates the smoky effect. Add an extra touch to your dishes by using the original Wood Chips. Mix the (soaked) wood chips into your charcoal or sprinkle a handful over it. Dependent on the dishes you prepare, you can opt for either Hickory, Pecan, Apple, Oak or Cherry. New to our assortment are the 100% natural Wood Chunks. These sturdy wood chunks have been extensively tested and approved by top chefs. Thanks to their size they are highly suited for the longer low and slow sessions. Opt for Apple, Hickory, Oak or Mesquite and move to the next gastronomic level.

Hickory



Fruit, nuts, beef and all types of game.

Pecan



Spicy smoked foods, especially classic American barbecue dishes.

Apple



Fish, pork, white meat and poultry such as chicken and turkey.

Cherry



Fish, lamb, all kinds of game, duck and beef.

Oak



Suitable for all types of large pieces of meat, especially beef. Perfect for brisket.

Mesquite



Beef, seasoned pork and game. Often used for pulled pork and brisket.

Tip: combine Big Green Egg 100% natural charcoal to your own taste with wood chips and chunks. The neutral pieces of charcoal mean creating a different taste twist each cooking session couldn't be easier.



Wood Chips

Each Big Green Egg chef has his own style. Give all your dishes a characteristic smoky flavour using the original Wood Chips. Mix the (soaked) wood chips into your charcoal or sprinkle a handful over it. Or do both; it's all a matter of taste. The same applies to the type of Wood Chips you may choose: Hickory, Pecan, Apple, Oak or Cherry. The Wood Chips are ideal for short smoke preparations.

Inhoud - 2,9 L	
Hickory	113986
Pecan	113993
Apple	113962
Cherry	113979
Oak	127372



Wooden Grilling Planks

By using our Wooden Grilling Planks you can raise your cooking to the next level. Place the ingredients on the (water soaked) plank and then lay the plank on the grid of the Big Green Egg. The moisture will create a smoke effect. You can choose from cedar or alder wood Grilling Planks, each of which adds its own particular flavour. The Wooden Grilling Planks can be used several times.

Cedar - 2x	
28 cm	116307
Alder - 2x	
28 cm	116291



Wood Chunks

Extensively tested by Big Green Egg chefs. This premium range of 100% natural Wood Chunks is perfect for smoking and will continue to add a delightful aroma and rich flavour for quite some time. Opt for Apple, Hickory, Oak or Mesquite and add a new and tasteful dimension to everything you prepare on the Big Green Egg. The Wood Chunks are perfect for long low and slow sessions.

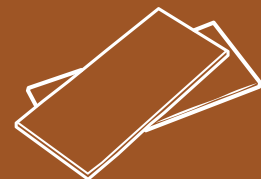
Content - 9 L	
Apple	114617
Hickory	114624
Mesquite	114631
Oak	127389

Wooden grilling planks: two ways of using them

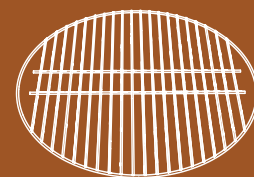
Cooking & steaming: place the soaked planks with your product onto the grid. The steam that is released adds a flavour accent to your ingredients.

Smoking & roasting: allow the soaked plank to dry on your grid and then place your ingredient. The bottom of the plank will singe, giving your food a smoky flavour.

Required accessories



Wooden Grilling Plank



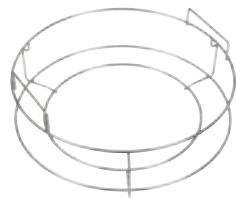
Stainless Steel Grid



convEGGtor®

The convEGGtor functions as a natural barrier between your dishes and the open fire of your Big Green Egg. The special design of the convEGGtor ensures a good air flow and excellent heat conductivity. The indirect heat that passes through the ceramic heat shield transforms your EGG into a fully fledged outdoor oven. This is ideal for low & slow cooking where ingredients are gently cooked at a low temperature.

XLarge	401052	MiniMax	116604
Large	401021	Small	401045
Medium	401038	Mini	114341



convEGGtor Basket

INSIDER TIP! The convEGGtor Basket is a lift. Use it to place your convEGGtor in your EGG - or remove it - simply, swiftly, safely. The convEGGtor Basket is part of the EGGspander system. For more information, please see page 44.

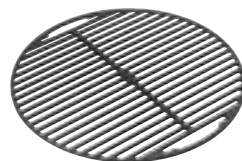
2XL	119735
XLarge	121196
Large	120724
Medium	127242



Baking Stone

Pizza, spelt bread, focaccia or a delicious apple pie: you can start your own home bakery using the Baking Stone. Place the Stone on the grid of your Big Green Egg and you will end up with delicious crusty bread and pizzas with a crispy base.

XLarge	401274	Medium, MiniMax, Small
Large	401014	401007



Cast Iron Grid

Are you going grilling on your Big Green Egg? Then a Cast Iron Grid is indispensable! The only way to get those brilliant grill stripes or perfect grill pattern is by using a cast iron grid. This not only looks beautiful but also provides much more aroma, colour and taste in your ingredients. Cast iron absorbs heat more easily and quickly, retains it longer and releases it evenly to your product. In addition, it is a durable material that will last a lifetime and is extremely easy to maintain.

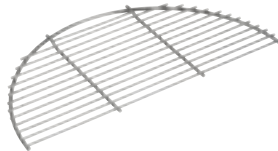
Large	122957	MiniMax	122971
Medium	126405	Small	128195
		Mini	128195



Half Cast Iron Grid

Are you a serious griller? Using the Half Cast Iron Grid, you can prepare salmon steaks, beef steaks and vegetables showing an enviable grill pattern. Perfectly seared on the outside, super tender on the inside. Half the cooking surface but all the taste.

XLarge 121233
Large 120786
Medium 128058



Half Stainless Steel Grid

Learn how to get more out of your Big Green Egg by trying some new cooking techniques! The possibilities are endless with the Half Grid accessories from Big Green Egg. You can use the Half Stainless Steel Grid in the convEGGtor basket. Prepare your food on two levels and combine both direct and indirect heat in your Big Green Egg by using the Half convEGGtor Stone.

XLarge 121202
Large 120731
Medium 128065



Half convEGGtor Stone

The Half convEGGtor Stone is nothing if not versatile. It can be used as an intermediate layer together with the one-piece convEGGtor Basket if you want to cook directly and indirectly at the same time, or it can be used as a complete convection shield by placing two next to each other.

2XL 120960
XLarge 121820
Large 121035
Medium 127273



Half Cast Iron Plancha

A cast iron plate with a dual roll: you can grill delicate or smaller ingredients on the ribbed side, while the smooth side is ideal for pancakes, crêpes or eggs. Does anyone have any further wishes?

XLarge 122995
Large 122988



Half Perforated Grid

Do you like to EGG delicate ingredients such as seafood and fish? Keep them intact with the Perforated Grid. Also ideal for finely chopped vegetables or asparagus, for example.

XLarge 121240
Large 120717





EGGspander System

Endless cooking possibilities.



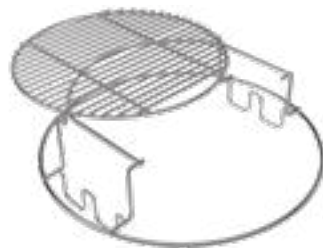
Unleash your culinary creativity with the 5-Piece EGGspander Kit. This smart system facilitates an extensive variety of cooking setups that will allow you to get the best out of yourself and your EGG. This well-thought-out set consists of a two-part Multi Level Rack, a convEGGtor Basket and 2 Half Stainless Steel Grids - making the EGGspander Kit the perfect basic package for all EGG enthusiasts.

If all those different setups still aren't challenging enough for you, we have many more additional accessories in our range. Allow your favourite cooking techniques to determine what add-ons are a must-have for you.

5-Piece EGGspander Kit

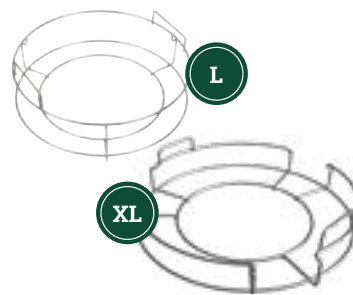


XLarge 121226
Large 120762



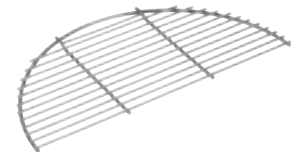
2-Piece Multi Level Rack

XLarge 121219
Large 120755



1-Piece convEGGtor Basket

XLarge 121196
Large 120724



Half Stainless Steel Grid

XLarge 121202
Large 120731

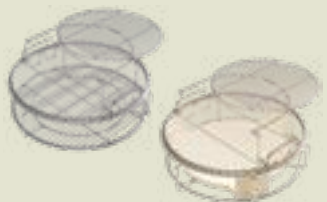


Selection of cooking techniques.



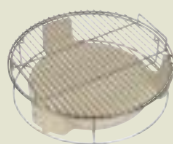
Multi-Zone (direct and indirect) cooking

The EGGspander makes it possible to cook direct and indirect at the same time.



Multi-level cooking

Offers expanded cooking capacity when cooking several foods at once or when cooking for large groups. The top cooking grid slides back for easy access for your food.



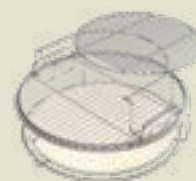
convEGGtor Basket

Facilitates easy and convenient placement and removal of the convEGGtor. The Basket also holds the Carbon Steel Grill Wok for the best wok-dishes.



Pizza & Baking

Turn your EGG into a pizza oven for the best pizza with the convEGGtor and a Baking Stone. Use the Multi Level Rack to expand your baking.



Low & Slow

Use the 5-Piece EGGspander Kit with two half convEGGtor stones for the perfect low & slow preparations. Long hours on a low temperature for the best results.



Chef's favourite



Cast Iron Skillet

With the Cast Iron Skillet it doesn't matter how much time you have on your hands. This cast iron all-rounder is perfect for quickly sealing meat or letting it braise or stew for hours on end. You could make sirloin steaks, Indonesian Rendang, a potato gratin or a casserole. Time to spare? You could also prepare a lovely dessert, such as a cobbler or clafoutis, in the Cast Iron Skillet. The Cast Iron Skillet Small and the Cast Iron Plancha Griddle Small are a perfect match. Here the Griddle will function as a lid for your pan.

2XL, XLarge, Large
Ø36 cm 127846

Available from the MiniMax onward
Ø27 cm 127839



Cast Iron Grill Press

The smash burger is a true American classic. Curious about it? The new Cast Iron Grill Press accessory from Big Green Egg makes it easy to cook this burger yourself in your kamado. The Grill Press gets your burger nice and crispy on the outside while keeping it deliciously juicy on the inside.

127648



Cast Iron Plancha

Do you sometimes have ingredients fall through the gaps in the grid when cooking in your Big Green Egg? For this our range features the Cast Iron Plancha Griddle. You can grill small, delicate ingredients on the ribbed side of this cast iron plate, and pancakes or eggs on the smooth side. You can use the Plancha Griddle for MiniMax as a lid for the Cast Iron Skillet (MiniMax).

2XL, XLarge, Large
Ø35 cm 127860

Available from the MiniMax onward
Ø26 cm 127853



Cast Iron Sauce Pot with Basting Brush

You can heat up sauces and marinades, or melt butter quickly and easily in the Cast Iron Sauce Pot on your Big Green Egg's grid. The silicon Basting Brush fits perfectly into the handle to prevent your table from becoming a mess. Are you planning to use your Cast Iron Sauce Pot in the EGG? Don't forget to remove the Basting Brush.

2XL, XLarge, Large, Medium, MiniMax, Small
Ø 12 cm 127822



Green Dutch Oven

The Green Dutch Oven for the Big Green Egg is one heavy dude. This enamelled cast iron casserole stews, braises, cooks, bakes and roasts. So quite an all-rounder! The lid of the Green Dutch Oven can also be used separately as a shallow frying pan, or even as a tin for cakes and desserts. The Green Dutch Oven is available in both a round and an oval version.

Oval - 5.2 L: 2XL, XLarge, Large
35cm 117670

Round - 4 L: 2XL, XLarge, Large
Ø23 cm 117045



Cast Iron Dutch Oven

This cast iron all-rounder can be used for almost anything. The Big Green Egg Cast Iron Dutch Oven is ideal for stews, bubble and squeak, soups and one-pan dishes. The cast iron distributes the heat over the entire pan and the heavy lid of the Cast Iron Dutch Oven will prevent the liquid from escaping. Or use it without the lid to give all your ingredients that unique Big Green Egg flavour. No matter which option you choose, the braised meat will remain delightfully juicy and tender. Curious? Come back in about 4 hours...

5.2 L: 2XL, XLarge, Large, Medium
Ø27 cm 127877



Carbon Steel Grill Wok

The Big Green Egg is highly versatile and that also applies to cooking with a wok. With the Carbon Steel Grill Wok with Bamboo Spatula you can master every culinary technique. Its flat bottom makes it stable on every cooking surface. And you can easily use it in combination with the convEGGtor Basket. Ready to wok?

XLarge, Large
Ø40 cm 120779



Fire Bowl

How do you remove the ash from your cooled down EGG without fumbling or getting your hands dirty? That is the mission of the new stainless steel Fire Bowl. Hang it over a bin and filter the ash from the extinguished charcoal. It ensures maximum airflow allowing you to get going quickly. You can lift me up! The 2XL and XL Fire Bowls are split into two separate compartments to cover the two zones in your EGG.

2XL	122698	Medium	122667
XLarge	122681	MiniMax	122650
Large	122674		





No more extra hands needed.

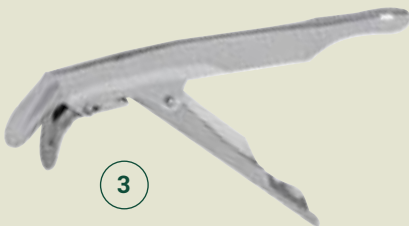
For every food lover the Big Green Egg is the holy grail. And the more often you use it, the happier you will be about all the possibilities, the results and the reactions. Do you want to raise the bar even higher, create more cooking surface or make things easier for yourself? Then go to town with our huge collection of accessories.



1



2



3



4



5



1. Butcher Paper

Do you love to prepare large pieces of meat in your Big Green Egg? Then this accessory is truly a must for you. Wrapping the meat in butcher paper prevents any loss of moisture and keeps your pork neck or beef neck delicious, juicy and tender. The butcher paper helps you easily maintain a constant temperature in your EGG, because it does not reflect heat like aluminium foil. The natural fibres of the paper allow the meat to breathe and add a smoky flavour and crisp 'bark'.

127471

2. Cast Iron Grid Lifter

Lower the grid lifter, rotate a quarter of a turn, clamp and lift. Lifting the hot and heavy Cast Iron Grid of your Big Green Egg, perhaps to place or remove the convEGGtor, is a hot job. However, the handy Cast Iron Grid Lifter will quickly take care of it for you. The plate under the handle of the Cast Iron Grid Lifter protects your hands against any rising hot air.

127341

3. Grid Gripper

For a firm grip on the grid of your Big Green Egg you'd best use the Grid Gripper. It will make it easier to lift the grid to place or remove the convEGGtor, for example, or to remove the grid and clean it. It is also the ideal tool for lifting, emptying and replacing hot Drip Pans. And all this without dirtying your hands.

118370

4. EGGmitt

Come on baby, light my fire (but use an EGGmitt). This extra long grill glove protects your left or right hand up to a temperature of 246°C. It has soft cotton on the inside and fire-resistant fibres on the outside, the type they also use in aviation. The silicon print ensures a great grip.

One size 117090

5. Silicone Grilling Mitt

The Silicone Grilling Mitt is a fully waterproof grill glove providing a non-slip grip thanks to the silicon print. The cuff and lining are made of a soft cotton-polyester. The Silicone Grilling Mitt can withstand temperatures up to 232°C.

One size 117083



Handy kitchen tools.



Silicone Tipped Tongs

40 cm 116864
30 cm 116857

Bamboo Skewers

25 cm - 25x 117465

Knife Set

117687

Stainless Steel Tool Set

Set 127655
Wide Spatula 127426
Spatula 127662
Brush 127679

Measuring Cups

4x 119551

Kitchen Shears

120106



Tips:

- Always measure at the thickest part of your meat or fish.
- Be sure not to pierce the bone, as this temperature can differ.
- Allow for a 2-3 °C core-temperature increase when letting the meat rest after cooking.

Need a cheat sheet?

A number of average temperatures are listed below

Beef medium	52/54 °C
Lamb medium	54/57 °C
Venison medium	54/56 °C
Pork fillet	70 °C
Poultry	72/75 °C
Whitefish	62/65 °C
Salmon	45/50 °C



1. Instant Read Thermometer

Do you want your steak rare or medium? The Big Green Egg Instant Read Thermometer measures the core temperature so precisely that even medium rare is no longer a lucky guess. Because you don't want too much heat escaping from your Big Green Egg, you can read the temperature (up to 232°C) within 3 to 4 seconds. And if you turn the Big Green Egg Instant Read Thermometer while you measure the temperature, the display will turn along with you. Useful, covetable pouch included.

119575

2. Instant Read Thermometer with Bottle Opener

For an EGGer, timing is everything. This makes the Big Green Egg Instant Read Thermometer your (secret) weapon in the fight against under or overcooked ingredients. You'll know the exact temperature of meat, fish or poultry within four seconds. How hot for the leg of lamb? Check the cheat sheet with the desired temperatures on the reverse. The degree of perfection has been achieved! Time for a well-deserved beer? This helpful tool also doubles as a bottle opener.

127150

3. Quick-Read Thermometer

Officially it is called the Big Green Egg Quick-Read Digital Food Thermometer, which pretty much says it all. In a few seconds, it digitally reads the temperature of your leg of lamb or stuffed chicken. Accurate to the degree (up to 300°C!). Handy pocket size, and the handle serves as a storage case.

120793

4. Dual Probe Remote Thermometer

Information is power. The wireless Dual Probe Remote Thermometer accurately measures the core temperature of your ingredients down to the finest degree, as well as the interior temperature of your Big Green Egg. The Dual Probe has 2 probes and a receiver that you keep with you. Once the desired temperature has been reached, the receiver will automatically alert you (up to a distance of 91 metres).

116383



EGG Genius

This technical device controls and monitors the temperature of your EGG and sends it to your smartphone or tablet. In this way, you can enjoy some tasty binge watching on those cold winter days while slow cooking to the exact degree. The EGG Genius ensures a constant airflow enabling you to continue to cook at a constant temperature. You will get a notification if the temperature in your EGG is either too high or too low and also when your cook is finished, ready for sitting down to eat. You can even inspect the statistics of your previous EGG sessions. The app accompanying the EGG Genius is in English.

121059

Expand your EGG Genius with extra options:

Monitoring different meat dishes at the same time in your EGG with the expanding options on the EGG Genius. Use up to three meat probes at once! Additional meat probes with Y-cable can be purchased separately.

Additional meat probe
121363

Additional Y-Cable
121387



Bluetooth Dome Thermometer

Can you use your EGG in the dark and control the temperature at the same time? You can, and it's easy as can be thanks to the illuminated display on this rechargeable Bluetooth Temperature Gauge and the capability to use it on your phone with the free app. The thermometer has a range from 0 to 450°C and you can set temperature alerts or a timer on it.

127358



Designed
for endless
family
moments.



Stainless Steel Pizza Peel

You can recognise the genuine pizza baker by his self-assured attitude and professional tools, which is why you should use the Stainless Steel Pizza Peel to smoothly slide your homemade pizzas onto the hot Baking Stone in the Big Green Egg. Compliments di tutti! Guaranteed!

127761



Compact Pizza Cutter

We believe in fair sharing, which also applies to pizza! But how do you slice a pizza fairly, neatly and safely? With the Big Green Egg Compact Pizza Cutter, of course! This professional pizza cutter has a plastic grip that rests comfortably in your hand and protects your palm. And with its stainless steel wheel you can effortlessly cut a pizza into equal slices. Prego.

118974

52



Flexible Grill Light

Ah, shine some light on my EGG! The Flexible Grill Light is the ideal flexible light assistant that shines light wherever you want it. This clever LED light is equipped with a flexible neck and a very powerful magnet base. You can easily clip the loose mounting bracket to the band or mates of your EGG. Lights on? Action!

122940



Chef's Flavor Injector

The one and only Big Green Egg Chef's Flavor Injector is a unique tool for adding flavour to meat and poultry. This larding needle ensures that marinades penetrate fully into the core of the meat, making it more tender and juicy. Mission accomplished.

119537



Flexible Skewers

When using the Flexible Skewers, preparing satay or skewering other ingredients is a piece of cake. These flexible grill skewers allow for the quick skewering of pieces of meat, fish, poultry and vegetables without the risk of anything dropping off on the other side. Ready? Soak them in the marinade for a short while to add some extra flavour.

68 cm - 2x 201348



Deep Dish Baking Stone

The Deep Dish Baking Stone guarantees perfect heat distribution resulting in masterful quiches, tarts, lasagna and even pizzas. The ceramic stone with the raised edge ensures that all your baked foods cook evenly and obtain that enviable golden brown colour. Creamy on the inside, crispy on the outside.

2XL, XLarge, Large
Ø 36 cm 112750



Meat Claws

Get your claws, sorry, your Meat Claws into the slow-cooked pork and effortlessly pull it apart. Pulled pork has been a Big Green Egg favourite for years, and with these Meat Claws you can do the job in no time at all. They are also extremely useful for handling big chunks of meat.

Set 114099



Pigtail Meat Flipper

We would walk through fire to get our hands on the Pigtail Meat Flipper. This clever meat hook is ideal for turning over cuts of meat and poultry (such as steaks, cutlets and chicken legs) quickly and easily. The long stainless steel hook even enables you to flip at extremely high temperatures without coming too close to the fire or damaging the ingredients.

48 cm 201515



Popular



Beer Can Chicken Roaster

Beer Can Chicken is an American classic where a chicken is placed over an opened, half-full can of beer. While the chicken is cooking, the beer in the can gives off steam, keeping the chicken extra tender and juicy inside. Sounds difficult? Definitely not with the Beer can Chicken Roaster! clamps the beer can in the sturdy metal wire holder and prevents the can from falling over.

2XL, XLarge, Large, Medium, Small
127754



Ceramic Poultry Roaster

This turns a tasty chicken into an absolutely delicious chicken. Place a whole chicken or turkey on the Ceramic Poultry Roaster and it will obtain a crispy and golden brown skin on the outside, while becoming delightfully juicy on the inside. Would you like to add an extra touch of flavour? Fill the ceramic holder with some beer, wine, cider and/or spices. The result? Sheer perfection.

Chicken 119766
Turkey 119773



Vertical Poultry Roaster

Give your Poulet Noir or Bresse Chicken place of pride in your Big Green Egg by using the Vertical Poultry Roaster. The stainless steel Vertical Poultry Roaster keeps the chicken or turkey in a vertical position so it can baste itself with its own fat. This makes the meat incredibly juicy on the inside while creating a tasty and crispy crust on the outside. Now how cool is that?

Chicken 117458
Turkey 117441





Ribs and Roasting Rack

This multifunctional Ribs and Roasting Rack is ideal for cooking large roasts. In the upright position it's a V rack, suitable for large pieces of meat or (stuffed) poultry which needs to cook slowly. When you turn it around, it becomes the ideal rack for cooking spareribs. What gives great results here is the constant airflow around the rack. An absolute must for carnivores.

2XL, XLarge, Large
117564

Medium, Small
117557



Grill Rings

Using the Grill Rings will prevent your (stuffed) peppers, tomatoes or onions from tipping over during grilling. The reason being that these stainless steel rings come with a pin to firmly secure your vegetables and fruit. The heat conducting coil in the middle of the Grill Rings ensures the quick and even cooking of the ingredients.

3x 002280



Drip Pan

The Big Green Egg Drip Pan collects dripping, liquid and leftovers, preventing them from ending up on the charcoal or convEGGtor. Filling the aluminium drip pan with a small amount of water will increase the humidity level in the EGG, making your dishes even juicier.

Round
Ø 27 cm 117403

Rectangular
35 x 26 cm 117397



Disposable Drip Pans

A real chef isn't afraid of a bit of fat. After all, it adds flavour to any dish. Cleaning it up, however, is a different story. With the Big Green Egg Disposable Drip Pans it is easy to collect the fat. These disposable aluminium drip pans are designed to fit the convEGGtor. Grilling without getting your hands dirty.

XLarge - 5x 120892
Large - 5x 120885

Medium, MiniMax,
Small - 5x 120878



For this generation and the next. Keep your EGG in perfect shape.

An EGG is for life. And if you maintain it well, it will also ensure many lovely memories for the next generation. Also important; your dishes taste better and the EGG will retain its good looks. Are you dreading it? The products displayed on this page will do all the heavy work for you and there are some useful maintenance tips to be found on our website. Take care!



Ash Removal Pan

Charcoal leaves ash. By removing the ash with the Ash Tool and collecting it in the Ash Removal Pan, the air will flow freely again through your Big Green Egg. You need that oxygen and airflow to quickly heat your EGG to the right temperature and maintain that temperature. The ash shovel fits perfectly into the draft door to avoid any spillage.

2XL, XLarge, Large, Medium
106049



Ash Tool

The Ash Tool actually has a double function: you can very easily remove the ash from your Big Green Egg with it, but you can also use it to spread the charcoal evenly before igniting the EGG. This practical tool's best mate is the Ash Removal Pan.

2XL
XLarge 119490

Large
Medium 119506

MiniMax
Small 119513
Mini



Grid Cleaner

EGGING is fun, except that caked fat and burnt food scraps may stick to the grid of your Big Green Egg. You can quickly and easily scrape your grid clean using this Cooking Grid Cleaner. Thanks to its extended handle, you don't have to wait until your EGG and grid have cooled down.

201324



Diamond-Coated Nylon Bristle Grid Scrubber

Optimum enjoyment of your Big Green Egg goes hand in hand with good maintenance and clean cooking grids. So you are sure of the best results from every cooking session. And with the right cleaning brush it's as easy as pie! The Big Green Egg Diamond-Coated Nylon Bristle Grid Scrubber has a long handle for the slightly less fire-resistant fingers and its heavy-duty bristles are made of carefully selected material. Let's get started!

127310



SpeediClean™ Long handle Scrubber

This extra-strong cleaning tool made of natural wood fibres means annoying, stray metal bristles are a thing of the past. An eco-friendly and heat-resistant scrubber with a long handle, so you don't have to wait for your EGG to cool down.

127129

2x Replacement
Scrubber Pads

127143



SpeediClean™ Dual Brush Scrubber

Memories of an unforgettable Big Green Egg evening: a grill grid caked with grease, and a strand of mozzarella on your Baking Stone. The SpeediClean Dual Brush means halving cleaning time while doubling the spotless effect. Feel-good bonus: this model's natural wood fibres means no more stray steel bristles on your grid.

127136

2x Replacement
Scrubber Pads

127143



Charcoal Storage Bag

Want to keep your charcoal nice and dry? Store it in the Charcoal Storage Bag, which can hold up to 9 kg of charcoal. This waterproof bag is made from rugged and durable polyester and is equipped with an integrated storage compartment and a click-to-close roll-top.

128201



9 Maintenance tips for your Big Green Egg.

A Big Green Egg will last a lifetime if you use and care for it properly. Would you like to know how to maintain your Big Green Egg? Here are some useful tips & tricks:



1 Before you fire up the EGG for a new cooking session, make sure that you always use the Ash Tool to remove excess ash left over from previously used charcoal.

2 Leave a thin layer of ash at the bottom of the Big Green Egg. This slightly blocks the air flow so that the temperature rises slowly and it prevents the ceramic from heating up too fast.



3 Replace the felt gasket when necessary. This ensures good protection of the ceramics and prevents 'false air'.

4 Use accessories like the convEGGtor Basket and Grid Lifter to gently place the components in your Big Green Egg. This prevents you from having to 'drop' the convEGGtor and cooking grids into your hot Big Green Egg, which can cause damage.



5 All temperatures above 300°C are unnecessary when cooking (even for pizza) and increases the risk of damage to the ceramic.



Let's keep the fire burning.

6 Burning your Big Green Egg clean at a high temperature is never necessary and we strongly advise against it! Has your EGG become greasy and do you want to freshen it up or remove stains from your convEGGtor? Bring the Big Green Egg up to 250 °C, turn the convEGGtor so that the dirty side is facing the charcoal, close the lid and let the EGG stand for around 30 minutes. This will burn off the excess fat safely. The ceramic will not turn white again; this is not necessary.



7 Has your Big Green Egg not been used for a while or has it been standing in the rain? Fire it up gently and leave it at 100°C for 60 minutes. It is important to allow any moisture, that may have soaked into the ceramic, to evaporate slowly. If you do this directly at a high temperature the ceramic can crack.

8 Charcoal can be extinguished after a cooking session and used again the next time. If you have not used the EGG for a while it is better to fill it with new charcoal, because charcoal also retains moisture.



9 Make sure that your Big Green Egg is always placed on legs, for example on a Table Nest or an EGG Carrier. Never place it directly on a closed surface, not even on a heat-resistant stone. It is important to leave space between the bottom of the ceramic base and the surface beneath to create a good air circulation and your EGG can properly dissipate its heat from the base.

The hottest thing in outdoor cooking.



Big Green Egg Covers.

Hail or heatwave? Keep your Big Green Egg as good as new by using an EGG Cover. This top quality ventilating protective layer can withstand any type of weather. You can easily put it on and take it off and thanks to the hook and loop fastener it fits every EGG like a glove. The stylish black design with recognisable Big Green Egg logo looks good on every EGG.



EGG COVER	Mini	Small	Medium	MiniMax	Large	XLarge	2XL
1 IntEGGrated Nest+Handler of Nest		126528	126528		126467	126467	126535
2 EGG Carrier	126511			126511			
3 Portable Nest				126528			
4 Modular EGG Frame			126467		126450	126450	126450
5 Modular EGG Frame + Expansion Frame			126474		126474	126474	
6 Eucalyptus Wood Table					126498	126474	
7 Dome (lid) cover for EGG in table					126504	126504	



EGGmat

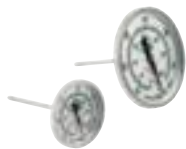
So you didn't incorporate your EGG in a worktop or outdoor kitchen, but you put it in your garden or on the balcony instead. If so, the EGGmat will protect the surrounding area against heat, stains and mildew. Fun fact: the EGGmat is made of fully recycled materials, making it extremely eco-friendly.

76x107 cm
117502





Spare parts



Tel-Tru Temperature Gauge

A thermometer is included with each Big Green Egg. If it finally gives up the ghost after many years of use, you could order the Tel-Tru Temperature Gauge. Place the dome thermometer in the lid of your EGG and you will know how warm it is inside without having to open the lid and lose heat. The Tel-Tru Temperature Gauge is available in 2 sizes and displays temperatures that range from 50°C to 400°C.

- Ø 8 cm 117250
- Ø 5 cm 117236



Gasket Kit

After using your Big Green Egg intensively for a long time, the felt edges on the top rim of the ceramic base and the bottom of the ceramic lid with chimney will eventually become worn. Because this edge protects the ceramic and ensures perfect air circulation, it would be smart to replace it fairly regularly. You can easily do this yourself using this Gasket Kit. The felt roll is self-adhesive and attachment is self-explanatory.

- 2XL*, XLarge, Large 113726
- Medium, MiniMax, Small, Mini 113733

* Gasket Replacement Kit for 2XL requires 2



Cast Iron Grate

Sits inside the fire box. Perforated to allow air flow up through the EGG and any ash to drop down, for easy removal after cooking.

- XXL 114716
- 2XL 112644
- XLarge 103055
- Large 103055
- Medium 103062
- MiniMax 103055
- Small 103079
- Mini 103079



Dome

A ceramic dome with chimney that can be opened and closed easily because of the spring mechanism. The ceramic material features a protective, glazing layer. The insulating, heat retaining properties of the ceramic material create a flow of air within the EGG, ensuring that dishes are cooked evenly and tastefully.

2XL	114433	MiniMax	401144
XLarge	112668	Small	
Large	401120	Mini	112224
Medium	401137		



Fire ring

Stacks on top of the fire box, providing the shelf for the heat diffuser and cooking grids.

2XL	120977	Medium	401243
XXL	114457	MiniMax	115607
XLarge	401212	Small	401250
Large	401229	Mini	112194



Fire box

The fire box rests in the ceramic base and must be filled with charcoal. Since the fire box is equipped with sophisticated openings and works with the vents at the bottom of the EGG, the air flow is constant and optimal when the rEGGulator and draft door are open.

2XL	120984	Medium	401182
XXL	114440	MiniMax	115591
XLarge	112637	Small	401199
Large	401175	Mini	112187



Base

Heavy duty insulated ceramics. Glaze prevents chipping and fading.

2XL	120946	Medium	401083
XXL	114426	MiniMax	115577
XLarge	112620	Small	401090
Large	401076	Mini	401106



rEGGulator

The robust rEGGulator can be set very precisely. It is made of durable cast iron with a cool silicone handle, enabling you to increase or decrease the air supply without burning your fingers. We have already treated the air regulator with a coating that prevents corrosion, so you can leave it on the EGG after use

2XL, XLarge, Large, Medium Mini 103017
117847

MiniMax, Small
117854

* the temperature controller for the Mini is a daisy wheel and is different from the picture shown here.



Rain Cap

There's always a chance of rain while using the EGG. As an enthusiastic EGG user you won't let that put you off, but you don't want raindrops in your Big Green Egg either. The Rain Cap from Big Green Egg serves as an umbrella for your air regulator. The Rain Cap can only be used in combination with the rEGGulator.

2XL, XLarge, Large, Medium MiniMax, Small
120748 121042



Band Assembly Kit

Patented "easy to lift" system. The ingenious operation allows the ceramic lid to be opened and closed using minimal force.

2XL	121271	MiniMax	
XLarge	117908	Small	126870
Large	117984		
Medium	120021	Mini	117922

**Only available for
the Large 126931**

The upgrade kit

As good as new



REGGULATOR

The patented rEGGulator is extremely accurate and comfortable to use due to the heat-insulated handle.



TEMPERATURE GAUGE

XL-size Dome Thermometer, for a better temperature overview, with shock-resistant glass.



BAND ASSEMBLY KIT

Patented "easy to lift" system allows the ceramic lid to be opened and closed using minimal force.



GASKET KIT

New high-tech gasket, resistant to the highest temperatures.

Always keep on EGGing.

Big Green Egg warranty



The Big Green Egg stands for quality. Our production process has been perfected over the course of time and every Big Green Egg is thoroughly inspected before it leaves our factory, so we can guarantee that it is the very best of its kind. The high quality that corresponds with your Big Green Egg is also a feature of the warranty. You get a lifetime warranty on the material and construction of all ceramic parts and an extended warranty for all other parts. This way you can always keep cooking in your Big Green Egg.

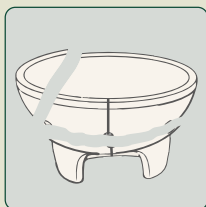
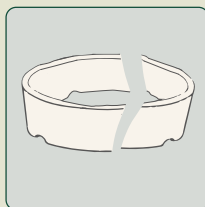
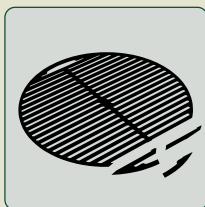
For this generation and the next. We are green forever.

Ceramic expands when it heats up and contracts when it cools down, which can lead to material damage. Although damage may appear to be a defect, in most cases it is harmless. Replacement, in that case, is unnecessary and therefore a bit wasteful. Sustainability is an important principle and you can enjoy your Big Green Egg for a lifetime. You should, of course, ensure that your EGG is well-maintained so that it always remains in top condition! Because it's better to prevent than to replace. You will find maintenance tips **on page 58**.

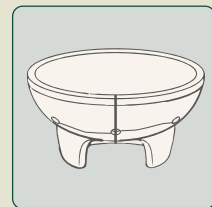
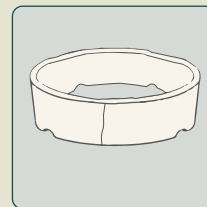
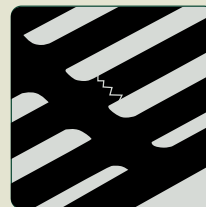
To worry or not to worry

Fortunately, it is not always necessary to repair damage or replace a part. Some damage marks are purely cosmetic and do not affect the performance of your Big Green Egg. However, some types of damage do affect the performance of your EGG. Take prompt action and be sure to discover this in time, so that you and your retailer can find an effective solution as quickly as possible. Find out if it is necessary to have the damage repaired or replace a part.

When to worry | performance damages



When not to worry | cosmetic damages





Timo Fritsche

From garden to table.



Summer 2021 marked the opening of Restaurant Oz, one of the restaurants owned by Andreas Caminada on the Schloss Schauenstein Estate in the Swiss town of Fürstenu. Chef Timo Fritsche has put this unique chef's table restaurant on the map. And it's all down to his vision, skills and the unique concept that puts flavour first.

'From garden to table', Restaurant Oz's slogan, gives a clue as to why flavour is so central. This vegetarian restaurant is a rare breed, as most of the ingredients Timo uses in his kitchen are grown in the restaurant's garden. The name of the restaurant is Romansch for 'today'. 'The idea behind it is that we are inspired by that which can be harvested today,' explains Timo. 'My colleague and gardener, Thomas Monn, is responsible for the daily management of the garden and lets us know which products we can expect. We then create a menu around that.'



700 different crops

Wednesdays by harvesting the crops and preserving the various products. On days when the restaurant is open to guests, we spend one to two hours each day in the garden collecting fresh vegetables, fruit, herbs and flowers,' says Timo. In total, 700 crops are grown in the garden at the Schloss Schauenstein Estate, including different varieties of tomatoes and peppers, broad beans bursting with flavour, cape gooseberries and Mirabelle plums that can all serve as inspiration for the chef. His process involves looking at the flavour profile of the product and deciding how to best prepare it in order to get the most flavour out of it. In addition to the basic ingredients harvested from the restaurant's garden and local farms, he also uses condiments such as soy sauce, kombu and spices, as well as cooking techniques from around the world.

A great boost

'In our kitchen, we don't just use standard techniques, such as boiling and steaming,' says Timo. 'We want to bring out the deep flavours of the vegetables, so we ferment a lot of them and dry them too, which results in a more intense flavour. The Big Green Egg has a role in this, as we use it every day to smoke or grill vegetables and fruit. This allows us to create flavours that are loved the world over. Once upon a time, humans cooked on open fires and I believe this is where our love of barbecue flavours comes from. It's a primal flavour. It doesn't matter whether it's meat, fish, vegetables or fruit, it adds a great flavour boost to every ingredient. Since I first came into contact with the Big Green Egg thirteen years ago at Restaurant Amador in the German town of Langen, I've used it in every other kitchen I've worked in. Aside from the flavour, the consistent temperature of the appliance and the minimal use of charcoal are fantastic features!'



Inspired by nature

For Timo, switching to a vegetarian concept posed little problem: 'Before working here, I was a chef at Schloss Schauenstein for two years. When I told Andreas I was looking for a new challenge and that I wanted to see my own creations served on the plates, he suggested that we set up something new together. The building where Restaurant Oz is currently located was previously used as a location for our book photoshoots. I always thought there was something magical about the building. We quickly developed the idea to open a chef's table restaurant with a garden concept, so it became a vegetarian restaurant. This wasn't a problem for me as I love this way of working. As a chef, it stimulates your creativity. If the season for a particular vegetable is over, we have to come up with a new dish. We have a fixed menu and switch out the relevant dish or the entire menu. I draw inspiration from nature and the season.'

Deeper flavours

The secret of a good vegetarian chef is his vision, according to Timo. The starting point for every dish is the flavours he wants to create. Timo: 'It's not a case of just leaving out the meat or fish and replacing it with dried beetroot, for example, as this can leave you feeling like there's something missing. We always start with the main ingredient and the flavour we want to give it and then determine which cooking techniques can be used to achieve this. We use very little cream and butter in our dishes, only the occasional bit of yoghurt to add some freshness. Fat creates flavour and everyone loves creamy potatoes but we're looking for deeper flavours like you find in Asian cuisine. It's much more elegant. Our guests really appreciate this in combination with the story behind the dishes.'



Facts

Chefs table restaurant

Restaurant Oz is a chef's table restaurant and seats just twelve persons. The table is situated next to the kitchen, so guests can feel part of the process and watch each course being prepared.

Food philosophy

The main ingredients Timo uses in his kitchen are aligned with his philosophy of using fresh local products, largely from the restaurant's garden. The vision of the producer and the method of production is of great importance.

In-house coffee roastery

The Schloss Schauenstein Estate is home to Restaurant Oz, the hotel restaurant Schloss Schauenstein, Casa Caminada, consisting of a restaurant, apartments and a bakery, and now also a coffee roastery. It was set up because coffee is usually over-roasted, meaning delectable flavours such as fruitiness are lost. By roasting coffee beans with a lighter touch, the true flavours in the bean can emerge.

Favourite ingredient

One of Timo's favourite ingredients is nasturtium from the garden. Why? The balance between the sweet and herbal flavours is tantalising.



Power — on the — EGG

Text Inge van der Helm | **Photography** Femque Schook

Outdoor cooking: Share the love for green.

Cooking in the Big Green Egg is certainly not just a 'man thing'. Women can also hold their own behind the EGG. Television chef Sandra Ysbrandy, professional golfer Pasquale Coffa and game experts Ima Bos and Ingrid Hermans not only share a passion for their professions, but also for cooking with the Big Green Egg. They share the love for green.

Their EGG-skills vary; Pasquale is a keen amateur, while Sandra, Ima and Ingrid are specialised professionals. But they all agree on one thing: it's all about flavours. The flavours that the Big Green Egg imparts to meals prepared using this technique. Check out the kitchens of these enthusiastic women, and enjoy their exquisite taste and the good life!



Many of the methods you use for meat can also be used for vegetables.

The fun-loving Dutch television chef Sandra Ysbrandy not only has a passion for cooking, but also for healthy eating, the outdoor life and the Big Green Egg. It's the perfect match, because healthy cooking in the Big Green Egg is a piece of cake!

'My passion for healthy eating comes down to me to teach people something. Eating, of course, is a natural process, but it also has a function in terms of the body.

These two things can be easily combined. I am a fan of the 80/20 rule. On the weekend, we drink a glass of wine and I bake apple tart. Delicious! But I am also conscious of what is good for you. As far as I'm concerned, healthy eating is not about limitations, but enrichment.

The Big Green Egg, for example, is often used to make pulled pork and pulled chicken, but many of the preparation methods that are used for meat, including marinating, pickling,

grilling and roasting, can also be used for vegetables. Roasted celeriac is delicious! And, thanks to the Big Green Egg, aubergine is given a really subtle smoky flavour. The vegetables take on a richer flavour and, in turn, offer an amazing flavour sensation.

I can't say it often enough, but eating healthy can be genuinely tasty too! You don't just have to chew on a raw stick of celery or carrot. Particularly when you have a Big Green Egg, and can do amazing things on it!



My favourite meal is salmon bonbons. Delicious and easy to make!

Pasquale Coffa is a shining star on the golf course, and a rising star behind the Big Green Egg. As a professional golfer, she is often away from home, but, when she returns, her father creates a welcome-home dinner on the Big Green Egg. Pasquale has now also begun to expand her own EGG skills.

'As a professional golfer, healthy eating is really important. With golf, the fitter you are, the easier it is for you to concentrate for longer. So I try to monitor what I eat, while also trying to eat tasty food, which definitely achievable.

At home, we have had the Big Green Egg MiniMax since 2020. Having bought the MiniMax, the Large swiftly followed thereafter. I soon became increasingly interested in the possibilities and began

following Big Green Egg on Instagram, as I also love cooking. I have had my own MiniMax since the Big Green Egg Open 2021.

Unfortunately, I haven't had the time to cook much for myself. I am regularly away from home for several weeks at a time when I play tournaments. But it's great to come home and then eat something off the Big Green Egg. At home, my dad cooks almost every day on the Big Green Egg - summer and winter. It's always super-tasty!

My favourite meal is salmon bonbons that are cooked on a cedar wood plank. The plank adds so much flavour to the salmon. It is delicious, and an easy meal to make.'



Game and the Big Green Egg are a match made in heaven. And Ima Bos and Ingrid Hermans specialise in this very combination. These best friends and business partners run Wild Things Hunting & Cooking and create private dinners that centre around game.

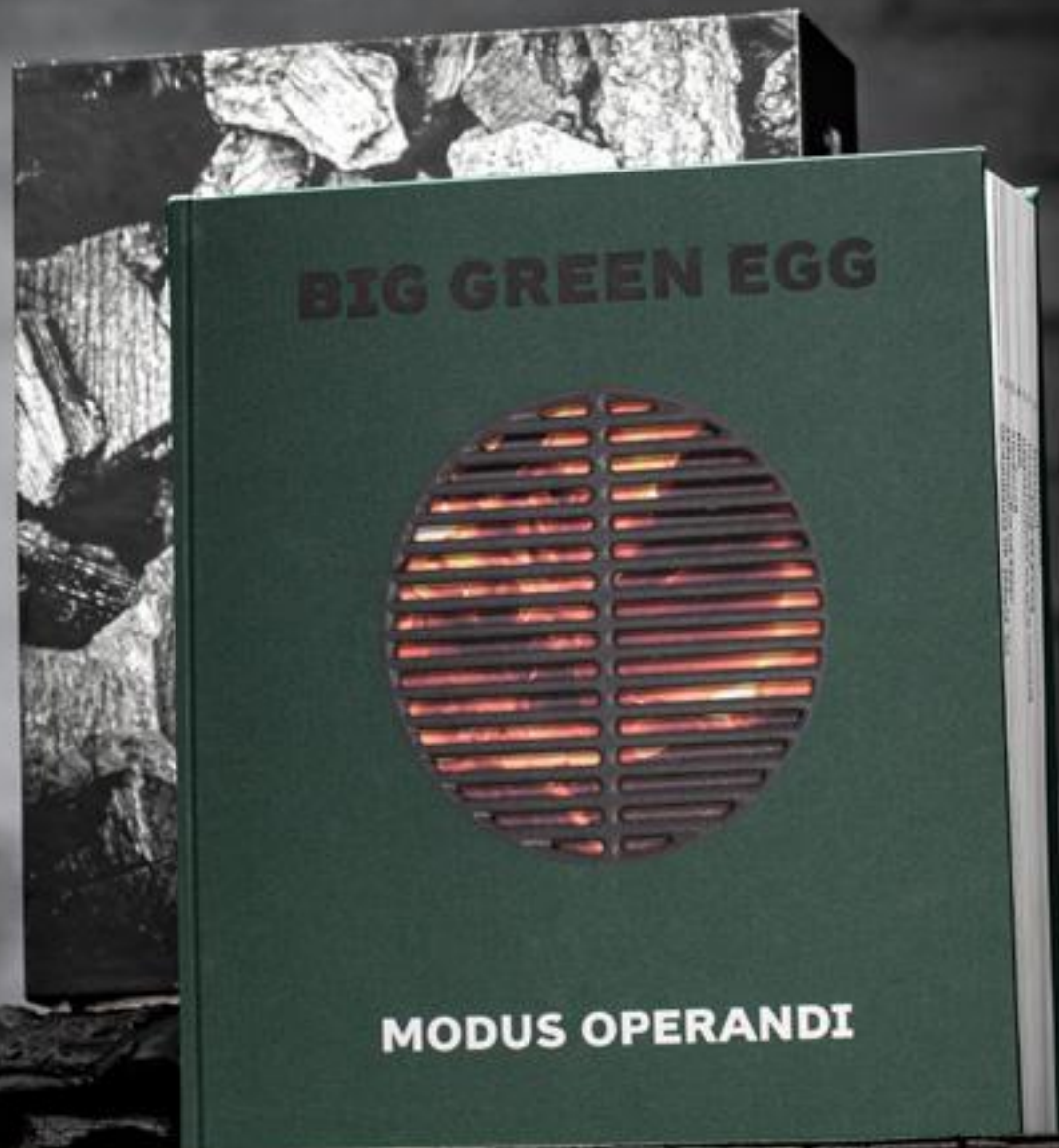
'Cooking is in our DNA,' says Ingrid. 'Our mums were both great cooks. I spent a lot of time with my mum in the kitchen. She'd make delicious soups and sauces from scratch and it was amazing what she could conjure up from very few ingredients. When I met Ima, she was in the process of obtaining her hunting license and I had almost completed my first course at De Echoput Cooking and Wine School in Hoog-Soeren, taught by SVH master chef Theus de Kok. It was a foundation course but we spent a great deal of time preparing game, since he's such an expert in this area. So, we had plenty to talk about!'

Cooking in the Big Green Egg is a primal experience, and when combined with game, it's like going back to nature.

'Not long after, I bought my Big Green Egg,' says Ima. 'I always loved cooking and I took many different courses with Ingrid at De Echoput and Librije's Atelier but I didn't have much experience with cooking outdoors at that point. I saw and tasted everything that Ingrid made in her Big Green Egg. So, we often cooked at her house. We'd use the Big Green Egg to cook the game that I had shot. We actually cooked dinner for 25 guests in the Big Green Egg for Wild Things Hunting & Cooking. To me, cooking in the Big Green Egg is a primal experience, and when combined with game, it's like going back to nature. It's so great to shoot an animal that you have seen in its environment and then cook it on a fire. It completes the experience. Venison saddle, for example, is already delicious but in the Big Green Egg it really comes into its own.' Ingrid: 'I totally agree. But you can cook pretty much anything in the Big Green Egg: game, fish, vegetables...'

Modus Operandi

MORE THAN
300 RECIPES **904** PAGES **4,6** KILOGRAMMES

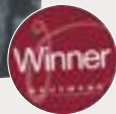




The recipes

- 66x Meat
- 65x Fish, seafood and shellfish
- 45x Vegetables
- 33x Basics
- 30x Poultry
- 24x Pastry
- 22x Bread and pasta
- 13x Game
- 13x Fruit

Modus Operandi Reviews



"FANTASTIC, absolutely FAN-TAS-TIC."

"This is a lovely book. One thing is certain - I am going to make a lot of these meals!"

"Very attractive book with lots of nice recipes and photos. In a word - great!"

"Fantastic reference book, I have learned so much from it already."

"Super! Replaces all of the other BBQ books in one go."



Big Green Egg Modus Operandi

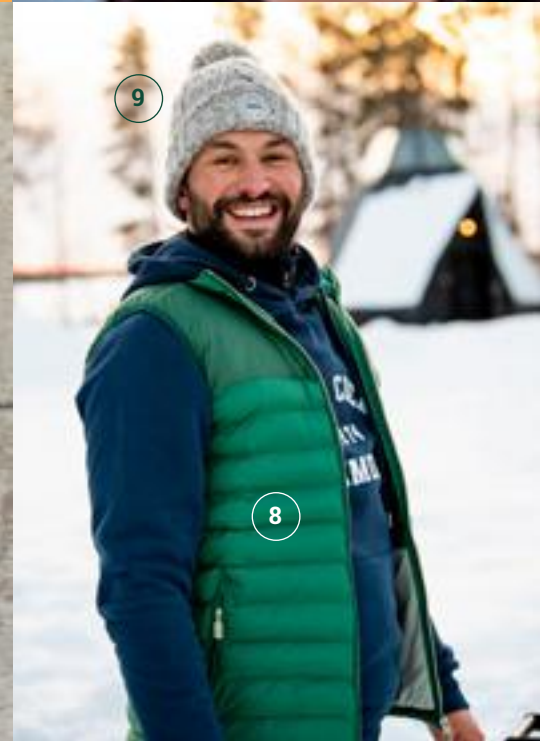
Modus Operandi, a spectacular book like no other, is a must-have for true fans of Big Green Egg. It is a manual, a source of inspiration, a voyage of discovery with every imaginable dish and ingredient, every cooking technique and practical tip and trick you need for getting the very best from your Big Green Egg. Modus Operandi comes with a work book and a lovely storage box and is a publication you will definitely want to have in your home.

904 pages 818177



EGG fans united Join the society. Visit our Fanshop.

The real EGG fan will always stand out due to his passion for food and because he prefers to spend his time in front of his Big Green Egg. Then again, his hoodie and socks may be a dead giveaway. You can find these and other original gift tips in our Fan Shop on fanshop.biggreenegg.eu.





10

1. Hoodie - Since '74
2. Big Green Egg Board By Baas Board
3. Snow Globe
4. T-Shirt - Good Taste
5. Hoodie - Let's Create
6. T-Shirt - Since '74
7. Bermuda
8. Bodywarmer
9. Beanie
10. Hoodie - Peace, Love, EGGs
11. Pitchfork & Ball Marker



11

Big Green Egg Books.



Big Green Egg Modus Operandi
 Modus Operandi, a spectacular book like no other, is a must-have for true fans of Big Green Egg. It is a manual, a source of inspiration, a voyage of discovery with every imaginable dish and ingredient, every cooking technique and practical tip and trick you need for getting the very best from your Big Green Egg. Modus Operandi comes with a work book and a lovely storage box and is a publication you will definitely want to have in your home.

904 pages 818177

The Big Green Egg Book
 Each Big Green Egg foodie regards The Big Green Egg Book as his culinary bible. This tastefully composed book with a foreword by Dutch top chef Jonnie Boer describes all cooking techniques that can be applied in an EGG: baking, roasting, stewing, grilling, smoking and slow cooking. It covers both the basic preparations as well as the somewhat more challenging recipes that will inspire you to perform at your culinary best.

English 116680





12. Outdoor kitchen Text plates

13. T-Shirt Evergreen

14. Vacu Vin

15. Oversized Sweater - Lobster Lovers

16. Enamel mug

17. Bath Towel

18. Hoodie - Peace, Love, EGGs

19. Piggy Bank

20. Retro Sportsbag

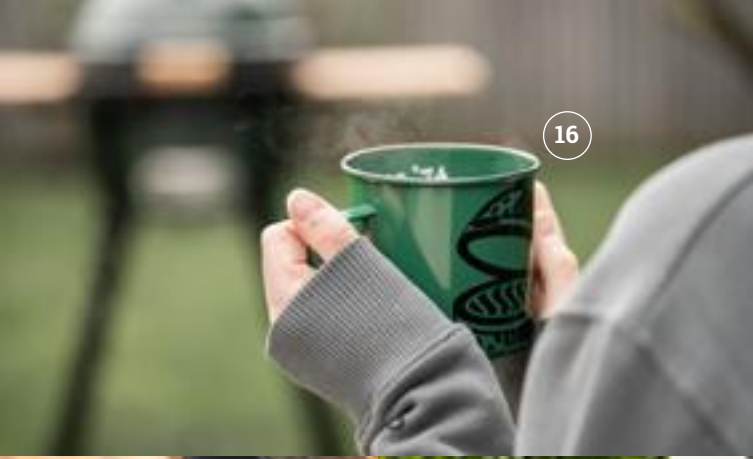
21. Hoodie - Since '74

22. Children's Pyjamas

23. T-Shirt - Let's Create

24. T-Shirt - Let's Create

25. Hoodie - Let's Create



Are you dressed for EGging?

fanshop.biggreenegg.eu



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with good taste.**





It's show-time.

- Spareribs**
- Beer Can Chicken**
- Pulled Pork**
- Pumpkin Soup**
- Rack of lamb**
- Pizza**
- Smoked salmon bonbons**
- Hasselback potatoes**

& many many more...

A great source of inspiring videos for our EGG fans, all of which can be found on our Big Green Egg YouTube channel. From the most delicious recipe videos to atmospheric event after movies and handy how-to videos. Truly everything you need to know about the Big Green Egg. Sit back, relax and watch some EGG videos!

Don't want to miss out on anything?

Go to our Big Green Egg channel and subscribe for free. That way, you'll receive a notification every time a new video is available.

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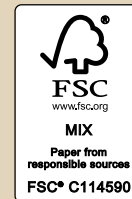
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We're here for lovers of meat, fish fanatics, vegans, flexitarians... and let's not forget the small members of the family. Follow us on social media so that you'll never miss a thing!

Follow our social media channels, and make sure you never miss a thing!



This is Big Green Egg

Big Green Egg is the most popular kamado made of the best ceramics. We have been creating beautiful memories since 1974 and we will continue to do so. Big Green Egg is the original. **The Evergreen.**