

Celebrating
50 years



Big Green Egg

Setting the standard since '74.

Editorial

Welcome to the world of Big Green Egg, a company with a rich legacy where taste and quality have always taken centre stage. Interested to learn about the developments, innovations and other ins and outs over the years? In this inspiring Product Magazine, we take you on a savoury expedition through the company's 50-year journey.

Flavour, impeccable temperature control, consistent cooking and lasting durability - these are just a few of the reasons why so many professionals and everyday consumers choose the Big Green Egg. This iconic outdoor cooker, introduced to the US by Ed Fisher in 1974, has been perfected through many years of expertise. One of the pivotal moments in our half-century story was in the 1990s when our design incorporated a distinct and unparalleled ceramic material, cementing the Big Green Egg's reputation for unmatched quality.

By 2002, Wessel Buddingh' had brought the Big Green Egg - a first-of-its-kind kamado - to European shores. Four models were available at the time, complemented by a range of accessories. Our rich heritage and ever-growing expertise allowed for continuous product expansion, creating a success story that continues to this day.

Since 2014, the Big Green Egg family has consisted of no less than seven different models, ensuring there's an ideal size for every enthusiast. To help you choose, we provide a detailed breakdown of each model. If you already have an EGG in your garden or on your balcony and you're keen to enhance the potential of your Big Green Egg, or if you're on the hunt for handy tools or intriguing gadgets, you'll find everything you need in this anniversary edition of our Product Magazine.

To inspire and motivate you to get the most out of your Big Green Egg, we've included key cooking techniques, valuable tips and practical facts. As we revel in our 50th year, we take you behind the scenes, sharing personal anecdotes and recipes that have shaped our journey. From Big Green Egg Inc. in Atlanta, where Ed Fisher tells his story, to Big Green Egg Europe in the Netherlands, where Wessel Buddingh' explains how this one-of-a-kind cooking appliance has captivated Europe. In addition, renowned chefs and fervent foodies welcome you into their (outdoor) kitchens to share their passion for the Big Green Egg. Dive in and enjoy!

Team Big Green Egg Europe



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Official Product Magazine

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Endless cooking possibilities

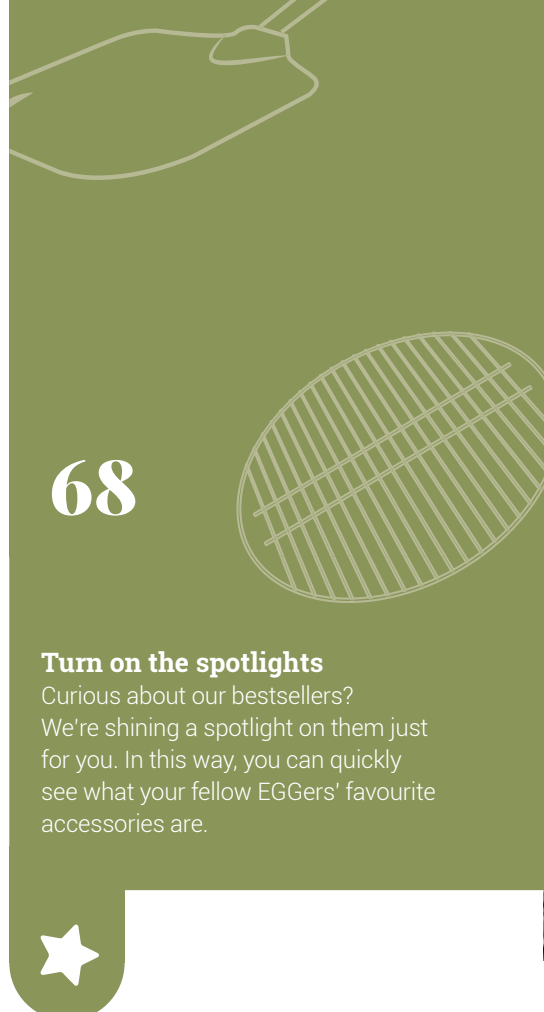
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Turn on the spotlights

Curious about our bestsellers? We're shining a spotlight on them just for you. In this way, you can quickly see what your fellow EGGers' favourite accessories are.



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Ask your Big Green Egg dealer for advice!

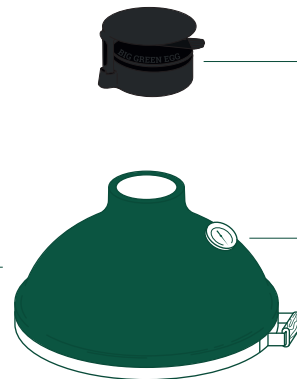
If you have any questions, or if you would just like to know more about our Big Green Eggs or our impressive collection of accessories, recognised Big Green Egg dealers have all the expertise needed to properly advise you. Our website biggreenegg.eu lists the dealer closest to you.

The Big Green Egg explained

Solid quality. Superior ceramics.

LID WITH CHIMNEY

A ceramic dome with chimney that can be opened and closed easily because of the spring mechanism. The ceramic material features a protective glazed coating. 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.



REGGULATOR

Adjust, to regulate airflow and precisely control temperature.

TEMPERATURE GAUGE

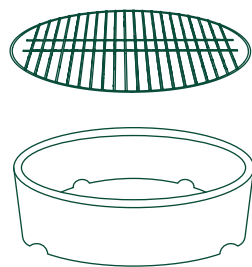
Gives precise internal temperature readings. Monitor cooking progress without opening the EGG.

STAINLESS STEEL GRID

The Stainless Steel Grid is used as the primary cooking surface for grilling and roasting.

FIRE RING

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



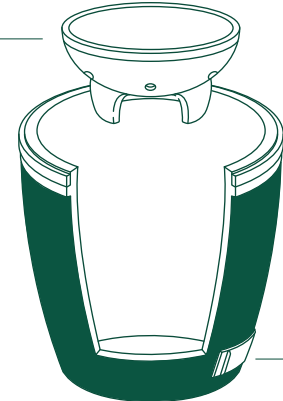
GRATE

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.



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.



BASE

Heavy duty insulated ceramics. Glaze prevents chipping and fading.

DRAFT DOOR

Works in combination with the REGGulator, regulating the inbound air supply to control temperature. Also enables easy removal of ash.

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

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.



50 years of Big Green Egg

The history of The Evergreen

Over the past 50 years, Big Green Egg has become a brand loved and admired around the world. This is something Ed Fisher, founder of the Big Green Egg, never dreamed of in the 1970s when he introduced the kamado to the Western world and perfected the details of this cooking marvel. Discover the extraordinary history of The Evergreen here.

Although Europe was only introduced to the Big Green Egg at the beginning of the 21st century, its history goes back much farther. Its distant predecessor was the wood-fired tandoor, a ceramic clay pot without a lid. The tandoor was already being used some 5,000 years ago as type of oven for baking bread and cooking meat. This early Asian kamado is related to the later mushi-kamado, a rice steamer that was given a lid over 100 years ago. Among other things, this allowed heat to be retained and the fire to be controlled, making this mushi-kamado an exceptional cooking appliance. The real story of the Big Green Egg, however, begins 50 years ago in 1974 when the US was introduced to this Asian kamado thanks to Ed Fisher.

Pachinko House

Ed Fisher travelled to Japan once he left the Navy, and saw these kamado cookers in the land of the rising sun. Once back in the US he became acquainted with other servicemen who had brought one or two back for themselves to cook with, and he began to explore doing the same with the intention to resell them. Soon, in 1974, he opened a small shop called Pachinko House on Clairmont Road in Atlanta. Ed: "My core business was importing and selling Japanese pachinko machines, a popular arcade game at the time. But besides that, I had imported 20 or 30 kamados. The pachinko machines were a seasonal product, so I aimed to cover the quiet months with the sale of kamados."

Tasty and juicy

"The kamado, which means oven or stove, was virtually unknown in the US at that time," Ed continues. "The American barbecue scene used kettle barbecues. Only a few of the soldiers who had been stationed in Japan had taken this type of cooking device home with them. They fitted the kamado with a grill and used it as a smoker and barbecue. I remember when I first cooked on a kamado and tasted the results ... it was amazingly juicy and delicious! At first I thought I might be imagining it because I was hungry, but it tasted just as good every single time."

Ed's chicken wings

To pique the curiosity of customers and passers-by and introduce them to the tasty and succulent result, Ed Fisher placed a kamado in front of his shop. He prepared chicken wings on it and the subsequent commotion and delicious smells attracted attention. Ed: "I chose chicken wings because I was low on budget and they were not that expensive. Passers-by didn't know what they were tasting. I remember that I had only just opened the store and someone tasted a chicken wing; half an hour later, I sold my first kamado. At that moment I thought, 'Wow, I could be onto something here.' But I never thought the concept would develop to become so huge."

Advantages of a kamado

From then on, people began to realise what a special cooking device the kamado was based on their own experiences, and its popularity grew rapidly, mostly through word-of-mouth. "People discovered the benefits of a kamado," Ed continues. "Besides the tasty result, it also consumed less fuel than a kettle barbecue. The customers who bought one cooked for family and friends, who then shared their excitement. After a few years, sales of the pachinko machines declined, as electronic video games took off, and my

focus shifted full time to selling and developing kamados." At this time, they were still sourced in Japan and painted in different colours, but soon Ed made the fateful decision that they would all be green, and that he would call his product not a kamado but a "Big Green Egg", because that is what he saw when he looked at one!

The best in the world

As popularity grew, the company responded to the need for additional models and the Mini, Small and Medium models were introduced. Ed continuously refined the kamados, based on feedback from his customers and his own experiences. Modifications included the cookers being fitted with a dome thermometer and that natural lump charcoal, rather than briquettes, was recommended as the fuel. The natural charcoal gives better temperature control and prevents the unwanted flavours that briquettes sometimes cause. Ed: "My cooking skills also improved and I became dissatisfied with the quality and thermal properties of the clay-made kamados from Asia. They were fragile, resulting in frequent breakage during transport and rapid temperature changes during use. The ceramic element had to be stronger, more durable and lighter, but also have better heat-insulating properties. I wanted to make the best kamado in the world."



The story of...

The Brand

The Big Green Egg brand name is less the result of a business strategy or romantic origin than it may seem. Ed Fisher was doing newspaper advertisements, and he thought nobody would know what a kamado was, and thought he should give his product an easily remembered American-sounding name. As he looked at one, he came to realise that the kamado was big, green and egg-shaped: Big Green Egg! Today, that decision would undoubtedly take months of consumer research and various committees. But, we owe that iconic name to one man.

Love is...

Ever wondered why the Big Green Egg's dome and ceramic base are dimpled? The answer is that this creates a larger surface area, making the outside of the ceramic less hot, and enables the unique green glazing to adhere better. With any luck, you'll have a Large model with a heart shape somewhere in the dome and/or the ceramic base. This loving creation was added years ago by one of the craftsmen at the factory in Mexico where they handcraft the molds, and has remained a part of Big Green Egg lore ever since!

The ultimate ceramic

The search for the ultimate ceramic then followed. At the Georgia Institute of Technology (Georgia Tech), research into lightweight ceramics had been going on since the 1960s. Its main objective was the assembly of ceramics that could withstand extreme heat, among other things for NASA's space activities. The heat-resistant ceramic tiles of the space shuttles were exposed to extremely high temperatures during the flight. Ed: "One of my friends was working at the facility where these ceramics were developed. He advised me on how to choose the ultimate ceramic for the Big Green Egg and recommended a high-tech factory in Mexico where the ceramic parts could be made. In the mid-1990s, we stopped importing kamados from Asia and began to produce the Big Green Egg ourselves. The EGGs were also coated with a solid porcelain enamel. From that moment on, all ceramic parts of the Big Green Egg were made in North America, and today all the components of the entire EGG are sourced from within the Americas."

Strong and durable

"The Big Green Egg is the only kamado produced to this standard of quality with the raw materials that we use, unlike most kamados that still come from Asia," Ed continues. "Ordinary ceramics are less solid, less durable, and much less heat-insulating than the NASA-developed ceramic from which the Big Green Egg is made. The ceramic of the Big Green Egg consists of a unique and carefully balanced fine clay composition. This gives the ceramic a fine structure and makes it strong and durable. Thanks to the amazing insulating properties of the ceramic, the Big Green Egg uses charcoal economically and the temperature is very stable. Fine ceramics also absorb less moisture from ingredients than kamados with coarser ceramics. That means food keeps its flavour and doesn't dry out. Another important point is that when heated, ceramics expand and then shrink again when cooled. Thanks to the superior structure of Big Green Egg ceramic, this happens more evenly so the risk of cracking is minimal."

Big Green Egg goes to Europe

Once the shift was made from fragile clay to durable ceramic, it became easier to transport the Big Green Eggs and, at the same time, the distribution and dealer network in the US and Canada expanded. "In 2001, Wessel Buddingh' came along," recalls Ed. "He wanted to introduce the Big Green Egg to Europe and I recognised a little of myself in him. Wessel had the same drive and vision that I did, so I gladly entered into this collaboration. Just as I had found in America, the first few years were a real challenge. But eventually, Europe also embraced the Big Green Egg. It's great that we have so many fans throughout Europe too."



Innovations

Meanwhile, developments progressed steadily, resulting in several innovations. Perhaps the most revolutionary launch after the introduction of ceramics was that of the convEGGtor, initially called a Plate Setter. This made the EGG much more versatile as it enabled an EGG to work like a giant convection oven and led to even more cooking techniques. The integrated Nest+Handler, which made moving the EGG much simpler, and the improved hinge system, to open and close the Big Green Egg even more easily, were other great improvements and additions. Next came the rEGGulator, enabling even more precise temperature control, the EGGspander and numerous other EGGcessories. Also, the use

of steel bands around the ceramic base and dome was a deliberate choice to perfect the EGGs. The reason for this is that metal, unlike stainless steel, shrinks and expands with the ceramic when heated. In addition, three more models have been added to the family in recent years: the XLarge, 2XL and the popular MiniMax.

Big Green Egg 50 jaar

"The number of fans is still growing and we are hugely proud of that fact. The Big Green Egg is the result of 50 years of a solid foundation, plus innovation, research and development, where every detail has been extensively examined and tested. Over the years, we have developed a unique cooking appliance and achieved the goal of

EGGtoberfest since 1998

In October 2024, Atlanta will host the 27th edition of the EGGtoberfest, an annual event since 1998. It is a unique experiential food event, by EGGers and for EGGers, that came about via an online forum. On the forum, American EGGers shared their love of cooking on the Big Green Egg, exchanging experiences and recipes, asking questions and giving each other advice. Someone suggested meeting up. This meeting was held at the American Legion Hall in Atlanta where charcoal was lit in some 15 Big Green Eggs and 100 people gathered to taste each other's creations. Now, the EGGtoberfest takes place at the AAA Gwinnett Stripers' baseball stadium: Coolray Field in Lawrenceville, Georgia. It has grown into a huge meet, greet and eat event with over 200 EGGs, attracting 3,000 fans from all corners of the States and around the world. Most of the Big Green Eggs are still manned by EGG fans, who let the public taste their dishes. Joining them are culinary personalities, chefs and social influencers who also cook and are just as enthusiastic about the Big Green Egg as the grass-roots grillers.



producing the best kamado in the world. We are still investing in ongoing improvements so that Big Green Egg remains the best kamado-style cooker worldwide. It's safe to say that the Big Green Egg has often been imitated but never equaled," Ed concludes, "and we intend for it to stay that way for another fifty years to come!"

Smoky chicken wings

Serves approx. 10

INGREDIENTS

Chicken

2 kg chicken wings
barbecue sauce

Brine

1 onion
1 bulb of garlic
2 cm fresh ginger
1 sprig of rosemary
80 g fine sea salt
15 cardamom pods
4 blades of mace
20 black peppercorns
6 cloves
1 tbsp chilli flakes
1 tsp fennel seeds

Rub

30 g unground vadouvan blend
10 g white peppercorns
5 g ground cumin
30 g India curry powder
20 g smoked paprika powder (sweet)
10 g ground ginger
5 g mustard powder
5 g ground nutmeg
5 g granulated garlic
20 g celery salt
30 g dark caster sugar

ACCESSORIES

convEGGtor
convEGGtor Basket
Stainless Steel Grid
2-Piece Multi Level Rack
(part of the EGGspander system)
Wood Chunks (apple)

IN ADVANCE

1. Peel and chop the onion for the brine. Halve the bulb of garlic crosswise. Finely chop the ginger. Cut the sprig of rosemary into pieces.
2. Heat 200 millilitres of water with the sea salt until the salt is dissolved. Remove the pan from the heat, pour in 800 millilitres of cold water and add the remaining ingredients for the brine. Leave to cool completely.
3. Place the chicken wings in a bowl and pour in the brine; make sure the chicken is completely submerged and leave to brine in the fridge for 3 hours.
4. Remove the chicken wings from the brine and pat dry with kitchen paper. Place them on a tray and place uncovered in the fridge for 1 hour to dry the chicken wings.
5. In the meantime, for the rub, ground finely the vadouvan, the peppercorns and the cumin seeds in a spice mill, a coffee mill or use a mortar. Mix together all ingredients for the rub.

METHOD

1. Light the charcoal in the Big Green Egg and heat to 150°C. Place the convEGGtor in the convEGGtor Basket, place the Stainless Steel Grid on top of it and insert the 2-Piece Multi Level Rack.
2. Remove the chicken wings from the fridge and sprinkle with the rub (keep any leftover rub in a sealed container for next time). Place them in a single layer on the grids. Place two small apple Wood Chunks on the glowing charcoal and place the convEGGtor Basket with the chicken wings in the EGG. Close the lid and let the chicken smoke for about 60 minutes. The temperature will drop to around 100°C; maintain this temperature.
3. After 60 minutes, raise the temperature of the EGG to 140°C and continue cooking the chicken wings for about 30 minutes.

4. Coat the chicken wings with the barbecue sauce and raise the temperature of the EGG to 180°C. Cook for another 30 minutes or so, brushing with barbecue sauce every 10 minutes.
5. Remove the smoky chicken wings from the EGG and serve on an attractive platter.



Big Green Egg's ceramic

A class apart

The Big Green Egg stands out from the crowd. Not only because of its beautiful green exterior, but also due to the quality of the ceramic. In fact, Big Green Egg used knowledge gained by NASA when developing the ceramics for the space shuttles in the development of the EGG. The manufacturing process takes place exclusively at an ISO 9001-certified factory in Mexico according to the strictest quality standards. It is in part due to this that the ceramic is of such high quality. It has superb insulating properties, and can withstand extreme temperatures and temperature fluctuations.

The heat-reflecting ceramic and the shape of the Big Green Egg allow air to circulate perfectly inside the EGG, causing the ingredients to cook evenly at the desired temperature.

Big Green Egg is the original kamado. In the past 50 years, we have implemented quite a number of technological innovations. We continue to do this so Big Green Egg remains not only the best kamado today, but also in the future.



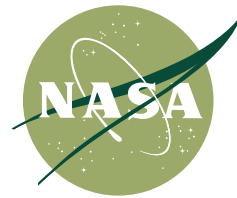
See how the Big Green Eggs are made?



Precise temperature control



Made in The Americas



The highest quality ceramics advanced by NASA



Easy to light and ready to use in 15 minutes



Lifetime enjoyment

Lifetime guarantee

The last BBQ you will ever buy

Due to the unique combination of the construction, the manufacturing process and unparalleled ceramics, the Big Green Egg is a very durable cooking appliance with a longer lifespan than comparable products. A Big Green Egg can be heated at least 100,000 times without suffering a loss in its quality. An EGG can therefore last multiple generations. Thanks to this fact, after the Big Green Egg is registered, we therefore provide a lifetime warranty on all the ceramic parts and an extended warranty on all other parts.



**One Big
happy family.**



The Big Green Egg models

As a bon vivant, there's one thing you know for certain: with a Big Green Egg you'll bring a premium quality kamado into your home. In addition to grilling, the Big Green Egg is perfect for, among other things, baking, smoking, steaming and slow cooking. It is not, therefore, just a barbecue; it is a complete outdoor kitchen. The culinary possibilities are endless. So, the question is not why you want an EGG, but which of the 7 models suits you best. To help you in your search, we have provided 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!

Have you made your decision or are you still unsure which model to choose, and would you like to see how the EGG will look in your garden, patio or balcony? Scan the QR code with your smartphone and try the Big Green Egg on for size in your home. For example, in an IntEGGrated Nest+Handler, with or without EGG Mates, or in a Modular EGG Workspace.



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

Starter Pack

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



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. Thanks to the grid's 61-centimetre diameter, 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

- 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

Starter Pack

- 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

Starter Pack

- IntEGGrated Nest+Handler
- convEGGtor
- convEGGtor Basket
- Charcoal 9 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

Starter Pack

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



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

Starter Pack

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



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 the Mini everywhere you go. Thanks to its weight of 17 kilograms 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

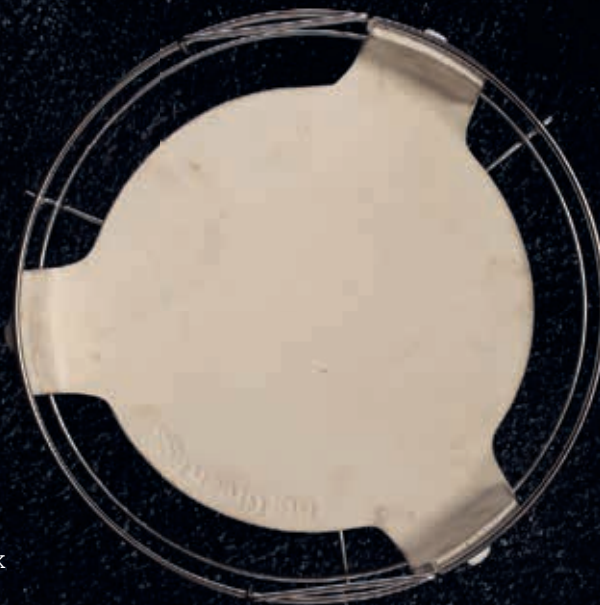
Starter Pack

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

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
Cast Iron Gridlifter | Ash Tool | convEGGtor | convEGGtor Basket | 100% Natural Charcoal

Compare the different models

Curious to find out which Big Green Egg suits you best? We've made it easy for you to consider the various EGGs and compare them in terms of diameter, cooking area, weight and height.

MODELS	GRID DIAMETER	COOKING AREA	WEIGHT	HEIGHT
 2XL	73 cm	4185 cm ²	170 kg	90 cm
 XLarge	61 cm	2919 cm ²	99 kg	78 cm
 Large	46 cm	1688 cm ²	73 kg	84 cm
 Medium	40 cm	1140 cm ²	51 kg	72 cm
 Small	33 cm	855 cm ²	36 kg	61 cm
 MiniMax	33 cm	855 cm ²	35 kg	50 cm
 Mini	25 cm	507 cm ²	17 kg	43 cm

**Smoke,
Roast,
Steam,
Bake,
Grill.**



**A new day,
a new dish.
Forever.**

The Big Green Egg has a temperature range of 70°C to 350°C, so you can try out all kinds of cooking techniques. Smoke, roast, steam, bake and grill; it's a breeze on your Big Green Egg. From grilled bavette or ribeye to vegetarian curry and Madrilene stew. Try cooking smoked scallops, sourdough baguettes, an Asian chicken soup or vegetable-packed quiche. Nothing is too outlandish! 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!

Besides these five well-known cooking techniques, there are many more ways of cooking with your Big Green Egg, such as stir-frying or stewing. Read more about this on the blog.



Scan the QR code or look on
[https://www.biggreenegg.eu/en/inspiration/
blog-and-events/the-versatility-of-a-kamado](https://www.biggreenegg.eu/en/inspiration/blog-and-events/the-versatility-of-a-kamado)



S M O K E

Cooking technique Smoking

Fancy homemade hot-smoked salmon, delicious smoked duck breast or pulled pork? You can make this and more in your Big Green Egg! Because thanks to the lid, you can very easily transform an EGG into a smoker to add even more flavour to your ingredients.

Smoking once arose out of necessity to extend the shelf life of ingredients. In addition, the food was directly cooked and took on a delicious flavour. Originally, smoking ingredients was never intended as a flavour enhancer, although it did add a delicious flavour to food. That is why smoking remains a popular cooking technique today, with wood being used as a natural flavouring.

Smoking with chips and chunks

To use your Big Green Egg as a smoker, you need smoking wood in the form of Wood Chips, Wood Chunks or a Wooden Grilling Plank (smoking board, see smoking tips). For smoking sessions with chips and chunks, the setup in your EGG is the same. When the EGG is at the right temperature, sprinkle a handful of Wood Chips on the glowing charcoal or put two or three Wood Chunks on top. Then you insert the convEGGtor with a Drip Pan on top to catch any dripping fat and to keep your convEGGtor clean. Next, place the Stainless Steel Grid in the EGG with the ingredient you want to smoke on top. If you're smoking meat such as pork belly, a rump or duck breast, lay it fat-side up, so that the delicious flavour of the melting fat soaks into the meat.

The temperature of the EGG

When smoking with chips and chunks, in most cases you need to maintain a temperature between 70 and 120°C. Thinner ingredients that require a lower core temperature, or ingredients like fruit that do not need to be cooked, should be smoked between 70 and 90°C. This way, the smoke is given time to do its job without the ingredient cooking too quickly. Larger cuts like pork neck or shoulder for pulled pork, or brisket, for example, can be smoked at higher temperatures between 90 and 120°C because they take longer before they are done. By the way, when heating the EGG to

the right temperature, keep in mind that the temperature inside the EGG drops by about 40 to 50°C when the convEGGtor is inserted. So you'll need to heat the EGG to a higher temperature than the temperature at which you want to smoke.

Chips or chunks?

But how do you decide whether to use Wood Chips or Wood Chunks? The answer is quite simple. Chips are smaller and are therefore used for shorter smoking sessions of up to around half an hour. They are ideal for smoking and cooking fish and poultry and thinner pieces of meat, but also to smoke other ingredients such as couscous. If you are planning a longer smoking session with a large piece of meat, then opt for chunks, simply because they give off smoke for a longer period of time. You can soak the chips if you want, but it's not strictly necessary. Sometimes, chips are soaked to prevent them from catching fire. But if you close the lid of the EGG immediately, the flames will quickly extinguish due to the low oxygen supply.

Playing with flavour

In addition to the different types of smoking wood, there are also different flavours, depending on the type of wood. Wood from fruit trees, such as apple wood and cherry wood are rather mild in flavour, whereas mesquite and hickory give off an intense smoky aroma. The guiding principle is that ingredients with mild flavours are best combined with a mild type of wood. On the other hand, ingredients that contain strong flavours, whether or not through a rub or marinade, will not be overpowered by smoking wood that imparts a more intense flavour. Pecan generally suits all ingredients. Although we offer some general guidelines here, there's nothing stopping you from playing around with the flavours of the different types of smoking wood. Just experiment and you will soon discover your favourite combinations!

Smoking tips

- When smoking with woods that have an intense aroma, beware of over doing it. Too much smoke can give a bitter taste, while a slightly less intense smoky flavour still makes for a delicious result.
- Want to know more about the different types and flavours of smoking wood? We explain them in more detail on pages 62-63.
- When using a Wooden Grilling Plank, you do not use a convEGGtor, but instead place the soaked plank with the ingredient on top directly onto the Stainless Steel Grid. This will cause the underside of the board to smoulder. For this type of smoking, keep the EGG at a temperature between 175 and 225 °C. This is ideal for delicate ingredients such as fish fillets, prawns, scallops, vegetables, olives and small dishes.

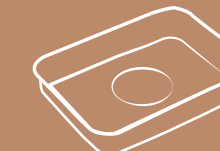
Required accessories



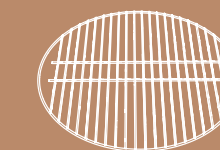
Wood Chunks / Wood Chips



convEGGtor



Drip Pan



Stainless Steel Grid



ROAST

Cooking technique Roasting

Roasting and grilling are two cooking techniques that are often confused, while there are major differences. Smaller or sliced ingredients are grilled using contact heat from the cast iron grid. Larger ingredients should be roasted, and this involves little or no contact heat.

Roasting is a technique which involves cooking large cuts of meat or game, whole poultry or fish or, for example, entire vegetables like a celeriac or a cauliflower at a fairly high temperature, giving them a nice and even brown colour. When cooking meat, fish, game or poultry, you bring the ingredient to a specific core temperature, whereas vegetables are roasted until they have the desired bite. You can even roast a whole pineapple, which causes the sugars naturally present in the pineapple to caramelize, creating a delicious flavour. The Big Green Egg's roasted flavour is an added bonus!

Different ways

You can roast in two different ways: by using the EGG as an oven or with the rotisserie. In both cases, you usually fire up the Big Green Egg to a temperature between 175 and 200°C, which will colour your ingredients beautifully. For large roasts, you can also choose to cook at a lower temperature of around 130 to 140°C first, to roast the ingredient or dish more slowly at first. Towards the end of the cooking time, increase the temperature to the aforementioned 175 to 200 °C to give the product a nice colour and – in some cases – a crispy crust.

Roasting like in an oven

For traditional roasting in the Big Green Egg, when the charcoal is smouldering, place the convEGGtor with a Drip Pan on top and insert the Stainless Steel Grid. If you find it convenient, you could also use the Ribs and Roasting Rack on your grill with the product inside. The convEGGtor will ensure that there is no direct radiant heat from the charcoal and only partial contact heat (the heat from the grid) because the stainless steel stores and releases less heat than a cast iron grid.

Your product will cook and brown largely thanks to the airflow in the EGG and the reflection of heat from the ceramic. That's why we call this an indirect cooking technique.

Something delicious on the side

Use this method of roasting to make a delicious piece of pork belly, a roulade, roast beef, a venison rack, beer can chicken or fruit and vegetables, as mentioned earlier. With beer can chicken, there is actually no contact heat involved at all because the chicken is not touching the grill. If you want to fry potatoes or vegetables in a skillet at the same time as roasting but lack the space on the grill, there is a simple solution. Just add the 2-Piece Multi Level Rack to expand the capacity of your EGG. Place the skillet on this raised grid and while your main ingredient is roasting, so you can make something delicious on the side.

Roasting with the Rotisserie

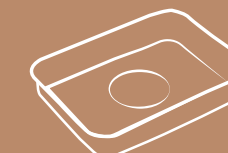
The ultimate method of roasting is to cook your product with the Rotisserie. With this technique, you generally roast the ingredient directly over the smouldering charcoal, which adds an even more potent roasted flavour. Thanks to the Rotisserie's rotation, your product is not continuously exposed to the radiant heat of the glowing charcoal, eliminating the risk of burning as long as you monitor the temperature. Don't want to take any chances? Then, even with this method of roasting, you can place the convEGGtor with a Drip Pan on top to act as a buffer between the charcoal and the Rotisserie. When roasting with the Rotisserie, you tie up your pork belly, for example, into a roulade that you thread onto the spit and clamp down with the spit forks. But you can also use the Rotisserie to cook foods such as different slices of vegetables, shawarma, gyros from chicken thigh or pork neck slices. Combined with the matching Tumbler Basket, you can also roast smaller pieces of vegetables, chicken wings and even nuts and coffee beans.

Required accessories

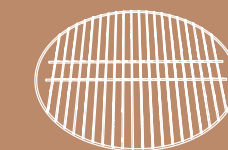
1. Roasting like in an oven



convEGGtor



Drip Pan



Stainless Steel Grid

2. Roasting with the Rotisserie



Rotisserie



STEAM

Cooking technique Steaming

Want to steam food? You need a special steam oven or a steam pan for that, right? Not if you have a Big Green Egg because steaming is one of the many cooking techniques that are possible with an EGG. But what makes an EGG so suitable for steaming and how do you actually use this technique?

Steaming in a Big Green Egg is easier than you might think and it has several advantages over steaming in a steam oven or steam pan. For starters, you need to clean a steam oven more often than a conventional oven and, when steaming in a pan, you either need a special pan or an extra steamer basket. When steaming in the Big Green Egg, none of this applies. But the biggest advantage of steaming in the EGG is the delicious flavour your ingredients acquire.

Tender and juicy

Steaming food just means cooking at high humidity in a hot environment. Thanks to the EGG's lid and ceramics, the humidity in this kamado is already high, keeping ingredients nice and juicy. Steam them in your EGG and you create even higher humidity with an even juicier result. The easiest way to do this would be to place a Drip Pan with boiling water or some other liquid on the convEGGtor underneath the grid. But this is actually not that effective. Instead, there is a much simpler way that gives a far better and tastier result.

Direct method

Steaming in your Big Green Egg is a direct method for which, aside from your ingredients, all you need is the Stainless Steel Grid that comes with the EGG and a Cast Iron Skillet (or a Dutch oven). During the process, you use the heat from the charcoal (radiant heat) combined with convection heat: the airflow within your EGG and the reflection of heat from the ceramic. There is no direct contact heat with the ingredient you are steaming, which means it cooks slowly, in spite of the high starting temperature.

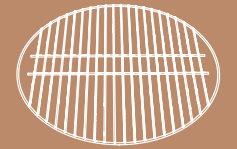
This is how you do it

When steaming, you should maintain an initial temperature of around 220°C. While the EGG is warming up, cut firm vegetables, such as root vegetables or cabbage, into equal strips so that they are cooked at the same rate. Or you could use samphire to serve with fish. Once the EGG reaches the desired temperature, place the skillet containing the evenly distributed vegetables on the grid. Pour in a layer of about 1 centimetre of a cold liquid of your choice and place your main ingredient on top of the vegetables. Just make sure the main ingredient is not touching the liquid. If the moisture is touching the main ingredient, it means you are poaching it rather than steaming it. Finally, close the lid of the EGG and open the air regulator and the rEGGulator a little further. The extra oxygen supply makes the charcoal glow brighter, creating more radiant heat and rapidly heating up the liquid in the skillet. After about 6 minutes, the liquid will have reached a temperature of 80°C, causing steam to develop. While cooking with this method, open the lid of the EGG as little as possible to prevent steam from escaping.

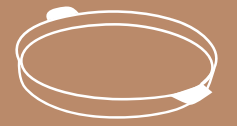
Packed with flavour

The cooking time required for your ingredient depends on what you are steaming. A piece of fish fillet will be done after around 10 to 15 minutes, while a chicken fillet will need around 25 minutes. Which liquid should you use? That's entirely up to you. Water is always a good choice. But – again depending on your main ingredient – you could use white wine, fish or poultry stock or even a dash of whisky. One thing is for sure, the result will be tender, juicy and flavourful. Steaming causes the ingredients to absorb each other's flavours and those of the charcoal. So not only are your main ingredient and the vegetables packed with flavour, but the liquid is full of flavour too. Serve your dish with a garnish with a bite to balance out your culinary creation.

Required accessories



Stainless Steel Grid



Cast Iron Skillet



BAKE

Cooking technique Baking

Want to bake something? From now on, all you have to do is light the charcoal in the Big Green Egg. Because whatever cooking technique you use with the EGG, the result is always very moreish. Wondering how to use the Big Green Egg to bake food? We explain how.

As you may know, you can very easily convert the Big Green Egg into a convection oven by inserting the convEGGtor before putting the grid in the EGG. Then you have a charcoal-fired oven that cooks evenly and adds extra flavour. This addition makes the Big Green Egg even more versatile.

The EGG as an oven

It is the perfect setup for baking foods such as bread, quiches, pies, desserts, pizzas and tarte flambées at temperatures between 180 and 300°C. Since this technique involves placing the convEGGtor inside your EGG like a heat shield, there is no direct radiant heat from the charcoal. That's why we call it an indirect cooking technique. The food in your EGG cooks due to a combination of heat reflection from the ceramic and airflow within.

Baking with a hot Baking Stone

After inserting the convEGGtor, place the Stainless Steel Grid in the EGG and, in most cases, on top of that, the Baking Stone (also known as the pizza stone). For short, hot bakes like when you're cooking pizzas and tarte flambées, you'll need to preheat the Baking Stone. This creates a stone oven and gives your pizzas or tarte flambées a nice crispy base. So, place the stone on the grid while you're bringing your EGG up to temperature, so that the Baking Stone is hot enough when you start baking.

Baking with a cold Baking Stone

For longer bakes at temperatures of around 200°C, like cakes, pies, oven desserts, quiches and breads, the Baking Stone forms an additional heat shield to prevent the bottom of your food from burning. Therefore, for such bakes, once you've got the EGG, including the convEGGtor and Stainless Steel Grid, to the right temperature, place a cold Baking Stone in the Big Green Egg. Then, place the cake or pie tin or your bread dough on the stone. This allows the Baking Stone to heat up slowly and provides extra protection so that the bottom of your food cooks gradually, without burning.

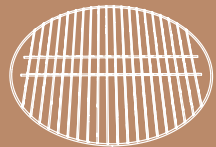
Let's get started!

Are you curious about how the Big Green Egg can enhance your baked foods? Give it a try! Choose one of your favourite oven recipes to bake in the EGG and taste the difference!

Required accessories



convEGGtor



Stainless Steel Grid



Baking Stone



GRILL

Cooking technique Grilling

When the Big Green Egg was introduced 50 years ago, people mainly used it for grilling. It was only later that the EGG was also used for many other cooking techniques, partly due to the development of various accessories. However, grilling remains an essential basic technique.

Grilling is a quick method that uses a relatively high temperature and offers more possibilities than you might think. It is the perfect technique for preparing dishes, such as a juicy steak, a tasty vegetable skewer or delicious fish. In general, grilling is done at a temperature between 180 and 250°C. The high temperature will give the meat or poultry a nice brown exterior, while keeping it juicy and tender on the inside. The ingredients are usually cooked on the grid, directly above the heat of the charcoal. This is also known as the direct method or direct grilling method.

Lid closed

During grilling, the ingredients cook thanks to the glow of the charcoal (radiant heat), the heat of the grill (contact heat) and through convection heat. Convection heat includes the airflow within your EGG and the reflection of heat from the ceramic. It is therefore important to close the lid after each action. Aside from keeping in the convection heat, it allows you to perfectly control the temperature inside the Big Green Egg and maintain a constant temperature. A closed lid also ensures good humidity inside the EGG, keeping your ingredients juicier, even when grilling. You should also make sure to never completely cover the surface of the grid to avoid obstructing airflow.

The best grid

You can grill just fine on the Stainless Steel Grid, but the Cast Iron Grid is made for this job. A cast iron grid creates better grill marks as it has the ability to absorb heat well and release it to the ingredient. In a very concentrated manner thanks to the V-shape of the bars of the grid. Don't be tempted to flip your grid to create wider stripes, the heat will be less concentrated. Always make sure that the Cast Iron Grid is heated to the desired grilling temperature for about 10 minutes

before grilling. This allows the grid to absorb sufficient heat.

Indirect grilling

There is an exception to every rule: aside from the most commonly used technique of direct grilling, you can also grill indirectly. This method is not used very often, but can be rather useful. Here, you place the convEGGtor, where applicable with a Drip Pan on top, under the Cast Iron Grid to block the direct radiant heat. You place the ingredient on the grid, to grill and cook it slowly with the EGG's oven-like properties. Cooking this way takes a little longer, but it prevents flames resulting from fat dripping onto the charcoal. In addition, indirect grilling is particularly suitable for grilling delicate ingredients such as fruit that do not need to cook, but are enhanced by grill marks. The reason for grilling fruit is to caramelize the sugars that are naturally present. The fruit becomes delightfully sweet and tastes even better!

Combination technique

You can grill almost everything, as long as the ingredients are not too thick or too big. After all, one is not supposed to burn the outside or prevent the inside from being cooked. If the steak is more than 5 cm thick, you must use a combination technique: the reverse sear technique. You first cook the meat indirectly with the convEGGtor and the Stainless Steel Grid to a few degrees below the desired core temperature. Then you grill it directly on a (pre-heated!) cast iron grid to create those beautiful and flavourful grill marks.

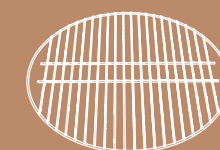
Grilling tips

- Want to grill smaller ingredients, such as shellfish and diced vegetables? Just insert the Stainless Steel Grid and place the Half Perforated Grid with the ingredients on top. Then, you don't have to worry about them falling between the bars of the Stainless Steel Grid and you can just remove the Half Perforated Grid from your Big Green Egg in one easy movement.
- Have you grilled meat or poultry? Cover it loosely with aluminium foil and leave to rest for 5-10 minutes. It will lose much less moisture during carving.
- Fish and certain vegetables like chicory and sliced little gem are quite delicate products. So you need to grease the grid and your ingredients with a neutral vegetable oil shortly before you start grilling.

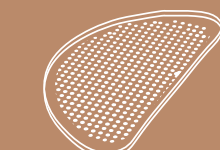
Required accessories



Cast Iron Grid



Stainless Steel Grid



Half Perforated Grid



Marc de Groot

Text Inge van der Helm | Photography Fem Schook

Fan from the very beginning

Since the introduction of Big Green Egg in Europe, more and more people have discovered the convenience and many possibilities of the EGG. One of them is epicurean and bon vivant Marc de Groot, a fan from the very beginning who bought his first EGG back in 2008. His motto? Take the best products and make something delicious with them.

The first time Marc heard about the Big Green Egg was at a big party. Marc was turning 40 and celebrated that in his own back garden. 'A good friend of mine thought that I would love it if we had a whole pig roasting on a spit at the party,' Marc recalls with a laugh. 'At one point I was chatting to the butcher who arranged this and he soon noticed my enthusiasm for beautiful ingredients and cooking. Thanks to my mother and my grandmother, a daughter of a hotelier, and having lived in several countries, I have always loved cooking. The butcher said to me: "You know what you should do? Get a Big Green Egg".'

Many possibilities

'I had no idea what that was, so I started searching on the internet. At that time, the Big Green Egg was not nearly as well known as it is today. When I saw the many possibilities of the Big Green Egg explained in the first Dutch videos, my first thought was, "I want one too!" So, I went and bought one right away. A Large with a convEGGtor, a Cast Iron Grid and a Baking Stone. I also got smoking wood with it, though I wasn't quite sure what to do with it at that point.'

A voyage of discovery

A voyage of discovery on the internet followed, during which he stumbled upon a barbecue forum. Marc: 'The first thing I made were burgers and sausages, boring as it is. But I did notice right away that it was much easier to cook these meats than I was used to and the result was juicier. At some point, I read about low and slow cooking and bought an XLarge as well. Since then, I've generally used this one for long low-temperature

cooking. Gradually, I started to develop my skills more and more. Both my EGGs are still original, with a small handle. I like the old school look. So I refuse to replace them. I don't do that with my old Ford Mustang either.'

No complete dishes

Although Marc also uses his EGG to bake bread and pizza, often on request, he rarely makes entire dishes with it. He likes a no-nonsense approach. It was his brother who encouraged him to bake pizzas. He told Marc which kind of flour to use for the dough and pointed him to a video he should watch to learn how to bake the perfect pizza. 'I only ever really cook individual ingredients in my Big Green Eggs,' he explains. 'I cook scallops, which I really love, make a rack of lamb or grill a nice hanger steak. It's just depends on what I fancy and what I enjoy making at that moment.'

The art of cooking

'What I do think is always important is that you retain the pure flavour of the ingredient. That in my opinion is the art of cooking. If I grill a duck breast, it should taste like duck. And when I make a nice piece of venison, I want to taste venison. For example, I always cook Iberico cabecero, a cut from the neck of the Iberico pig, indirectly to a core temperature of 40°C first. Then I cut the meat into slices a few centimetres thick and sprinkle them with some rock salt and roasted garlic & pepper. Next, I grill those slices on the Cast Iron Grid at a temperature of 250°C, after which I cut them into strips. This allows the delicious pure meat flavour to shine. For me, the Big Green Egg is a tool to bring out that flavour. It has really enriched my culinary world, as well as that of many of my friends who now also own an EGG. Even a frozen pizza is more delicious when baked in the Big Green Egg.'



Marc's favourites

Restaurant

'I prefer to cook myself, but when I do go out to eat I like to go to CAU Steakhouse in Amsterdam. They have great spiral cut ribeyes.'

Cookbook

'Big Bob Gibson's BBQ Book. When I make pulled pork, I do it exactly as described in that book. It's not often that I follow a recipe to the letter, but in this case I do. I idolise the author Chris Lilly. He's The Champ!'

Ingredient

'My all-time favourite from the Big Green Egg is Australian or US grain fed côte de boeuf. And I always have rock salt and roasted garlic & pepper within easy reach, for meats such as beef, pork and chicken. It's a great addition and you still taste the pure flavour of the meat.'



Salad niçoise with grilled tuna

Serves 4-6

INGREDIENTS

Salad

- 500 g peeled baby potatoes
- 250 g haricots verts
- 4 eggs
- 1 head of lettuce
- 2 red onions
- 2 tbsp extra virgin olive oil
- 200 g cherry tomatoes
- 8 anchovy fillets
- 25 black olives without stone
- 3 tbsp capers

Vinaigrette

- 1 clove of garlic
- 2 tbsp white wine vinegar
- 1 tsp French mustard
- 1 tsp lemon juice
- 125 ml extra virgin olive oil

Tuna seasoning mix

- 2 tbsp rosemary
- 2 tbsp freshly ground black pepper
- 1 tsp sea salt
- 1 tsp sugar

Tuna

- 1 tuna steak weighing approximately 500 g
- 75 ml mild olive oil

ACCESSORIES

- Cast Iron Grid

IN ADVANCE

1. Peel the baby potatoes and bring them to the boil in a pan with lightly salted water. Turn down the heat and cook them al dente for about 8 minutes. Meanwhile, cut the ends off the haricots verts. Bring them to the boil in a pan with lightly salted water, turn down the heat and cook them al dente for about 3 minutes. Bring the eggs to the boil in a pan with water. Turn down the heat and cook them for about 7-8 minutes until hard boiled.
2. Drain the haricots verts and rinse with cold water. Drain the cold water. Drain the baby potatoes and let them cool. Drain the eggs and cool them in cold water.
3. Light the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 250°C.
4. Meanwhile, pick the leaves off the head of lettuce. Peel the red onions and cut them into strips.
5. For the vinaigrette, peel the garlic and squeeze the clove. Put all the ingredients for the vinaigrette in a mixing bowl and blend until smooth with a hand blender.
6. For the herb mix, remove the needles from the rosemary sprigs and chop finely. Mix all the ingredients for the mix and sprinkle on a plate.
7. Mix the extra virgin olive oil into the cooled baby potatoes. Arrange the lettuce in a large bowl. Peel the eggs and cut into wedges.

PREPARATION

1. Place the baby potatoes on the grid, close the lid of the EGG and grill for about 1 and a half minutes. Turn the potatoes over and grill for

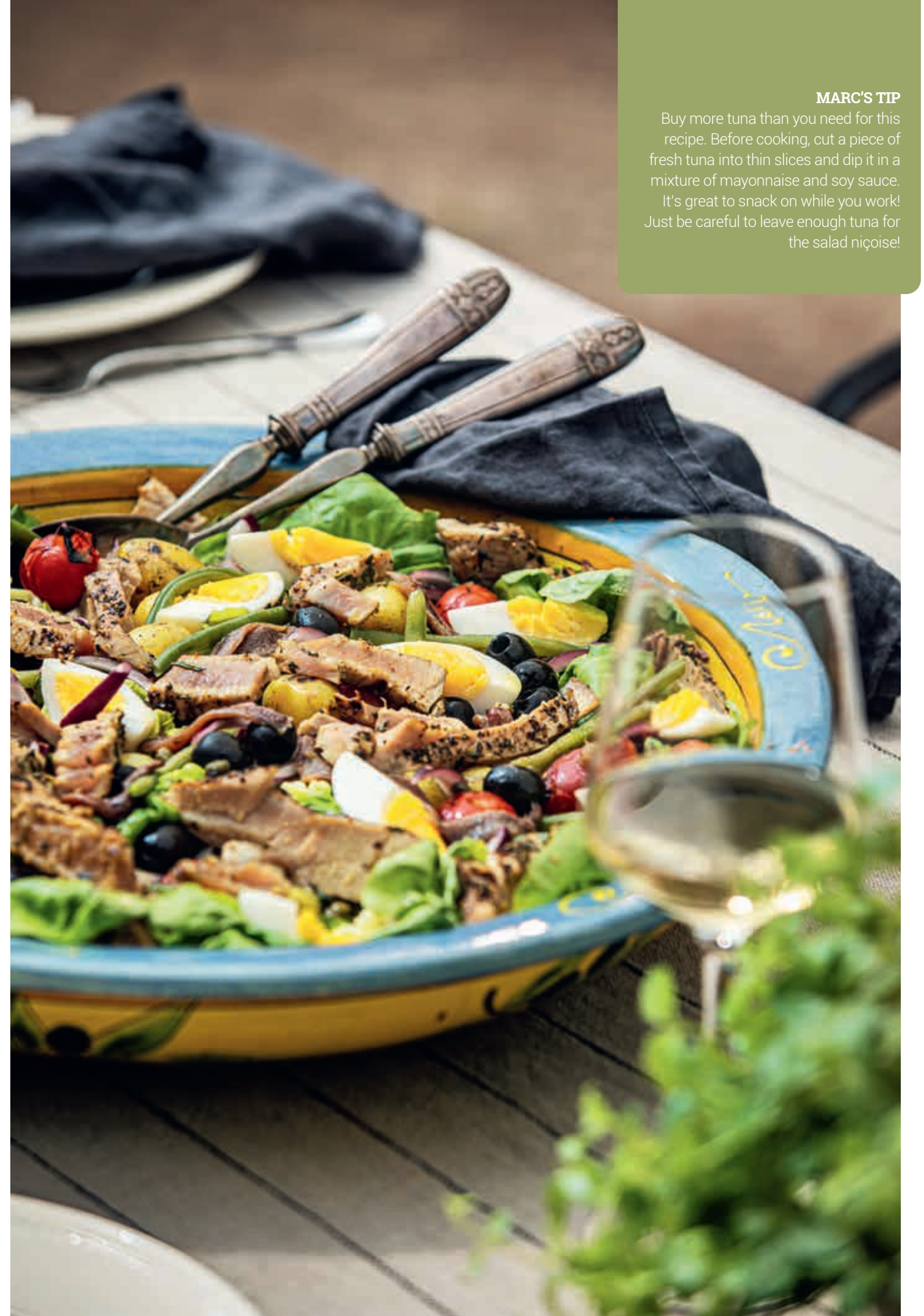
another 1 and a half minutes. Spoon the baby potatoes into a bowl. Place the cherry tomatoes on the grid, close the lid of the EGG and grill for about 1 minute. Turn the tomatoes over and grill for another 1 minute. Scoop the tomatoes into a bowl.

2. Cut the tuna steak into slices around 3 centimetres thick. Pour the olive oil onto a plate and place it next to the seasoning mix. Dip both sides of the tuna slices in the olive oil and then in the seasoning mix. Press down gently on the seasoning mix.
3. Place the tuna on the grid and close the lid of the EGG. Grill them for around 1 minute, turn the slices a quarter turn and grill for another 1 minute. Turn the tuna slices over and grill twice more for 1 minute; close the lid of the EGG after each action.
4. Remove the tuna from the EGG and place on a cutting board. Mix the haricots verts, baby potatoes, tomatoes, red onion, anchovy fillets, olives, capers and egg wedges into the salad. Slice the tuna slices into smaller pieces and divide over the salad. Finally, drizzle with the vinaigrette.



MARC'S TIP

Buy more tuna than you need for this recipe. Before cooking, cut a piece of fresh tuna into thin slices and dip it in a mixture of mayonnaise and soy sauce. It's great to snack on while you work! Just be careful to leave enough tuna for the salad niçoise!



Celebrating good food.



The
Evergreen
Since '74



American Classics

We're celebrating 50 years of Big Green Egg, and so we're going back to the country where it all began: America. Join us on a gastronomic voyage of discovery on the basis of five iconic classics that reflect the tastes of different American regions. From the sun-drenched coast of Maine to the bustling streets of Atlanta and from 'The Old North State' of North Carolina to musical Louisiana and the soul food kitchen of the South.

Our journey begins with a sophisticated twist on Maine Lobster Rolls, where tender lobster is encased in a delicious brioche bun. From here, we travel to Louisiana, where Blackened Fish à la Paul Prudhomme originated. Next, we try Spoonbread, a Southern Style African-American classic. We immerse ourselves in the history of Atlanta, the birthplace of Coca-Cola and Big Green Egg, with the Coca-Cola spare ribs. Finally, we explore North Carolina's barbecue tradition with Pulled Pork, in which pork is slow cooked to draw out powerful flavours.

Each recipe takes us on a journey through history to experience the passion and local identity of the region. Big Green Egg brings all these traditions together. Indulge in the delicious flavours of these American classics and enjoy!



Maine lobster rolls

Serves 6

INGREDIENTS

2 lobsters of around 450 g
16 spring onions
6 hot dog brioche buns

Court bouillon

200 g large carrots
200 g fennel
2 onions
200 g leek
200 g celeriac
20 white peppercorns
20 green cardamom pods

Salad

1 avocado
24 green asparagus tips
8 stalks of Bimi broccoli
1 tsp sushi ginger
2 tbsp mayonnaise

Tempura

vegetable oil, for frying
50 g tempura flour
75 ml ice-cold water

ACCESSORIES

Cast Iron Grid

IN ADVANCE

1. For the court bouillon, coarsely chop the vegetables. Crush the peppercorns and cardamom pods. Put all the ingredients in a large pan, add 4½ litres of water and bring to the boil. Turn the heat down low and allow to reduce gently for approx. 30 minutes. In the meantime, place the Cast Iron Grid in the Big Green Egg, ignite the charcoal and heat to 200°C.
2. Pour the court bouillon through a sieve, add back into the pan and bring to the boil again. Prepare a large bowl of cold water. The bouillon should be boiling as you add the lobster, therefore only cook one lobster at a time. Add one of the lobsters and boil for 4 minutes. Scoop the lobster out of the pan and submerge in the cold water. Boil the next lobster and then place it in the water as well. Otherwise, the lobster will continue to cook.
3. Halve the lobsters lengthwise and remove the intestinal tracts. Remove the meat from the half shells; this is the tail meat. Set aside. Crack open the legs and the claws and remove the meat. Take the meat from the claws and cut 12 evenly sized pieces, setting them aside for the tempura. Chop the leg and claw meat into small pieces and keep aside for the salad.
4. Chop off the green part of the spring onions, so you are left with only the firm, lower part including the roots. For the salad, halve the avocado and remove the stone. Trim any dried-out bottoms off the asparagus tips and Bimi broccoli.

PREPARATION

1. Place the avocado halves with the cut surface on the grill. Place the asparagus tips, Bimi broccoli and spring onions next to them, close the lid of the EGG and grill for about 2 minutes. Turn the avocado halves a quarter turn and flip the asparagus tips, Bimi broccoli and spring onions, and grill for another 2 minutes.
2. Remove the avocado and vegetables from the EGG. Place the buns on the grill and grill both the top and bottom for about 2 minutes. Close the lid of the EGG after each action. Remove the buns from the EGG.
3. Cut the tops off the asparagus tips and the florets off the Bimi broccoli and finely chop the lower portions; keep the tips and florets aside for garnish. Scoop out the avocado flesh from the peels and mash it finely. Finely chop the sushi ginger. Mix the chopped asparagus tips and Bimi broccoli stalks with the chopped lobster meat, sushi ginger, mayonnaise and salt and pepper to taste through the mashed avocado and spoon the mixture into a piping bag.
4. For the tempura, heat the vegetable oil in a pan to a temperature of 200°C. Make the tempura batter by mixing the tempura flour with ice-cold water; the batter should be about as thick as pancake batter. Dip the 12 lobster pieces from the claws into the batter and deep-fry them in the hot oil for 2-3 minutes until golden brown and crispy. Scoop out of the pan and drain on kitchen paper.
5. Cut open the buns lengthwise. Cut the meat from each half lobster tail into three equal pieces. Pipe a line of the salad into each bread roll. Divide the pieces of cooked lobster and lobster fried in tempura, the grilled spring onion, the Bimi broccoli florets and the asparagus tips over the rolls and garnish with the pea shoots.



Louisiana blackened fish fillets

Serves 4

INGREDIENTS

Rub

30 g unground vadouvan blend
10 g white peppercorns
5 g ground cumin
30 g dark caster sugar
30 g curry powder
20 g smoked paprika powder (sweet)
20 g celery salt
10 g ground ginger
10 g cocoa powder
5 g mustard powder
5 g ground nutmeg
5 g granulated garlic

Roasted garlic

1 bulb of fresh garlic

Fish

50 g butter
2 skinless sea bass fillets of 300 g

Topping

150 g butter
1 bunch of dill
1 bunch of parsley
1 lime
50 g panko breadcrumbs

ACCESSORIES

convEGGtor
Stainless Steel Grid
Cast Iron Skillet Small
Instant Read Thermometer

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 190°C.
2. In the meantime, for the rub, finely grind or crush the vadouvan, the peppercorns and the cumin seeds in a spice mill, a coffee mill or a mortar. Mix all the ingredients for the rub and set aside.
3. To roast the garlic, wrap the whole bulb in aluminium foil.

PREPARATION

1. Place the wrapped garlic on the grill and close the lid of the EGG. Leave the garlic to roast for about 20 minutes until soft.
2. Remove the wrapped garlic from the EGG and set aside. Remove the grid and the convEGGtor. Put the grid back, close the lid of the EGG and bring the temperature to 220°C.
3. Place the Small Cast Iron Skillet on the grid. For the fish, add the butter and wait until it starts to colour. Meanwhile, sprinkle some of the rub on both sides of the sea bass fillets. Place the sea bass fillets in the skillet with the side from which the skin was removed facing down and cook for 5-6 minutes until the fish start to colour. Turn the fillets over and fry 2-3 minutes longer until the sea bass fillets have reached a core temperature of 62°C; you can measure this with the Instant Read Thermometer. Close the lid of the EGG after each action.
4. Remove the sea bass fillets from the skillet and place them on a platter. For the topping, add the butter to the skillet, close the lid of the EGG and wait until the butter starts to colour. Meanwhile, pick the leaves off the sprigs of dill and parsley. Set some of the dill aside for garnish and finely chop the rest of the herbs. Halve the lime, squeeze the juice from one of the halves and cut the other half into wedges for garnish. Remove the garlic from the foil and halve the bulb lengthwise.

5. Stir a teaspoon of the rub into the brown butter (keep the rest of the rub for next time) and stir in the panko. Wait until it is a good colour and deglaze with the lime juice. Remove the skillet from the EGG and mix the chopped herbs into the topping.
6. Spread the topping over the sea bass fillets and garnish with the roasted garlic, lime wedges and dill kept aside. You can squeeze the garlic and juice from the lime wedges over the fish.

TIP

You can also roast the garlic in the residual heat of your Big Green Egg. In this case, make sure the initial temperature of your EGG is around 180°C. Place the wrapped garlic on the grill and close the lid of the EGG. Roast the garlic overnight while the EGG slowly cools.



Southern style spoonbread

For 1 dish of bread

INGREDIENTS

2 raw corn cobs
130 g self-raising flour
½ tsp fine sea salt
150 ml whole milk
30 g sugar
60 g corn flour
150 g butter, plus extra for greasing
2 eggs
150 g crème fraîche

ACCESSORIES

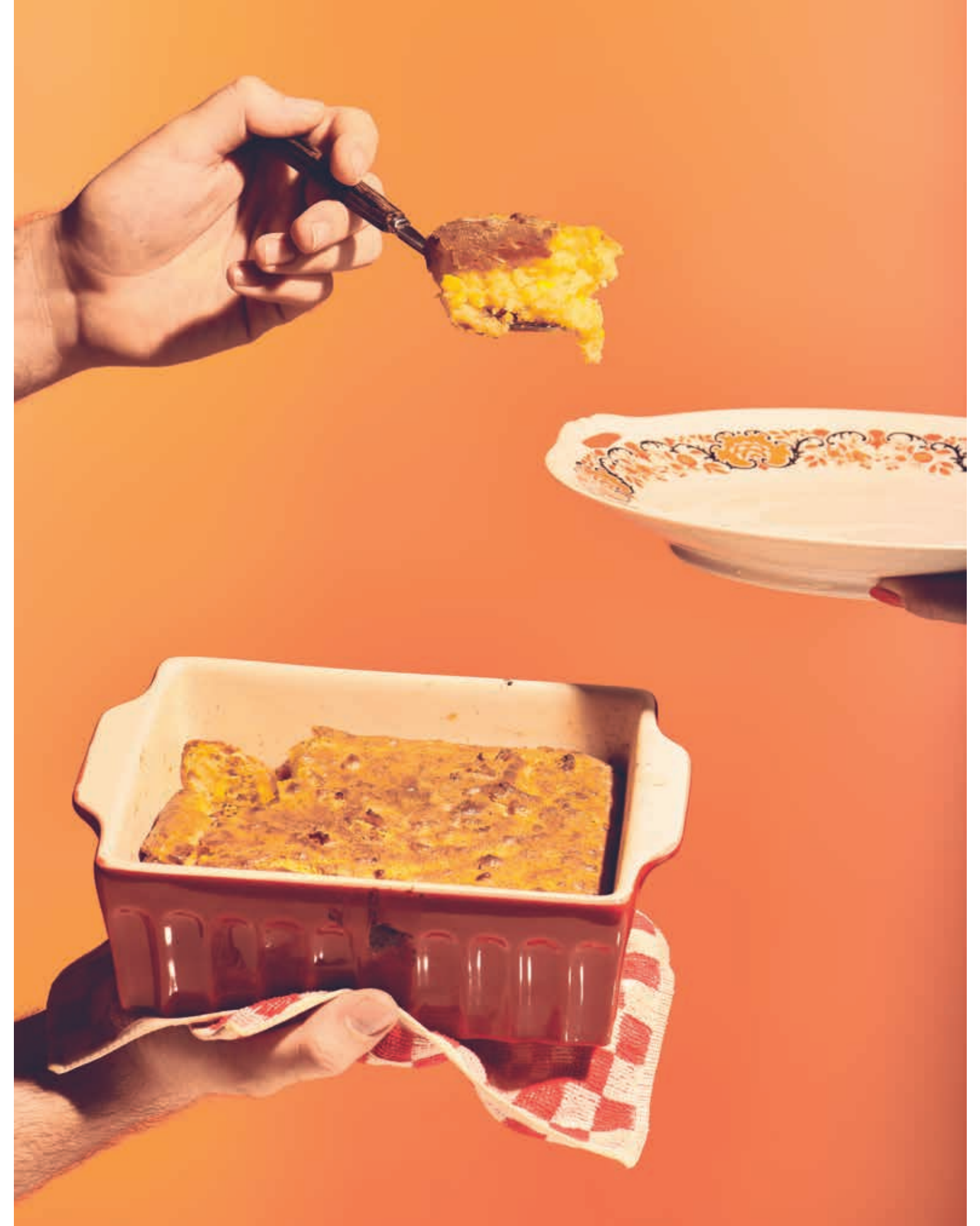
convEGGtor
Stainless Steel Grid
Baking Stone
Instant Read Thermometer

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. Meanwhile, cut the corn off the cobs. Sieve the self-raising flour together with the salt. Set aside.
3. In a large saucepan over medium heat, bring the corn to a boil with the milk and sugar. Turn down the heat, stir in the cornflour and keep stirring for about 10 minutes while the corn cooks.
4. Remove the pan from the heat and let the corn mixture cool for about 5 minutes. Meanwhile, melt 100 grams of the butter. Grease a 1-litre baking dish with butter.

PREPARATION

1. Stir the eggs into the cornmeal mixture, one at a time, then fold the crème fraîche, self-raising flour and melted butter one after the other through it. Pour the batter in the oven dish and spread evenly.
2. Place the cold Baking Stone in the EGG and place the oven dish on top of it. Close the lid of the EGG and bake the spoonbread for about 30 minutes until the bread has reached a core temperature of 85°C; you can measure this with the Instant Read Thermometer. Just before the bread is cooked, melt the remaining 50 grams of butter.
3. Remove the oven dish from the EGG and drizzle the bread with the melted butter. Serve the spoonbread lukewarm with a spoon to scoop it out of the dish.



Atlanta

Coca-Cola spare ribs

Serves 4

INGREDIENTS

4 racks of spare ribs
2 tbsp olive oil
BBQ sauce of your choice
200 ml Coca Cola

Rub

20 g unground vadouvan blend
10 g black peppercorns
15 juniper berries
20 green cardamom pods
12 cloves
2 blades of mace
20 g mustard seeds
8 g fennel seeds
20 g Hungarian paprika powder
8 g madras curry powder
6 g ground ginger
4 g ground cumin
60 g fine sea salt
30 g dark caster sugar

ACCESSORIES

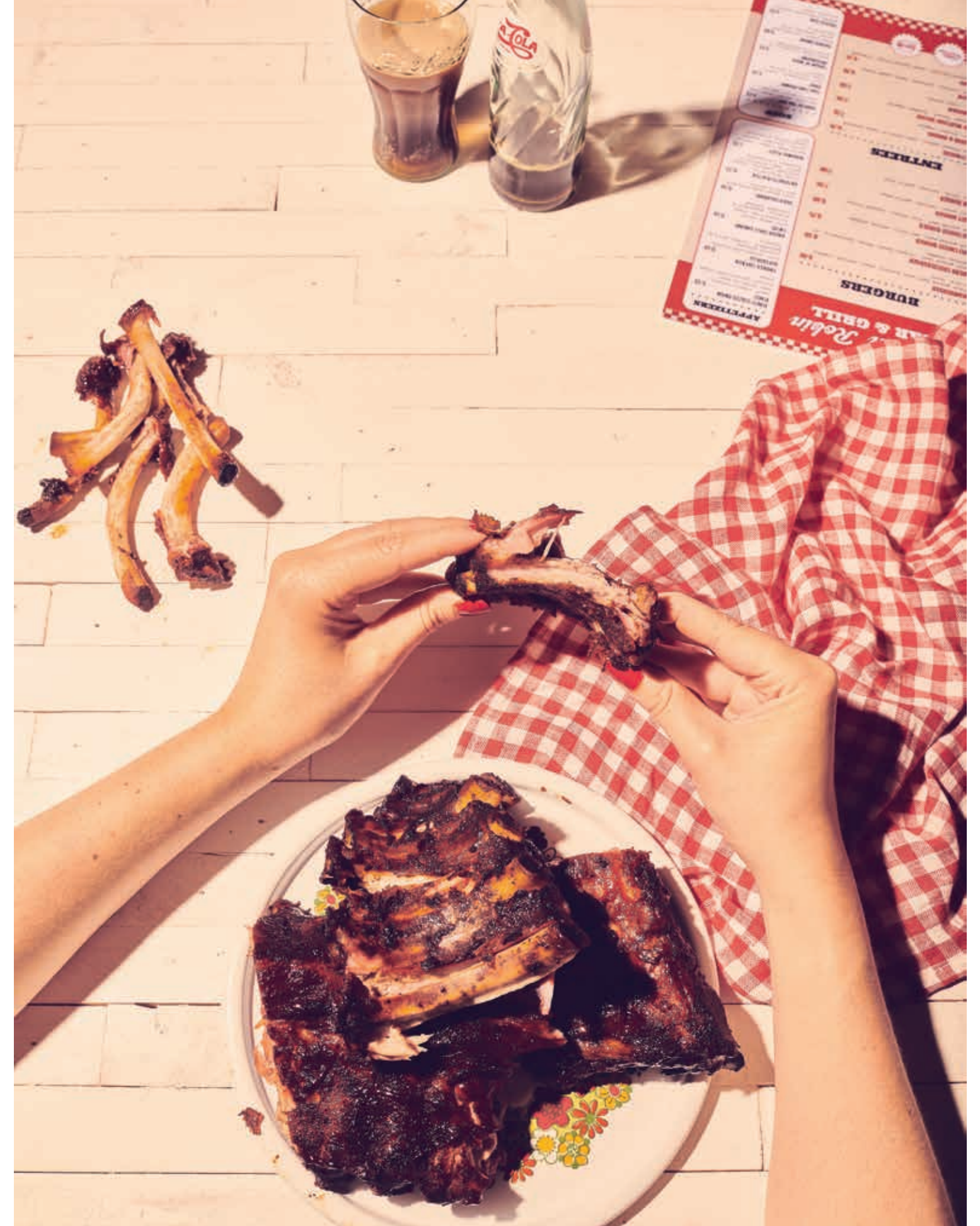
1 Hickory Wood Chunk
1 Apple Wood Chunk
convEGGtor
Rectangular Drip Pan
Stainless Steel Grid
Ribs and Roasting Rack

IN ADVANCE

1. Light the charcoal in the Big Green Egg and heat to a temperature of 160°C. In the meantime, for the rub, finely grind or crush the vadouvan, the peppercorns, the juniper berries, the cardamom pods, the cloves, the mace the mustard seeds and the fennel seeds in a spice mill, a coffee mill or a mortar. Mix together all ingredients for the rub.
2. Remove the membrane from the (concave) bottom of the ribs. You can do this by sliding the back of a spoon between the membrane and the ribs. If the spoon is inserted well, you can remove the membrane in one go.
3. Rub olive oil onto both sides of the spare ribs. Sprinkle them with about half of the rub and work it into the meat. You can store the remainder of the rub in a sealed container for the next time.

PREPARATION

1. Place the Wood Chunks on the smouldering charcoal. Place the convEGGtor, with the Rectangular Drip Pan on top, in the EGG. Place the Stainless Steel Grid inside and put the Ribs and Roasting Rack on this. Put the spare ribs in the rack and close the lid of the EGG. This will lower the temperature of the EGG by approximately 40°C to the desired 120°C. Let the spare ribs smoke at this temperature for about 90 minutes.
2. After 90 minutes, raise the temperature of the EGG to 160°C and leave the ribs to cook at this higher temperature for about 60 minutes. Prepare 4 sheets of aluminium foil large enough to completely wrap the spare ribs.
3. Remove the Ribs and Roasting Rack with the spare ribs from the EGG and brush both sides with the BBQ sauce. Place a spare rib on each sheet of foil, concave side up. Pour 50 millilitres of the cola over each spare rib and fold the foils closed. Place the wrapped spare ribs on the grill, close the lid of the EGG and now leave the ribs to cook in the foil for about 30 minutes.
4. Remove the wrapped spare ribs from the EGG and raise the temperature of the EGG to 190°C. Carefully remove the foils, place the spare ribs on the grill, convex side up, and brush them again with the BBQ sauce. Finally, cook the spare ribs for 10-15 minutes, brushing them with the BBQ sauce two or three more times in between.
5. Remove the spare ribs from the EGG and serve on a large serving plate.



North Carolina

pulled pork with coleslaw

Serves 8-10

INGREDIENTS

2 kg of pork neck
2 tbsp olive oil
4 tbsp pork rub
BBQ sauce of your choice

Dressing

2 tbsp coarse mustard
100 ml sunflower oil
1 tbsp sushi vinegar
½ tbsp icing sugar

Cabbage salad

½ white cabbage

ACCESSORIES

1 Hickory Wood Chunk
1 Apple Wood Chunk
convEGGtor
Rectangular Drip Pan
Stainless Steel Grid

IN ADVANCE

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

PREPARATION

1. Place the Wood Chunks on the smouldering charcoal. Place the convEGGtor, with the Rectangular Drip Pan on top, and place the Stainless Steel Grid in the EGG -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 temperature of the core thermometer to 72°C. Placing the convEGGtor will lower the temperature of the EGG by about 40°C and bring it down to the desired 120°C. Let the pork neck cook for about 6 hours until the set core temperature is 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 three layers of aluminium foil and put it back on the grill. 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.
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. Meanwhile, mix all ingredients for the dressing and heat to 60°C in a saucepan while stirring so that the dressing starts to bind.
4. Let the mustard dressing cool. In the meantime, slice the white cabbage into thin strips. Mix the cooled mustard dressing into the white cabbage and set aside.

5. Carefully remove the pork neck from the foil and keep the remaining liquid from the foil. Pull the meat apart using the Meat Claws to create pulled pork and mix in the liquid you set aside, as well as some BBQ sauce to taste. Serve the pulled pork with the white cabbage salad and the rest of the BBQ sauce.



Wessel Buddingh'

"In 2002, I never dreamt that our European Big Green Egg team would get to where we are today. I immediately thought it was a cool product."



Text Inge van der Helm | Photography Ivo Geskus

Big Green Egg Europe Since 2002

20 years ago, only a handful of people in Europe had heard of the Big Green Egg. Wessel Buddingh', who introduced the EGG to this continent, had been paving the way for two years by that point. It wasn't until a few years later that the popularity of this kamado took off. Big Green Egg Europe Since 2002 is a story of belief in the product, perseverance and a bit of luck.

The story begins in 2001 when Mathieu, a friend of Wessel's, visited his in-laws in Atlanta in the state of Georgia. There, he was introduced to the Big Green Egg. 'Mathieu loved this particular American barbecue and wanted to take one home,' says Wessel. The rest is history. A Big Green Egg Medium was purchased and shipped, and — to make a long story short — a few months later Wessel was on a plane to Atlanta with the idea of marketing the Big Green Egg in Europe.

Innovative product

'That trip consisted of memorable highlights, including a visit to Big Green Egg's headquarters and dinner with Ed Fisher at the Atlanta Fish Market in the Buckhead district,' Wessel says. 'After that, I was certain that the Big Green Egg was — and still is — a fantastic and innovative product. Ed and I had a click and the EGG was such a cool thing, it really had something magical about it.' Meanwhile, in 2002, the first 20ft container of Big Green Eggs arrived at the Port of Rotterdam. It was filled with 60 EGGs and a number of accessories. 'I quickly sold the first Big Green Eggs within my existing dealer network,' says Wessel. 'At that time, I was importing fireplaces and stoves, as well as exclusive bricks, and saw the Big Green Egg as a great addition to the seasonal range of these dealers. In America, that combination worked well, but it was less successful in Europe. In the summer, there was no traffic on the shop floor, nobody was looking for a fireplace or stove in this season.'

Dutch top chefs

'The Big Green Egg was a complete unknown here; it was the first kamado on the European market. I had to let people taste the difference and tell the story behind this particular cooker.' He did this at several garden shows, where Wessel served smoked salmon, grilled lamb chops, along with other enticing foods from the Big Green Egg, with a glass of wine, in an attempt to sell his EGGs. As luck would have it, this drew the attention of professional chefs like Michèl Lambermon and Robert Lobensteijn, who were immediately impressed. Wessel: 'Robert later came to work for me. As a chef, he got much more out of the Big Green Egg than I did. When he struck up a conversation with Jonnie Boer in 2007 after a dinner at De Librije restaurant and told him about the Big Green Egg, this phenomenal three-star chef's interest was also piqued. Jonnie ordered some Big Green Eggs and many other Dutch top chefs followed suit.'

Big Green Eggs Flavour Fair

'That same year, I started focusing entirely on Big Green Egg. The first European Member Day, later renamed Big Green Eggs Flavour Fair, took place in the Netherlands. A European version of the American EGG-toberfest. 'Initially, it was very small-scale,' Wessel explains. 'Eventually, it grew into a huge event where about 100 chefs cooked for our fans. In the Netherlands, we stopped it at its peak, partly due to the coronavirus crisis, but the Flavour Fair still takes place in several other European countries. So, Big Green Eggs Flavour Fair is still alive and kicking!'

Outdoor cooking is a breeze

The success stories of the professionals drew the interest of cookware retailers. The Big Green Egg was no longer seen as an expensive barbecue, but as an outdoor cooking appliance. 'I had tried to position the Big Green Egg as the appliance that makes outdoor cooking a breeze at an earlier point,

but it hadn't caught on before. But now our European dealer network grew. In 2010, the Big Green Egg was available at around 100 points of sale and by 2011, this number had already doubled. Just as the network in America expanded from Georgia to the other states of the USA, we expanded from the Netherlands into the rest of Europe. Meanwhile, the network has evolved too. Thanks to growing interest, a good number of barbecue specialist shops have opened and garden centres now have impressive barbecue departments with specialised staff.'

Big Green Egg as a legacy

Pioneering outdoor cooking within the European market has not always been easy, but it has brought many wonderful experiences. Wessel: 'In 2002, I never dreamt that our European Big Green Egg team would get to where we are today. I immediately thought it was a cool product. Meeting Ed Fisher, those first years when I sold the EGGs myself and delivered them to people's homes and the enthusiasm of the chefs were all special moments. Our fans have discovered a new hobby in EGGing and are enjoying it with family and friends. They have the same passion that I had in 2001 and are passing it on to the next generation as a kind of heritage. For them too, the Big Green Egg is responsible for creating wonderful memories.'

Whole turbot with antiboise

Serves 4–6

INGREDIENTS

Antiboise

- 6 beef tomatoes
- 2 shallots
- 3 cloves of fresh garlic
- 5 tarragon leaves
- 3 tbsp olive oil
- 100 ml tomato juice
- Rice vinegar, to taste

Turbot

- 1 turbot weighing over 2 kg
- 100 g sea lavender
- ½ bunch of rosemary
- ½ bunch of thyme
- 3 cloves of fresh garlic
- 2 tbsp olive oil
- freshly ground white pepper, to taste
- fleur de sel, to taste

REQUIRED ACCESSORIES:

- Stainless Steel Grid
- Green Dutch Oven
- convEGGtor
- Instant Read Thermometer

IN ADVANCE

1. Ignite the charcoal in the Big Green Egg and heat, with the Stainless Steel Grid, to a temperature of 180°C.
2. Meanwhile, for the antiboise, peel the beef tomatoes. Halve the tomatoes, scoop out the seeds and dice the flesh. Peel the shallots and the garlic and chop finely. Finely chop the tarragon leaves. Set these ingredients aside.
3. For the turbot, slice the dark side of the fish diagonally on either side of the bone every few centimetres. Spread the sea lavender and the sprigs of rosemary and thyme on a perforated grid that is large enough for the turbot and also fits on the grid of your Big Green Egg. Place the turbot on top of the sea lavender and herbs.
4. Peel and thinly slice the garlic cloves. Insert the slices into the incisions and spread them over the skin of the turbot. Rub the skin of the fish with the olive oil and sprinkle with white pepper and fleur de sel to taste.

3. Place the perforated grid with the turbot on the grid. Close the lid of the EGG and cook the fish for about 45 minutes until it reaches a core temperature of 65°C. Use the Instant Read Thermometer to measure the core temperature.
4. Remove the turbot and place the Dutch oven back in the EGG, heating the antiboise to lukewarm.

Tip

Delicious with grilled green asparagus.

METHOD

1. For the antiboise, heat the olive oil in the Green Dutch oven. Add the shallot and garlic, close the lid of the EGG and fry until the shallot is translucent.
2. Deglaze the shallot mixture with the tomato juice and heat for a few minutes. Remove the pan from the EGG, add the rice vinegar and freshly ground black pepper and salt to taste, and mix in the tomato and tarragon. Set the antiboise aside. Take the grid from the EGG, place the convEGGtor and replace the grid. Bring the temperature of the EGG back up to 180°C.



Wessels favourites

Just as everyone has his or her favourite dishes from the Big Green Egg, which they regularly serve on the table, that also applies to Wessel Buddingh', CEO of Big Green Egg Europe. Wessel: 'For me, the favourites are still the lamb chops as I made them in the early years at garden shows and a whole turbot or other fish from the Big Green Egg. I learned to make turbot from Michèl Lambermon – Executive Chef of Big Green Egg Europe since 2018 – when we once made a Big Green Egg instructional DVD. Cooking a whole fish is easy and it tastes great. And serving the fish on the table adds an instant wow factor.'

Pure Charcoal

The Green Choice

by Big Green Egg

Low fine dust

Smoke-free

Ignites quickly

Extra long burn time

Every cooking session begins with the right fuel. The key to a successful, tasty dish is using the highest quality charcoal. While the outcome partly depends on the type of charcoal you use, one thing is certain: the flavour of ingredients cooked over charcoal is unparalleled. Big Green Egg offers two excellent types of charcoal in its collection: the trusted 100% Natural Charcoal and the all-new Pure Charcoal, for the very highest pure quality. Whichever type you choose, you'll need very little charcoal as the Big Green Egg is highly efficient.



Curious about the development and production process of Big Green Egg Pure Charcoal? Have a look here. biggreenegg.eu/en/inspiration/blog-and-events/pure-charcoal



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



NEW

Pure Charcoal

The Big Green Egg Pure Charcoal takes the brand's environmental consciousness a step further. This revolutionary new charcoal, characterised by its unmatched purity, is produced through a unique process, resulting in a product rich in carbon, virtually dust-free and practically smokeless. This is especially beneficial since occasional smoke can emanate from firelighters, dripping fats, or uncharred fragments from the production process. Big Green Egg Pure Charcoal stands out as one of the highest quality, most durable charcoals on the market - a top pick for discerning and eco-aware users.

Pure Charcoal comprises a mix of sustainably sourced FSC-certified European oak, beech and hornbeam. Being softer, the beech wood ignites quickly, while the harder oak and hornbeam ensure an extended, stable burn. Due to its high quality, it is also neutral in taste. If you want to add an extra smokey nuance to your dishes, consider combining it with some Chips or Chunks.

9 kg 818924



100% Natural Charcoal

Big Green Egg's 100% Natural Charcoal is derived entirely from beech and hornbeam. This premium hardwood has an impressive burn time, making it highly suitable as a charcoal choice. Its extra-large pieces burn for a long time, produce minimal smoke and generate exceptionally little ash, making it a standout in our range!

Our 100% Natural Charcoal carries the FSC seal of approval, meaning it's produced from residual wood or trees grown specifically in sustainably managed forests, which are replanted post-harvest. Free from chemical ingredients, fragrances and flavourings, the charcoal is produced in Europe and provides a neutral taste.

If you want to add an extra smokey touch to the flavour of your dishes, consider combining it with some Wood Chips or Chunks.

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.



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 Wood Chips. Mix the (soaked) Wood Chips into your charcoal or sprinkle a handful over the smouldering charcoal. 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.

Content - 2,9 L

Hickory	113986	Cherry	113979
Pecan	113993	Oak	127372
Apple	113962		



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. Choose from Apple, Hickory, Oak or Mesquite and add a tasteful dimension to the ingredients or dishes you prepare in your Big Green Egg. The Wood Chunks are perfect for long low and slow sessions.

Content - 9 L

Hickory	114624	Oak	127389
Apple	114617	Mesquite	114631



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 cause the plank to release steam and then smoulder which creates a great flavour accent. 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		Els - 2x	
28 cm	116307	28 cm	116291



Smoking Tower

Fancy a different way of smoking? It's all possible with this versatile tool. The Smoking Tower allows you to cook at different levels, while also expanding the capacity of your EGG. For instance, slide a Wooden Grilling Plank with a salmon fillet and another with asparagus on the top levels, while roasting your potatoes on the provided stainless steel grid on the bottom level. Or prepare different appetisers at the same time. Want to smoke your own sausage or fish? You can hang them on the rod at the top of the Smoking Tower.

Medium, Large, XLarge, 2XL
250186

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



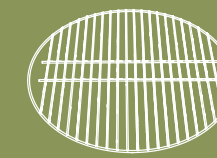
Beef, seasoned pork and game. Often used for pulled pork and brisket.

Wooden Grilling Planks: two ways of using them

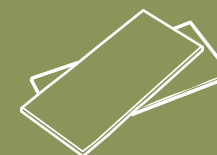
Cooking & steaming: place the soaked planks with your product onto the grid. The steam that is released adds a flavour accent to your ingredients.

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



Stainless Steel Grid



Wooden Grilling Plank

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.



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. Fabulous!

XLarge 121134
Large 121127
Medium 120670
MiniMax 121844
Small 120663



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

Do you want to EGG at the ideal working height and be able to move your Big Green Egg around easily? Your new best friend, aside from the EGG, is the intEGGrated Nest+Handler. 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



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 under your EGG. The table does not include the EGG, Table Nest or wheels (Caster Kit).

160x80x80 cm
XLarge 127631
150x60x80 cm
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.



EGG Frame	76x76x77 cm	
76x88x77 cm	XLarge	120229
2XL	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.



Corner EGG Frame
XLarge 128782
Large 128775

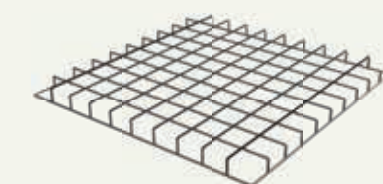
4 Upgrade with extra tools.



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 Customize with Inserts.



Stainless Steel Grid Insert
120243



Acacia Wood Insert
120250



Stainless Steel Insert
127365



Distressed Acacia Wood Insert
120267

3



Caster Kit
10 cm - 2 pieces
120410



Tool Hooks
25 cm
120281



Modular EGG Workspace Mate
128799
Only suitable on the EGG Frame (121837, 120229, 120212, 122193)

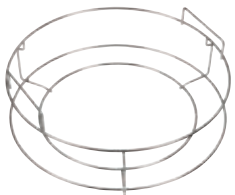
Spotlight



convEGGtor®

The convEGGtor functions as a natural barrier between your dishes and the smouldering charcoal in 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, as well as for indirect grilling, baking and roasting at high temperatures.

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



convEGGtor® Basket

INSIDER TIP! The convEGGtor Basket also serves as a lift for your convEGGtor. 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 70.

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	401007
Large	401014		



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.

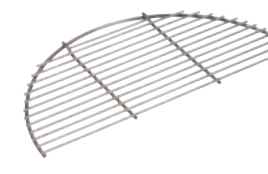
Large	122957	MiniMax	122971
Medium	126405	Small	
		Mini	128195



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 ingredients just above the smouldering charcoal or one level higher 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 for temperatures up to 160°C.

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.

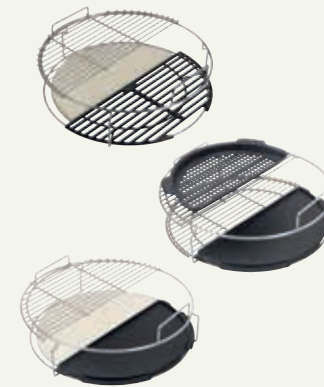
L XL

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.



Selection of setups.



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 upper cooking rack can be slid backwards to provide access to the rack below.



Pizza & Baking

Turn your EGG into a stone oven with the convEGGtor and a Baking Stone to cook the best pizzas. Use the 2-Piece Multi Level Rack and an additional Baking Stone to expand the baking capacity.

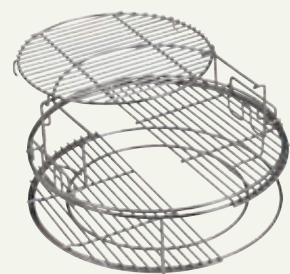


Low & Slow

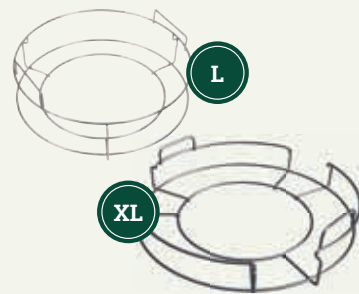
Use the 5-piece EGGspander Kit with two Half convEGGtor Stones for the perfect low & slow cooking up to a temperature of 160°C. Cook slowly at a low temperature for the best results.

5-Piece EGGspander Kit

The 5-Piece EGGspander Kit is available as a set and as separate components: the 1-piece convEGGtor Basket, the 2-Piece Multi Level Rack and Half Stainless Steel Grids.

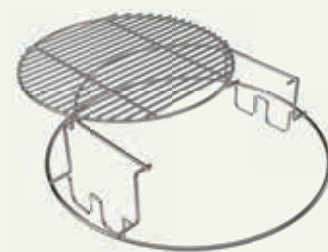


XLarge 121226
Large 120762



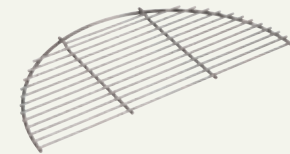
1-Piece convEGGtor Basket

XLarge 121196
Large 120724



2-Piece Multi Level Rack

XLarge 121219
Large 120755



Half Stainless Steel Grid

XLarge 121202
Large 120731



Spotlight

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 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 also use the small plancha as a lid for the Cast Iron Skillet Small.



2XL, XLarge, Large
Ø35 cm 127860

Available from the MiniMax onward
Ø26 cm 127853

Cast Iron Satay Grill

Satay is everybody's friend on the Big Green Egg. Therefore this Cast Iron Satay Grill has come along at just the right time. Marinate and skewer your favourite ingredients and put them on the specially designed half grid. No wobbling, half-cooked or flaming skewers, but nice and evenly cooking satay ... or kebab, or yakitori. Whatever you feel like!



XLarge 700485
Large



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

Cast Iron Sauce Pot with Basting Brush

You can heat up sauce 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



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.

Handy kitchen tools



1. Silicone Tipped Tongs

40 cm 116864
30 cm 116857

2. Bamboo Skewers

25 cm - 25x 117465

3. Knife Set

117687

4. Brisket Knife

128805

5. Stainless Steel Tool Set

Set 127655
Wide Spatula 127426
Spatula 127662
Brush 127679

6. Measuring Cups

4x 119551

7. Kitchen Shears

120106

1. 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

2. 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

3. 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

4. Silicone Grilling Mitt

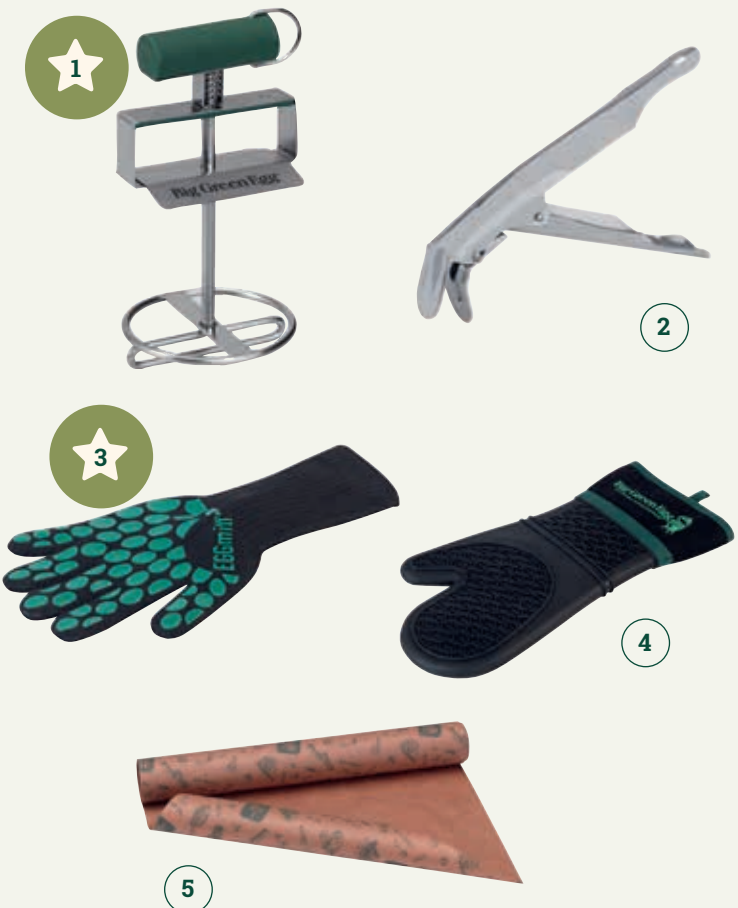
The Silicone Grilling Mitt is a fully waterproof grill glove providing a non-slip grip thanks to the silicon print. The cuff and lining are made of a soft cotton-polyester. The Silicone Grilling Mitt can withstand temperatures up to 232°C.

One size 117083

5. 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



Need a cheat sheet?

A number of average temperatures are listed below

Beef medium	54/57 °C
Lamb medium	54/57 °C
Venison medium	54/56 °C
Pork fillet	67 °C
Poultry	70/72 °C
Whitefish	62/65 °C
Salmon	44/45 °C

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



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. You can read the temperature (up to 232°C) in just 3-4 seconds, which prevents the temperature in your EGG from increasing as a result of leaving the lid open for too long. And if you turn the Big Green Egg Instant Read Thermometer while you measure the temperature, the illuminated display will turn along with you.

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



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.

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



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, and lasagnas. 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

Spotlight



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 skin 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, intended for slow cooking large pieces of meat or (stuffed) poultry. 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, apples or onions from tipping over during cooking. The reason being that these stainless steel rings come with a pin to firmly secure your vegetables and fruit. The pin also conducts heat to the core of the ingredient so it cooks faster.

3x 002280



Drip Pan

The Drip Pan collects dripping, liquid and leftovers, preventing them from ending up on the 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 Medium, MiniMax, Small - 5x 120878
Large - 5x 120885

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 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	119490	MiniMax	
XLarge		Small	119513
Large	119506	Mini	
Medium			



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
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Grid Cleaner

EGGING is fun, except that caked fat and burnt food scraps may stick to the Stainless Steel 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



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 water-repellent bag is made from rugged and durable polyester and is equipped with an integrated storage compartment and a click-to-close roll-top.

128201



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 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
XLarge	122681
Large	122674
Medium	122667
MiniMax	122650



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



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 With each new cooking session, before igniting the charcoal in the EGG, make sure you remove excess ash by stirring through the previously used charcoal with the Ash Tool.

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 creates an air tight seal.

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.

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 you always elevate your Big Green Egg, such as on a Table Nest or in 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.



Let's keep the fire burning.

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.



discover our new accessory Rotisserie



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

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.



Flat Basket

Want to roast a whole fish in a bed of herbs or grill things like vegetables or chicken fillets? The height-adjustable stainless steel Flat Basket with non-stick coating is your best friend. You can roast and grill with it without having to flip the ingredients.

128560

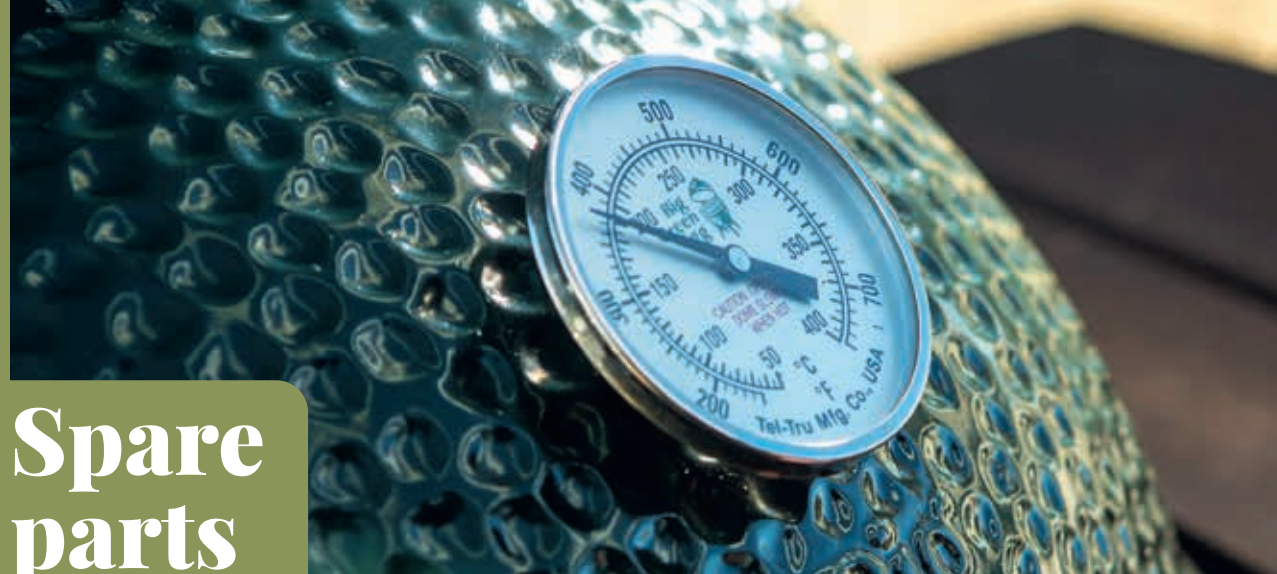


Tumbler Basket

Roasting potatoes, sliced vegetables, prawns, chicken wings, nuts or coffee beans? It's a breeze in this handy stainless steel Tumbler Basket (Ø 19 cm) with a non-stick coating for the Rotisserie. Just open the clasp, pop in the ingredients, close it up and get roasting!

128577

Spare parts



Tel-Tru Temperature Gauge

A dome 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 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 high-tech, heat-resistant felt roll is self-adhesive and attachment is self-explanatory.

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

2XL	112644	Medium	103062
XXL	114716	MiniMax	103055
XLarge	112644	Small	103079
Large	103055	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	401144
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 rEGGulator. 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

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 can find the most important maintenance tips on **page 84**.

When 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.

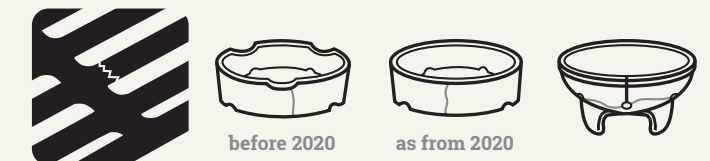
When to worry | performance damages



before 2020

as from 2020

When not to worry | cosmetic damages



before 2020

as from 2020

Jonnie Boer



Chef from day one

You may have experienced it already. You go out to eat and see an EGG in an open kitchen, or you read the term 'from the Big Green Egg' on the menu. The Big Green Egg is therefore an important flavour enhancer in the catering industry. One of the earliest chefs to discover this was Jonnie Boer of the three-star restaurant De Librije in Zwolle.

We look back on 2007, when Robert Lobensteijn — at the time a demo chef and representative of the Big Green Egg — visited Jonnie and Thérèse Boer's famous restaurant for private purposes. 'After dinner we got to talking,' Jonnie recalls. 'Robert told us about the Big Green Egg, which was still completely unknown at the time. As I listened to him talk about cooking on a real fire, the ceramic and the conservation of heat, I thought it all sounded really cool! Soon after, we got a small model for the kitchen and a larger one for outside.'

Adding aromas to your ingredients

'I obviously already had a very beautiful and well-equipped kitchen, but we cooked on induction, which has no impact on the flavour. In professional kitchens — excluding steak restaurants where grilling is done on an open fire — the use of a water grill was quite common to create grill marks. But then it's about the grill mark, not the flavour. I never saw the point of that and still don't. Real fire adds flavour to your ingredients. From the moment we had the Big Green Eggs, we could play with those aromas and the kamados stayed at a good temperature all evening. I remember putting a piece of sweetbread on it and the smoke that came off it was just crazy!'

Grilling, smoking & roasting

The EGGs are largely used for grilling, smoking and roasting. The goal? Creating flavour. Sometimes in combination with other techniques. 'We served pigeon for a while,' the chef says. 'We grilled them and then

threw a handful of wood chips on the charcoal and a little water (don't try this at home!). This got it smoking and steaming nicely. I regularly grill meat and poultry, like duck or chicken, but my favourite product group to cook on the Big Green Egg is vegetables. In this way, you give the vegetables character. At Brass Boer on Bonaire, we have a dish with sweetheart cabbage from the Big Green Egg on the menu. It's so delicious, so when we are there I eat it at least three times a week.'

Residual heat

'We also use the Big Green Egg to smoke juices during the mise en place, the preparatory work,' Jonnie continues. 'When we'd just got the Egg, we served a dish with scallops, marrow, black garlic and the juice of roasted celeriac. We roasted them for about an hour until they were almost cooked but had absorbed the flavours, then squeezed out the juice. Per person, we needed a whole celeriac for that. So we told Eef, our grower from Dalfsen, that we wanted 8,000 celeriacs for the following year. And he managed it too. Later, we reversed the process. We squeezed the juice first and then smoked it, because it just wasn't possible to do it anymore in terms of quantities. And so we recently served a vegetarian dish which included pumpkin juice with a slightly smoky flavour. The flavour is retained as long as you keep the juice sealed.'

And chocolate, that's not the first thing that comes to mind when you think of cooking with the Big Green Egg. When the charcoal is almost extinguished, we put in a tray of white chocolate and close the Big Green Egg. We'll just leave it in there. The residual heat gives the chocolate a caramel-like quality and a slightly smoky flavour. It's really amazing to use it for desserts.'

BBQ at the Beach

The Big Green Egg has now become indispensable in the kitchen of De Librije and various De Librije Group restaurants. There is also an EGG at Brass Boer on Curaçao, as well as at Brass Boer, Senang and several at BBQ at the Beach on Bonaire. Even privately, the Big Green Egg plays a role in the life of the Boer family. Jonnie: 'We have a boat in Bonaire. I had a ring made for that, so that the Big Green Egg can hang on the outside. Then we can sail out, light the charcoal and two hours later, when we think, I fancy those langoustines, that piece of meat, or satay, it's the perfect temperature. It's wonderful how convenient it is!'



Chicken satay with pine nut sauce

Serves 8

INGREDIENTS

2 kg chicken thigh
8 pine branches of approx. 20 cm

Marinade

1 onion
2 cloves of garlic
2 red Spanish chilli peppers
½ organic lemon
2 tbsp grated ginger
200 ml ketjap manis
(sweet Indonesian soy sauce)
50 ml olive oil
50 g dark caster sugar
1 tbsp sambal badjak
15 g salt

Pine nut sauce

200 g pine nuts
½ clove of garlic
¼ organic lime
3 stalks lemongrass
1 kaffir lime leaf
200 ml coconut milk
125 ml chicken stock
1½ tbsp ketjap manis
(sweet Indonesian soy sauce)
1 tbsp soy sauce
1 tbsp ginger syrup
½ tbsp sambal badjak

ACCESSORIES

convEGGtor
Stainless Steel Grid
Cast Iron Skillet (Small)
Green Dutch Oven
Cast Iron Grid

IN ADVANCE

1. For the marinade, peel and chop the onion and garlic. Halve the chillies lengthwise, remove the stalks and seeds and chop the halves in thin half-moons. Finely grate the zest of the lemon half and squeeze out the juice.
2. Mix all the ingredients for the marinade in a bowl. Cut the chicken thighs into approx. 3 centimetre pieces, stir them through the marinade, cover them and marinate overnight in the refrigerator.

PREPARATION

1. Ignite the charcoal in the Big Green Egg and heat, with the convEGGtor and the Stainless Steel Grid, to a temperature of 180°C.
2. Place the Cast Iron Skillet Small on the grid and add the pine nuts for the pine nut sauce. Close the lid of the EGG and roast the pine nuts until golden brown. Stir regularly to prevent burning, closing the lid of the EGG after each action. Peel the garlic and chop the clove finely. Finely grate the zest of the lime quarter and squeeze out the juice. Cut the lemongrass stalks into rings.
3. Remove the skillet with the pine nuts from the EGG. Add the pine nuts to a small food processor and grind to a smooth paste. Put all ingredients for the sauce in the Green Dutch Oven, stir and place the Dutch oven on the grill. Close the lid of the EGG and slowly bring the sauce to a boil; stir frequently.
4. Remove the Dutch oven from the EGG and blend the sauce with a hand blender until smooth. Put the lid on the pan and set aside. Remove the grid and the convEGGtor and place the Cast Iron Grid in the EGG. Turn up the temperature to 200°C. Meanwhile, strip the needles from the lowest part of the pine branches, leaving a few twigs with the needles intact at the end. Cut each branch into a point. Thread the marinated chicken onto the pine branches.

5. Blend the pine nut sauce once again with the hand blender and pour it through a fine sieve. Blend again and heat up the sauce. Meanwhile, place the chicken satay on the grill, close the lid of the EGG and grill the satay for about 3 minutes. Turn the satay over and grill for another 3 minutes.
6. Remove the satay from the EGG, place on plates and serve with a generous spoonful of pine nut sauce on top.



Jonnie's tip

Looking for a side dish? Grilled vegetables taste great with this chicken satay with pine nut sauce.

Even a celebrity chef like Jonnie cooks at home for his family and friends. The dishes he makes at home are much simpler than those he makes at the restaurant, but are based on the chef's extensive knowledge and vast palette of flavours. The pine branches Jonnie uses in this recipe not only look nice, they also add flavour to the satay. The base of the sauce consists of pine nuts, the seeds of the pine tree.



The chef and his Big Green Egg

More than 2,000 European chefs light the charcoal in one or more Big Green Eggs in their restaurants every day. Some of these professionals explain to you personally what makes the Big Green Egg so special to them.

Romain Meder

Restaurant Les Chemins (Domaine de Primard) - Guainville

'A pumpkin from Provence, roasted in the Big Green Egg, needs nothing more than a pinch of salt and a twist of the pepper mill. It provides the concentration of flavours I am looking for, a delicate smokiness and a beautiful caramelisation. The textures become just as interesting. At Les Chemins, we light the charcoal in the Big Green Egg every day.'

Photography
© Guillaume Savary /
le photographe du dimanche



Filip Stenius

Juhlapalvelu Kati & Fille, Ravintola Lasiranta en Ravintola Kuutio - Helsinki

'The Big Green Egg is always ready for use, which is extremely important to me. Timing is everything in my field of expertise. We keep the EGG on standby at a low temperature, which consumes little charcoal. The moment we need the Big Green Egg, we open the air regulator and the rEGGulator and it quickly reaches the desired temperature.'

Photography
Jaro Luomapuro



Lucki Maurer

STOI - Rattenberg

'Cooking on the Big Green Egg is original and authentic; it evokes pure emotion. Controlling the fire, playing with the heat and glow, all without modern techniques. The result is phenomenal. Everything I cook on it tastes fantastic. The quality of the product itself is also excellent. In my opinion, the Big Green Egg is the ultimate cooking appliance.'

Photography
Thomas Pfeiffer / Pfeiffer Kreativ



Jeroen Achten

Inter Scaldes - Kruiningen

'The charcoal in the MiniMax in my kitchen is glowing for about 10 hours a day as standard, also during the preparation of lunch and dinner. We mainly use the Big Green Eggs for roasting, grilling and smoking. We don't actually do slow cooking in restaurant kitchens, because it takes up too much space. But I do use this technique at home, because I like to play with my Big Green Eggs there too.'

Photography
Sven ter Heide



Ants Uustalu

Õöbiku Gastronoomiatalu

'The ingredients and the Big Green Egg are the key to success. I use a lot of unusual ingredients, such as offal and foraged mushrooms. Always of the best quality. Using the Big Green Egg, we give them that special touch. In addition, I don't have to do anything else; just smile and pour wine for the guests.'

Photography
Lauri Laan



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



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 nice book with beautiful recipes and photos."

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

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



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

MORE THAN
300
RECIPES

904
PAGES

4,6
KILOGRAMMES

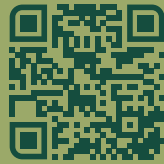


EGG fans united

Join the community.

Visit our Fan Shop.

A true EGG fan doesn't have to be standing behind their Big Green Egg to be recognised. Big Green Egg is a lifestyle you exude. You can find an extensive collection of EGG Wear, Gadgets & Books in our fan shop. Featuring the best gifts to give and receive!



You can find the prices and other fan items in the Big Green Egg fan shop. Scan the QR code or visit fanshop.biggreenegg.eu.

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



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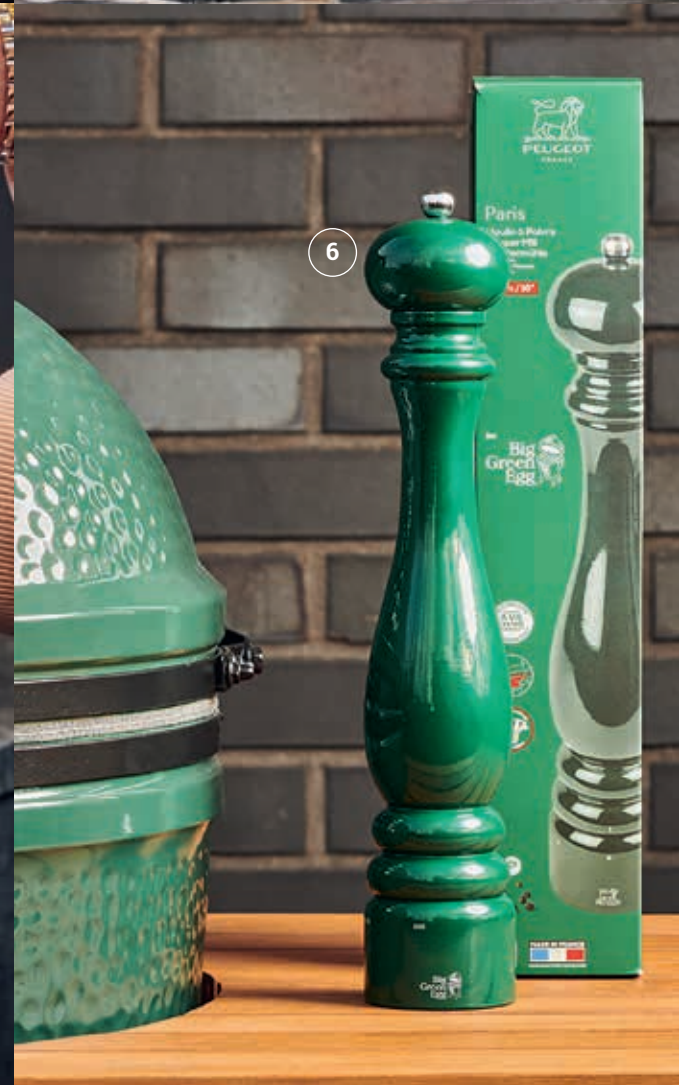
1. Coasters
2. Soap dispenser
3. Hoodie - Peace, Love & EGGs - yellow
4. Hoodie - Let's Create - blue
5. Corkscrew
6. Peugeot Pepper mill 40 cm
7. Porcelain Serving Dish
8. Bucket Hat



5



2



6

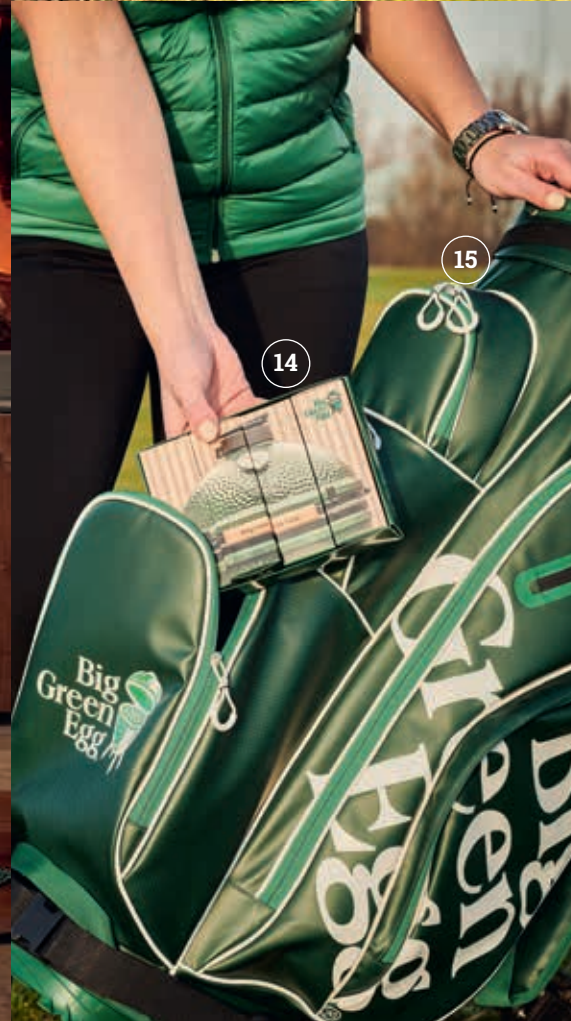
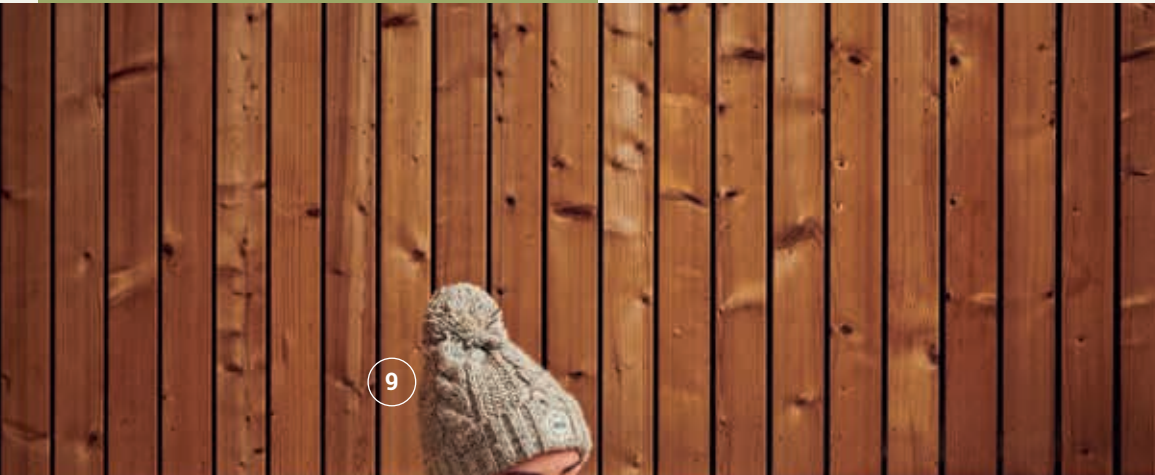
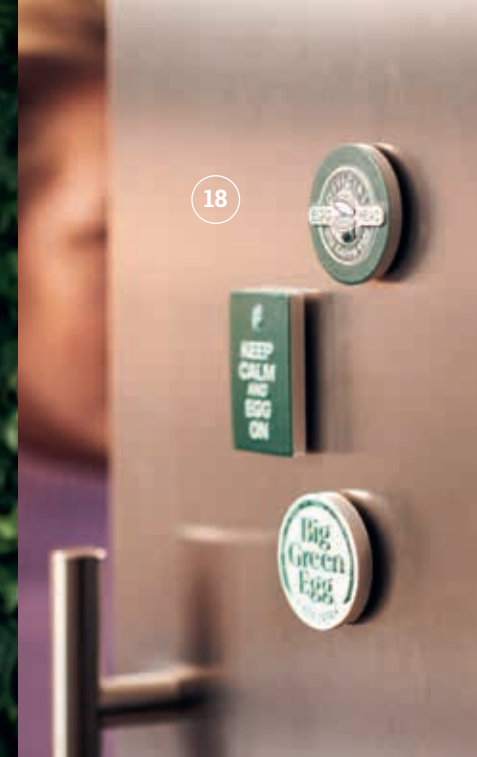


7



8

- 9. Beanie - beige
- 10. Enamel mug
- 11. Winter gloves
- 12. Fleece blanket
- 13. Golf Polo Shirt - White Inside-out
- 14. Big Green Egg Golfballs - Titleist
- 15. Golf bag



- 16. Plush toy - Mr. EGGhead
- 17. Body warmer blue
- 18. Fridge magnets
- 19. 3-pack Socks
- 20. Ecrú T-Shirt - Men
- 21. 2-pack Belt
- 22. Travel Trolley

Are you dressed for EGGing?

fanshop.biggreenegg.eu





Next generation

The love for EGGing is like a good family recipe. You pass it on generation after generation. After all, one of the best things about life is spending quality time with family and friends around the Big Green Egg. Johan Mallo and his daughter Samita can speak to this. A family that cooks together, stays together.

The Mallo family's garden has been home to a Big Green Egg since 2010. Initially, they had a Small, but they upgraded to a Medium a few years later to create more cooking capacity. In 2022, they added a Large to the family. 'It's a luxury to be able to cook with two EGGs,' says Johan. 'Especially when people come over for dinner and we cook a more elaborate menu than when it's just me and Samita. Cooking for friends is what we enjoy most! We usually come up with a theme. Then, for example, we serve dishes from one specific cuisine.' Samita: 'When friends come for dinner, we never cook inside, we always light the charcoal in the Big Green Egg. But even when it's just us two, we have phases when we cook outside quite regularly. The focus is always on spending time together; we make it an event.'

You taste the difference

Samita's love for the Big Green Egg started at an early age: 'My father is a building engineer and supervised a project at the Blooming Hotel in Bergen. It was a renovation that included the installation of an outdoor kitchen. We visited often and there were several Big Green Eggs. I was immediately drawn to them. Back then, I enjoyed baking; apple pie was my favourite. Once we had our own EGG and I baked an apple pie in it, I was completely won over. It was great! You really taste the difference. It's the same with meat or fish. Sometimes, we use wood chips to add even more flavour, you don't have that option in a regular oven. This also enhances the flavour of vegetarian dishes. Vegetables are so much more delicious when you prepare them in the EGG.'

Special moment

When Johan and Samita cook together, they naturally gravitate towards different tasks, starting with shopping for the ingredients. Johan: 'Before we go out, we discuss what we are in the mood for; whether we fancy meat, fish, poultry or a vegetarian dish, for example. Samita doesn't always come along, as food shopping isn't really her thing. But when she does, we always have coffee somewhere; we turn it into a special moment. Back at home, I often do the preparatory work, while Samita lights the charcoal and makes a salad, for example. I love cooking with my daughter!'

Fun to experiment

Fish and shellfish are favourite main ingredients of this father and daughter team. Smoking mackerel, sea bream from the shelf or in salt crust, shrimp cooked in various ways. These are just a few of the dishes that regularly find their way from the Big Green Egg to the table in the Mallo household. 'And I really love chicken. I think it's an incredible ingredient. The dish we made today also consists of chicken. I enjoy experimenting by combining ingredients from different cuisines. Sometimes it goes wrong, but most of the time the result is surprisingly delicious. This is also how 'papadums with chicken piri piri' was created. A papadum from India combined with chicken piri piri from South America,' says Johan. 'We used to eat papadums quite often, just not stuffed with the chicken piri piri. I love it. It's something different,' Samita adds.

Special memories

One of Johan and Samita's fondest memories is when they celebrated Johan's 60th birthday with all his friends from home and abroad. 'As my dad said, if we have guests over, we cook more elaborate multi-course meals. We started with camembert with Dutch sugar bread. We stuff the camembert with red chilli pepper, rosemary, garlic and bilberries. Delicious!' according to Samita. 'I don't like cheese myself,' Johan says with a laugh, 'but our friends all love this cheese fondue.'

'It's easy to make and goes down a treat. We have sugar bread to dip in the camembert but we only briefly grill it, as the sugar makes the bread burn quickly. The Big Green Egg plays an important role in the special memories I make with my daughter.'





Papadum with chicken piri piri

Serves 4

INGREDIENTS

- 700 g firm chicken fillet or chicken thigh
- 4 leaves iceberg lettuce
- ½ red bell pepper
- ½ red onion
- ½ red Spanish chilli pepper
- 1 spring onion
- 1 lime
- 6 ready-made papadums
- small handful bean sprouts
- 4 tsp smoked sesame seeds
- 2 tbsp honey
- 4 tsp grated coconut
- 4 edible flowers

Marinade

- 1 shallot
- 3 cloves of garlic
- ½ lemon grass stalk (white part)
- 4 tbsp olive oil
- 4 tbsp chilli flakes
- 2 tbsp smoked paprika

ACCESSORIES

- Stainless Steel Grid
- Cast Iron Plancha
- Instant Read Thermometer

IN ADVANCE

1. For the piri piri marinade, peel the shallot and garlic cloves and chop them very finely. Crush the lemongrass, cut the stalk into thin rings and then chop as finely as possible. Mix together all ingredients for the marinade.
2. Remove any irregularities from the chicken, such as skin and hard bits of fat. Cut the chicken fillet or chicken thighs into approx. 3 centimetre pieces and mix with the marinade in a vacuum box. Vacuum and marinate for 30 minutes. If you don't have a vacuum box, cover and leave to marinate for an entire night in the fridge.

PREPARATION

1. Ignite the charcoal in the Big Green Egg with Stainless Steel Grid and the Cast Iron Plancha on top (with the ribbed side up) and heat to a temperature of 150°C. Meanwhile, cut the tough core from the iceberg lettuce leaves and cut the lettuce into strips. Remove the stem and seeds from the red bell pepper and cut the flesh into thin strips. Peel the red onion and cut into thin half rings. Cut the stem off the chilli pepper and cut the pepper into thin rings. Cut the spring onion into diagonal rings.
2. Scoop the chicken onto the plancha and close the lid of the EGG. Grill the chicken for about 20 minutes until it reaches a core temperature of 70 °C. While grilling, stir occasionally and close the lid of the EGG after each action. You can measure the core temperature with the Instant Read Thermometer.
3. Place the papadums on a plate and fill with the iceberg lettuce, bell pepper, bean sprouts, chicken piri piri, red onion, chilli pepper and spring onion. Drizzle with the honey, sprinkle with the sesame seeds and grated coconut and garnish with the edible flowers.



The 5 favourites of Samita & Johan

Samita

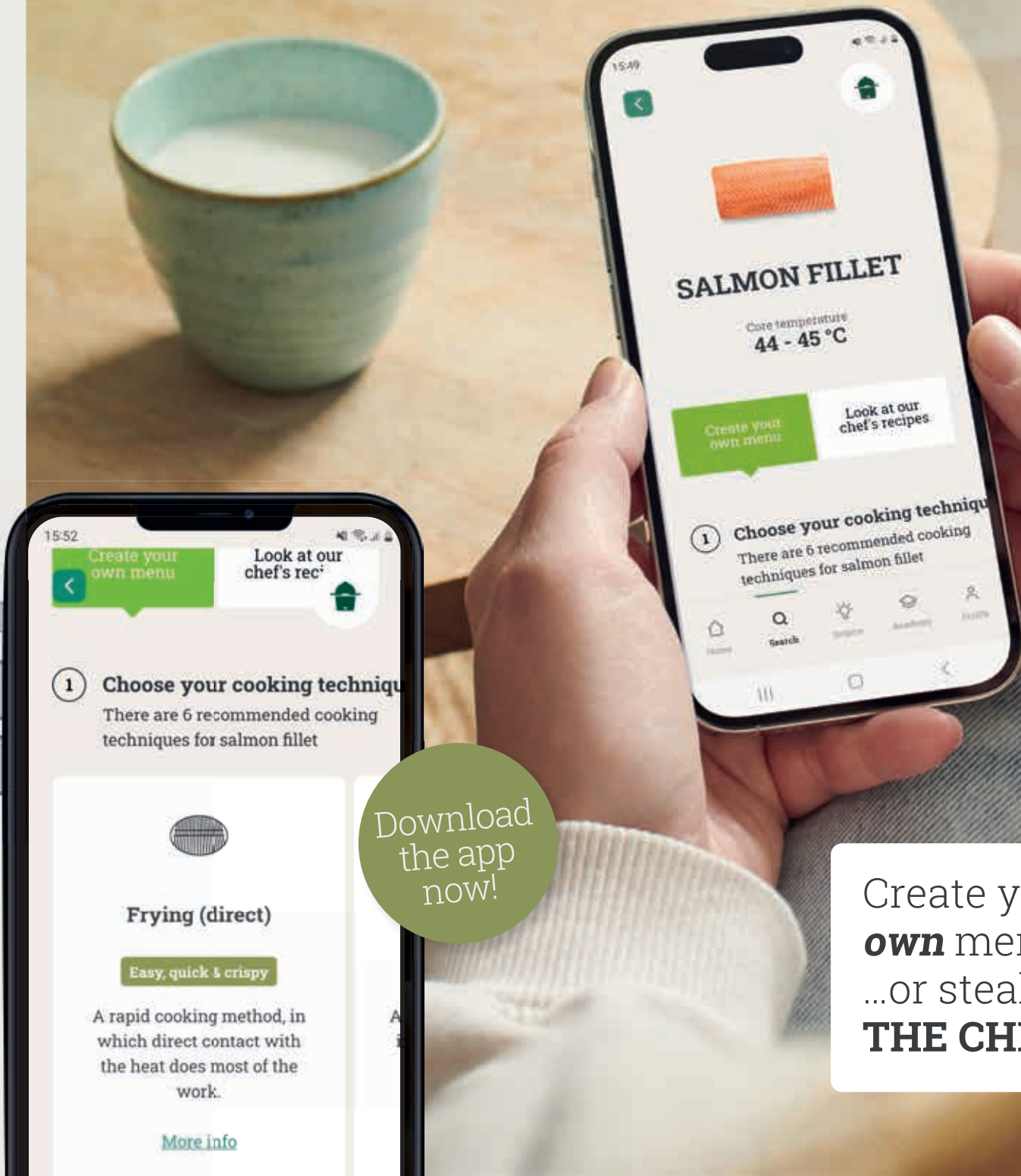
- Grilled and smoked tuna with wasabi and sesame seeds
- Melted camembert with grilled Dutch sugar bread
- Grilled prawns in chimichurri
- Roasted poussin
- Salmon cooked on cedar wood

Johan

- Salmon cooked on cedar wood
- Grilled and smoked tuna with wasabi and sesame seeds
- Grilled or fried marinated shrimp
- Chicken piri piri
- Sweet spare ribs

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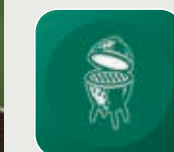


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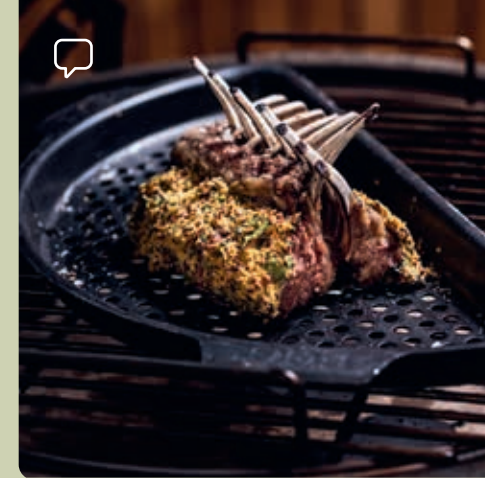
- Spare ribs
- Beer can chicken
- Pulled pork
- Pumpkin soup
- Homemade burgers
- Pizza
- Smoked salmon bon bons
- Hasselback potatoes

& many, many more...

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