

# Enjoy!

#5 EN - Spring/Summer



OPEN FLAVOUR



## Tasting the chef's local produce

Head Chef Didi Maier grew up with a love for the profession and for nature. Ambition and skill brought him further. Discover with Didi what ingredients the nature of the Salzburger Land has to offer.

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## Alsace specialty: Flammkuchen

Tarte flambée, aka flammkuchen, is a delicious and versatile specialty from the Alsace region. Read here how to bake this ancient delicacy on the Big Green Egg® to get the best results with that delicious crispy base.

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## Picnicking with a portable

Bring along the Mini or the MiniMax for a day at the beach, a boat trip or other daytrip. This will allow you to enjoy the tastiest dishes with that special taste on location.

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## Traditional or trendy dining?

Swiss gastronomy offers something for everyone, from age-old traditional to bold trendy dishes. Enjoy the diversity, from a delicious authentic apricot tart to a modern smoked tuna tartare.

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## Tasty seasonal fish

Fish, as well as shellfish, lend themselves well to preparation with the Big Green Egg. Let the seasons inspire you, as some fish are at their best during particular seasons.

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# Big Green Egg

## OPEN FLAVOUR™

Big Green Egg is a progressive brand and therefore unique in many ways. The EGGs are of unparalleled quality, due to the use of various patented components and high quality ceramics developed for NASA purposes. The ceramics reflect the heat waves, which has a delicious impact on the taste of foods and dishes cooked with each model, from the Mini to the XXLlarge, regardless of the technique used. You'll discover that Big Green Egg stands for responsible and healthy cooking. There is little to no fat needed and when slow cooking at a low temperature, healthy nutrients are preserved, and the meat does not burn. The many premium accessories are also unique. They make outdoor cooking safer and easier, and include accessories to enable you to use the Big Green Egg for even more cooking techniques. Moreover, the accessories complement the Big Green Egg lifestyle.

We are not only progressive when it comes to our products. Our aim is for you to use them optimally, so you can have fun delighting your taste buds together with friends and family. To encourage this, we attempt to inspire you in a variety of ways, including in this Enjoy! With the goal of putting together a tasty source of inspiration, we went out and about to gather information on the best ingredients, and to find the most delicious recipes. In this issue we will introduce you to the culinary diversity of Switzerland. Let this Enjoy! be your guide and you'll enjoy the best dishes, prepared using the finest seasonal ingredients. The Big Green Egg is, of course, essential. After all, true cooking enthusiasts prefer working with the finest ingredients and the best materials and equipment that fully optimise the flavours of the ingredients.

In this edition, the focus is on spring and summer – the dishes bring the seasons to your plate and the sun to your table. In the next edition, available at your dealer from mid-October 2015, the emphasis will be on the flavours of autumn and winter. Can't wait until then? Our fully renovated website, [biggreenegg.eu](http://biggreenegg.eu), also delights your taste buds. Under 'inspiration' you will not only find previous editions of Enjoy!, but also plenty of tasty recipes and menus that you can prepare on the Big Green Egg. You can also subscribe to our monthly inspiration-filled newsletter.

Enjoy!

Big Green Egg Europe

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## Colofon

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Enjoy! Spring/Summer 2015

# New: Big Green Egg MiniMax™

We are proud to have recently introduced the MiniMax, a smaller size Big Green Egg that is capable of great things. At 50 cm and similar in size to the Mini, the MiniMax is a very compact model. The 33 cm grid is, however, the same diameter as the grid of the Small, which means relative to its size, the MiniMax can cook a lot of ingredients simultaneously.

After a long period of developing, perfecting and testing, a limited edition of the MiniMax was launched onto the European market a few months ago. To further test its functionality, this edition was also distributed among a number of leading chefs. The reactions of these professionals to the MiniMax,

which they used intensively in a relatively short period, were positive all round. Compared to the other models, the MiniMax is certainly not inferior in terms of performance, quality and the final results, not to mention taste. The combination of the small size and the relatively large cooking surface, in particular, is seen as a great advantage. In professional kitchens, where every square metre has to be maximised, the MiniMax soon found a place alongside other cooking equipment and a commonly heard argument is that the MiniMax, due to its relatively low weight of 28 kg, is frequently taken to catering events on location. Consumers can reap these benefits too. The convenient stand of the MiniMax, which is equipped with two handles,

makes it easy to carry. This device is therefore not only an ideal tabletop model, it is also ideal to take on a picnic, cruise or camping trip. The capacity is large enough for the whole family to cook on, whether for some serious barbecuing or more refined meals. The MiniMax is therefore an all-round model that is particularly suitable for both catering and home use. An additional advantage of the MiniMax is that the accessories that were already available for the Small can also be used for this new model. A convEGGtor™ extends the capabilities of the device significantly, because it gives the EGG® an oven function, while the Cast Iron Grid is a welcome addition for serious grilling. This makes this MiniMax a fully fledged cooker.



Would you like more  
information about  
the MiniMax?  
Ask your dealer or go  
to [biggreenegg.eu](http://biggreenegg.eu)



BIG GREEN EGG  
SEASONAL  
MENU

# Taste of spring

The return of spring brings with it the return of plenty of spring ingredients and it is always a pleasure to combine these seasonal flavours to make the tastiest of dishes. For a real treat, preparing this delicious three-course meal on the Big Green Egg is an absolute must.

Want to be inspired every month? Then sign up for the Menu of the Month on [biggreenegg.eu](http://biggreenegg.eu) and automatically receive seasonal three-course menus and specials, in which a specific ingredient is prepared in different ways.



## Smoked trout with grilled asparagus



## Leg of suckling lamb with asparagus and potato & rosemary skewers



## Red berries in melted chocolate



- Accessories:**
- 1 Cedar Wooden Grilling Plank
  - Pecan Wood Chips
  - Cast Iron Grid
  - Cast Iron Grid Lifter
  - Cast Iron Dutch Oven
  - Round of Rectangular Perforated Grid convEGGtor

**Ingredients (serves 4)**

- Starter**
- 6 green asparagus (AA1)
  - 1 tbsp olive oil
  - 50 g butter
  - 1 piece of mace
  - 1 bay leaf
  - fleur de sel
  - 2 trout
- Main course**
- 1 leg of suckling lamb
  - 6 cloves of garlic
  - 2 young sprigs of rosemary
  - 100 g onions
  - 100 g leek
  - 100 g carrots
  - 8 new potatoes
  - 4 sturdy sprigs of rosemary
  - 8-12 asparagus (AA1)
  - 400 ml olive oil
  - 12-16 cherry tomatoes on the vine

- For the sauce:*
- 500 g lamb bones
  - 500 ml veal stock
  - ½ sprig of rosemary
  - 1 sprig of thyme
  - 1 clove of garlic
  - 80 g butter

- Dessert**
- 12 raspberries
  - 12 strawberries
  - 300 g dark chocolate (e.g. Cailler)
  - 100 g pine honey
  - vanilla ice cream

- Special accessories:*
- 12 pine needles
  - 4 cast iron baking dishes
  - 1 pine branch

**Preparation in advance: trout**

Peel the asparagus and cut off the hard bottom of the stalks. Bring the stalks to a boil, together with the olive oil, butter, mace, bay leaf and fleur de sel to taste. Cook the asparagus until tender in about 12 minutes. Drain the asparagus, leave to cool and pat dry with a paper towel. Meanwhile, slice open the belly of the trout and remove the entrails. Rinse the trout under the tap and pat dry. Store the asparagus and cleaned trout, covered, in the refrigerator separately from each other.

Soak the Cedar Wooden Grilling Plank and a handful of Pecan Wood Chips in water.

**Preparation in advance: leg of lamb**

Prepare the sauce first: Sauté the lamb bones in a pan on the stove. Add the veal stock and boil down until the desired thickness is reached. Remove the needles from the rosemary and chop finely together with the thyme. Peel and mince the garlic. Meanwhile, make small cuts at various places on the leg of lamb and sprinkle with salt and pepper. Peel the garlic and cut one young sprig of rosemary into pieces. Insert 6 garlic cloves and the pieces of rosemary into the cut holes. Wrap in cling film.

Peel and quarter the onions. Remove the outer leaves and the lower part of the leek and cut into chunks. Wash the carrots and cut into slices. Wash the potatoes and boil them in their skins in lightly salted water for 4-5 minutes. Drain the new potatoes and leave to cool slightly. Meanwhile, remove the needles from the lower part of the rigid rosemary sprigs. Create a potato skewer by skewing two potatoes on each sprig of rosemary. Leave to cool. Remove the needles from the second sprig of rosemary and chop finely. Peel the asparagus and cut off the hard bottom of the stalks. Make asparagus strips using a vegetable peeler and store in a bowl of cold water until needed. Cover and refrigerate all ingredients until needed.

**Preparation in advance: red berries**

Skewer one raspberry and one strawberry with a fir needle, so that it creates a turret and store in a tub in the refrigerator. Break the chocolate into pieces and store at room temperature.

**Preparation: trout**

Heat up the Big Green Egg, with the Cast Iron Grid, to 180°C. Grill the asparagus alternately. Take them from the grid and place on a plate. Sprinkle the inside of the trout belly with freshly ground pepper and fleur de sel. Take the Cast Iron Grid out of the EGG using the Cast Iron Grid Lifter. Sprinkle the embers with the soaked Pecan Wood Chips and put the Cast Iron Grid back. Place the Cedar Grilling Plank with the trout on the grid. Close the lid of the EGG and smoke the trout for about 10 minutes.

Five minutes before the end of the preparation time, add the grilled asparagus to the trout on the shelf so that they also get a smoky flavour. Close the lid and remove the shelf from the EGG five minutes later. Take the asparagus and the trout from the shelf. Leave the trout to cool slightly, then fillet them. Place a fillet on each plate. Cut the asparagus into pieces, divide across the plates and sprinkle with fleur de sel.

**Preparation: leg of lamb**

Place the lamb on the grid and grill for about 15 minutes until golden brown on

all sides. Remove the leg of lamb from the EGG and place, along with the onion, leek and rosemary, in the Cast Iron Dutch Oven. Put the Cast Iron Dutch Oven on the grid, close the lid and cook for 30 minutes. Meanwhile, drain the asparagus strips well in a strainer and heat up the sauce towards the end of the preparation time of the leg of lamb. Stir the chopped rosemary, thyme and garlic and butter into the sauce. Put a lid on the pan to keep the sauce warm. Take the Cast Iron Dutch Oven from the EGG. Remove the lamb from the pan and cover with aluminium foil. Put the lid on the Cast Iron Dutch Oven so the vegetables stay warm.

Place the cherry tomatoes in a small cast iron pan. Pour over about 300 ml olive oil and add the chopped rosemary. Put the pan on the grid of the EGG and place the potato skewers next to the pan. Cook for about 10 minutes and turn the potato skewers occasionally. Take the cast iron pan with the tomatoes and potato skewers from the grid. Sprinkle the skewers with salt and pepper and cover with foil. Put the Porcelain Grid on the grid and stir-fry the asparagus slices for 3-4 minutes. Drizzle with olive oil when stir-frying. Season with salt and pepper. Cut the lamb into nice slices and divide across the plates with the vegetables from the Cast Iron Dutch Oven and the tomatoes. Use a fork to create four nests with the asparagus slices and place a nest and a potato skewer on each plate. Serve with the sauce.

**Preparation: red berries**

Take the Cast Iron Grid out of the EGG using the Cast Iron Grid Lifter and place the pine branch on the glowing charcoal. Place the convEGGtor and put the Cast Iron Grid back. Let the EGG heat up again. Meanwhile, divide the chocolate across the cast iron baking dishes and put three fruit turrets in each dish. Spoon a teaspoon of honey onto each fruit turret and put the dishes on the grid of the EGG. Close the lid of the EGG and check after 5 minutes to see whether the chocolate has melted. Remove the dishes from the EGG and serve with vanilla ice cream. ■



# FLAVOUR VIRTUOSO

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Didi Maier  
Austria

OPEN FLAVOUR

Big  
Green  
Egg® 



# The chef’s backyard

## Discover the ingredients of Salzburgerland with Didi Maier

Sometimes known only as his mother’s son, the young chef has built up a considerable reputation of his own. Didi Maier, son of famous chef Johanna Maier of restaurant Hubertus in Filzmoos in Salzburgerland, has won several competitions for professionals and opened DIDIllicious in Salzburg in September 2014. Whether he is cooking in Filzmoos or in Salzburg, nature’s flavours always form the basis of his dishes.



Most people only know Filzmoos as an idyllic winter sport village. In itself that’s not surprising, as the Alps covered with a beautiful white blanket are a wonderful place to be. In summer, nature presents an entirely different side of itself and is not only pleasing to the eye but also to the palate. It is precisely during this season that nature provides an incredible number of ingredients. Didi, his mother Johanna, and brother Johannes love treating their guests. “The main ingredients of our cuisine are the love of the job, a good sense of taste and respect for nature. The other ingredients are skill, enthusiasm and expressiveness. All creations are a declaration of love to our guests,” says Johanna. The Maier children grew up with this philosophy.







Johanna Maier & Söhne

Johanna has already more than earned her spurs in the kitchen. In 1968, she met Dietmar Maier Sr. A year later, the young couple moved to Paris where Dietmar and Johanna found employment in the hospitality industry. After two years, they returned to Austria to start work at Gasthof Hubertus in Filzmoos, the family business of Dietmar’s parents. Initially, Johanna worked out in the front of the restaurant, but in 1984 she moved behind the scenes, to the kitchen of the Gasthof. Inspired by various chefs, Johanna brought the kitchen of Gasthof Hubertus to a very high level within a few years. The reward came in 1987 when this enthusiasm was awarded a Chef’s Cap by Gault Millau. This eventually became four Chef’s Caps, making Johanna the first female chef in Austria to achieve such an honour. Guests can still sleep at the Gasthof, but these days it is mainly the kitchen and cooking school of Johanna Maier & Söhne that people seek out. And as the name suggests, Johanna has for the past few years been assisted by two of her children, Dietmar Jr., aka Didi, and Johannes.

DIDilicious

Since last year, Didi has divided his time between Johanna Maier & Söhne and DIDilicious in shopping centre Euro-park Salzburg. In this trendy concept restaurant, the emphasis is on the use of natural ingredients and the meals are healthy and affordable. Didi and his team serve freshly prepared snacks, meals and drinks, or sell them from the food kiosk. Before Didi settled permanently in Austria, he also obtained



a lot of international experience and studied as a chef at the likes of gourmet restaurants Cabro d’Or in France, Schloss Bensberg and Aqua in Germany and De Librije in the Netherlands. The traditional dishes prepared at DIDilicious therefore often have an international twist.

Big Green Egg

During his stay abroad, Didi became acquainted with the Big Green Egg and since then he has used it regularly in the preparation of his dishes or during cooking classes. “What I appreciated most about the Big Green Egg was its versatility and simplicity. With a

little good will even a beginner can ignite an EGG. It is useful to know the instructions, but the operation is actually quite logical and the flavour added by a Big Green Egg is unique” says Didi. “Take a simple dish like salt crusted fish, which is a joy to prepare on the Big Green Egg.” The fish? Didi catches the fish himself in the Warne Mandling, a river which, like the Kalte Mandling, originates at the foot of the Dachstein Massif, and runs straight through Filzmoos. In his spare time, Didi can be found fly-fishing for trout and char in these waters, one of the summer activities for which guests

regularly come specially to Johanna Maier & Söhne.

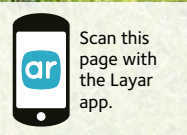
Delicious Alpine honey

The freshly caught char goes in the fridge and we then pay a visit to Didi’s full-time beekeeper Edi Vierthaler to get some honey. In the barn there are a number of lambs, and chickens scurrying around that provide fresh eggs. While human hands are involved in harvesting the honey, it is the bees who gather the nectar. Edi has several wooden hives, each with a dozen honey windows. In late spring, summer and early autumn, the hives are buzzing

with activity. The honey that is collected in these periods actually serves as bee food for the winter months, simply because there are no flowers full of nectar available in winter. Each hive has its own population and queen. The tasks are well distributed among the bees – some worker bees collect nectar while others process it into honey in the beehives. The bees fill the honeycombs in the windows and close them neatly with a layer of wax. Once the window is filled with honey, it is Edi’s turn and the honey is harvested. Alpine honey is delicious, due to the great floral diversity of the Alps.

Other ingredients

One of the other basic ingredients that Didi needs for the dish that he is going to make is buttermilk. So before we return to Johanna Maier & Söhne, we make a stop at the Wallehenhütte of the Rettenwender family. The Wallehenhütte on the Sulzenalm serves as a small farm and offers accommodation and simple meals. Frau Rettenwender accompanies Didi to the production area that produces butter on a small scale. Fresh buttermilk is a by-product of butter still made in the traditional way. In principle, it is simply acidified milk that is left over after the churning of the butter. After a slice of freshly baked bread with butter and a generous cup of buttermilk, it is time to move on and prepare the fish in salt crust. Johanna already has all the other ingredients, including her own fish spices, and the plants and flowers are simply cut from the garden!







Salt-crusted char with wild plants and flowers and a honey-buttermilk dressing



Serves 2

- 1 fresh char, trout or rainbow trout  
fish spices  
2 handfuls of wild edible plants and  
flowers such as chickweed, yarrow,  
clover and daisies
- For the salt crust:  
3 egg whites  
1 kg coarse sea salt
- For the dressing:  
4 tbsp buttermilk  
1 tbsp honey  
½ tbsp lemon juice  
1 tbsp olive oil  
sugar
- Accessories:  
convEGGtor

1. Ignite the Big Green Egg and heat it to 200°C. Clean and gut the fish. Wash the fish, including the abdominal cavity, well. Place, for the salt crust, the egg whites in the bowl of a food processor, beat lightly and add the sea salt.
2. Spoon a third of the salt mixture on to the convEGGtor and spread it with a spatula lengthwise so that it is slightly larger than the fish. Sprinkle with the fish spices and place the fish on top. Cover the fish with the remaining salt mixture and spread evenly.
3. Carefully put the convEGGtor in to the EGG, close the lid and leave to cook for around 25 minutes. In the meantime, mix the marinade ingredients together and add salt, pepper and sugar to taste. Mix the wild, edible plants and flowers together.



4. Gently remove the convEGGtor with the salt-encrusted fish from the EGG. Gently break open the salt crust and remove the salt. Place the fish on a cutting board, fillet the fish and break the meat into pieces. Divide the flower salad and pieces of fish across the plates and drizzle with the honey-buttermilk dressing.



The advantages of the convEGGtor & Flat Baking Stone

The ceramic convEGGtor, the new name for the Plate Setter, really is an essential accessory. Placing it in the Big Green Egg considerably expands the possibilities. The convEGGtor acts as a heat shield that forms a barrier from the direct glow of the charcoal. The airflow and heat waves that are reflected by the ceramic cook the food or dish. The EGG thus functions as an oven.



Using the convEGGtor you can in principle cook all dishes as you would in an oven. A humble oven dish, a large joint of meat cooked at low temperature, or a delicious cake or dessert by the Big Green Egg, are just a few dishes that can be made using the convEGGtor. The convEGGtor can also be used to smoke ingredients at low temperature by scattering a handful of Wood Chips on the charcoal, while, for example, the Cast Iron Dutch Oven can also be used to prepare a tasty stew. Another common combination is one using the - also ceramic - Flat Baking Stone, in this case by placing the grid and then the Flat Baking Stone on the glowing charcoal in the convEGGtor. Close the lid of the EGG and allow it to heat up again. Both the convEGGtor and the Flat Baking Stone are cold when placed and therefore form an obstacle, decreasing the temperature inside the EGG. Once heated up again, the heat is stored in the ceramic Flat Baking Stone, making it possible to bake a typical floor bread on the Flat Baking Stone, which will have a delicious, crispy bottom. Baking a pizza with an authentic, crispy bottom is impossible without the Flat Baking Stone, which is why this ingenious stone has the nickname ‘pizza stone’.

The convEGGtor is available for all models. The Flat Baking Stone is available in three sizes, 30.5 cm (Medium) to 53 cm diameter (XLarge). In addition, the Half Moon Baking Stone is available for the Large and XLarge, on which you can, for example, bake rolls while simultaneously grilling vegetables, meat or fish on the free part of the grid.

@biggreeneggeu

Are you interested in the culinary delights of other Big Green Egg enthusiasts or would you like to share your own creations? Then follow @biggreeneggeu on Twitter.

**Raynold Galdey**  
@cookxl

Today I'm smoking my homemade cheese on the @biggreeneggeu, after which I'll leave it to ripen for four weeks. I'm excited!!

**Kitchen Exile**  
@kitchenexile

@BigGreenEgg\_NL @biggreeneggeu @kitchenartnl Brisket, bacon and salmon smoking this afternoon on pecan chips

**Leonard Elenbaas**  
@RestPurePassie

Pulled pork and meat croquette. Cooked 18 hours on the #BigGreenEgg @BigGreenEgg\_NL @biggreeneggeu

**Tandjong Priok**  
@Tandjongpriok

Theme weekend: Bali, featuring Babi Guleng from the Big Green Egg as per Esther's recipe in cookbook @BigGreenEgg\_NL

**Bulldog Guus**  
@bulldirk

Sunday, so we're baking bread again to the @BigGreenEgg\_NL recipe, just a few more minutes... if only I could tweet smell

**Simon de Wit**  
@Simonpdewit

Smoked Salmon off the @BigGreenEgg\_NL with deep-fried sauerkraut and Riesling dressing. @BrasLaBouche #haarlemmermeer



# Ancient wisdom and innovative materials combined...

The Big Green Egg is based on the 3000-year-old Asian clay oven – a traditional wood-fired oven that even in its earliest days created surprisingly pleasing results when it came to taste. This traditional oven was combined with today's knowledge, production processes and innovative materials to create the ultimate cooking apparatus. The first-rate ceramic ensures very low fuel consumption when the lid is on. Thanks in part to the perfect circulation of air that ensures the food cooks evenly and at just the right temperature, the Big Green Egg enables you to bring exciting delicious and juicy meals to the table.



The natural Big Green Egg lump charcoal consists of a perfect blend of oak and hickory! The big pieces burn the longest and, in contrast to other types of charcoal, generate very little ash and create a subtle smoked flavour. A full load of charcoal can hold a consistent temperature for over 8 hours.



The dual function metal top regulates the airflow and makes it possible to adjust the temperature accurately.



Using the ceramic convEGGtor, our new name for the Plate Setter, you can easily turn the Big Green Egg into an oven. The heat shield ensures that the heat does not come into direct contact with the food which is ideal for cooking delicate ingredients or slow cooking. Adding the Flat Baking Stone allows you to also bake the best bread and pizza with an authentic crispy bottom.

# ...to create the ultimate taste experience...

Enjoying the good life together – that's what the Big Green Egg is all about. The combination of the beautiful and functional design of the EGGs and the use of superior materials means that the Big Green Egg is the best of the best. The Big Green Egg is produced from very exclusive and extremely high-quality ceramic developed for NASA. In combination with the various patented parts, this special ceramic with exceptional insulating properties makes the Big Green Egg unique. The ceramic can withstand extreme temperatures and temperature fluctuations without expanding or shrinking. It can be heated at least 100,000 times without any loss of quality. Big Green Egg therefore also gives consumers a lifelong guarantee on the materials and structure of all the EGG's ceramic parts. No other cooking appliance is as reliable, sustainable, weather-resistant and heat-insulated. Furthermore, the heat bounces back off the ceramic, creating an air flow that gives an exceptional taste to all food and dishes that you prepare in the EGG. The result is the ultimate taste experience.

## With only three firelighters, your EGG can be used within 15 minutes!



Big Green Egg Charcoal Starters are natural firelighters that containno chemical components. They are odourless and do not affect the flavour.



# ...and have fun together!

As it is highly reliable, you can enjoy the Big Green Egg worry-free. The easily regulated temperature is very stable. As a result of the high-quality heat-insulating ceramic, external temperatures do not affect the temperature inside the EGG. The two adjustable vents – the air regulator and the dual function metal top – make it possible to accurately regulate and maintain the temperature to within a few degrees. The smaller the openings, the lower the temperature, and vice versa. Partly due to the fact that, with the help of the addition of certain accessories, it has a temperature range from 70-350 °C, the Big Green Egg can be used for all manner of cooking techniques, including grilling, searing, baking, stewing, smoking and slow cooking. You'll be amazed by the taste of the dishes.



## Mini

Grid: Ø 25 cm  
Cooking surface: 507 cm<sup>2</sup>  
Total weight: 17 kg



## MiniMax

Grid: Ø 33 cm  
Cooking surface: 855 cm<sup>2</sup>  
Total weight: 28 kg



## Small

Grid: Ø 33 cm  
Cooking surface: 855 cm<sup>2</sup>  
Total weight: 36 kg



## Medium

Grid: Ø 38 cm  
Cooking surface: 1,140 cm<sup>2</sup>  
Total weight: 51 kg



# MAINTENANCE AND USAGE TIPS!

**1** Ensure the EGG is set up in a stable manner and away from flammable objects. Lock the wheels on the nest™ or table once the EGG is in the correct position. Never move the EGG while in use or if it has not cooled down entirely yet.

**2** Preferably light the charcoal in the EGG using Big Green Egg Charcoal Starters. Newspaper, cardboard, lighting gel or other flammable liquids can cause substantial fumes, excessive ash and/or unpleasant smells and may possibly negatively influence flavour. Also avoid chemical firelighters.

**3** Place the daisy wheel on the chimney after the firelighters have burnt down. Determine, on the basis of the desired temperature, the position of the air inlet on the ceramic base and that of the daisy wheel. The full user manual including tips on your EGG's temperature control can be downloaded from [biggreenegg.eu/en/service-warranty/installation/](http://biggreenegg.eu/en/service-warranty/installation/).

**biggreenegg.eu provides more tips on the general safety issues, usage and maintenance of your EGG. If you have any questions pose them on social media (Facebook: Big Green Egg Europe /Twitter: @biggreeneggeu).**

**4** Use the specially designed Grill Gripper to grasp and pick up hot grids. Hold the Grill Gripper in such a way that one half of the 'jaws' is underneath the grid. If you pick the grid up from directly above you won't be able to grip it as tightly.

**5** Try to keep the lid closed. This will allow you to reach higher temperatures, the EGG will use less fuel and your food will be juicier which benefits its flavour. Furthermore, this also increases the life-span of the felt and your EGG.

**6** The Big Green Egg can be kept outdoors as the ceramic material is impervious to weather conditions. To protect the metal parts it is advisable to use the specially available cover in between uses of the EGG. In the event of lengthy inactivity it is important to remove all food scraps from the EGG, to fully open the bottom air inlet and to not fit the cast iron daisy wheel or ceramic cover on the cooking chamber (these can be stored inside the EGG). This will prevent fungus developing. You should subsequently cover the EGG with its protective cover. If fungus nevertheless develops inside the EGG this can easily be removed by firing the EGG to a high temperature a couple of times.

# THE BIG GREEN EGG EXPLAINED

SOLID QUALITY. SUPERIOR CERAMICS. SERIOUS OUTDOOR COOKER!

### CERAMIC SNUFFER CAP

Add the ceramic cap after cooking to extinguish heat and reuse the remaining charcoal next time. Leave in place when the EGG is not in use.



### DUAL FUNCTION METAL TOP

Adjust in two ways, to regulate airflow and precisely control temperature.

### 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, double 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.



### TEMPERATURE GAUGE

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

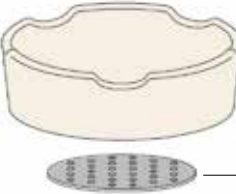


### STAINLESS STEEL GRID

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

### FIRE RING

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

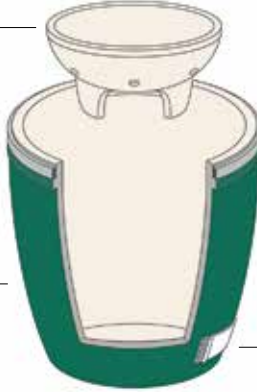


### GRATE

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

### CERAMIC FIREBOX

The firebox rests in the ceramic base and must be filled with charcoal. Since the firebox 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 dual function metal top and draft door are open.



### BASE

Heavy duty insulated ceramics. Glaze prevents chipping and fading. Lifetime guarantee.

### DRAFT DOOR

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

Discover and learn more online: [biggreenegg.eu](http://biggreenegg.eu)

Winter, spring, summer or fall?  
The Big Green Egg offers you year-round  
cooking pleasure and delicious dishes!



**Large**

Grid: Ø 46 cm  
Cooking surface: 1,688 cm²  
Total weight: 73 kg



**XLarge**

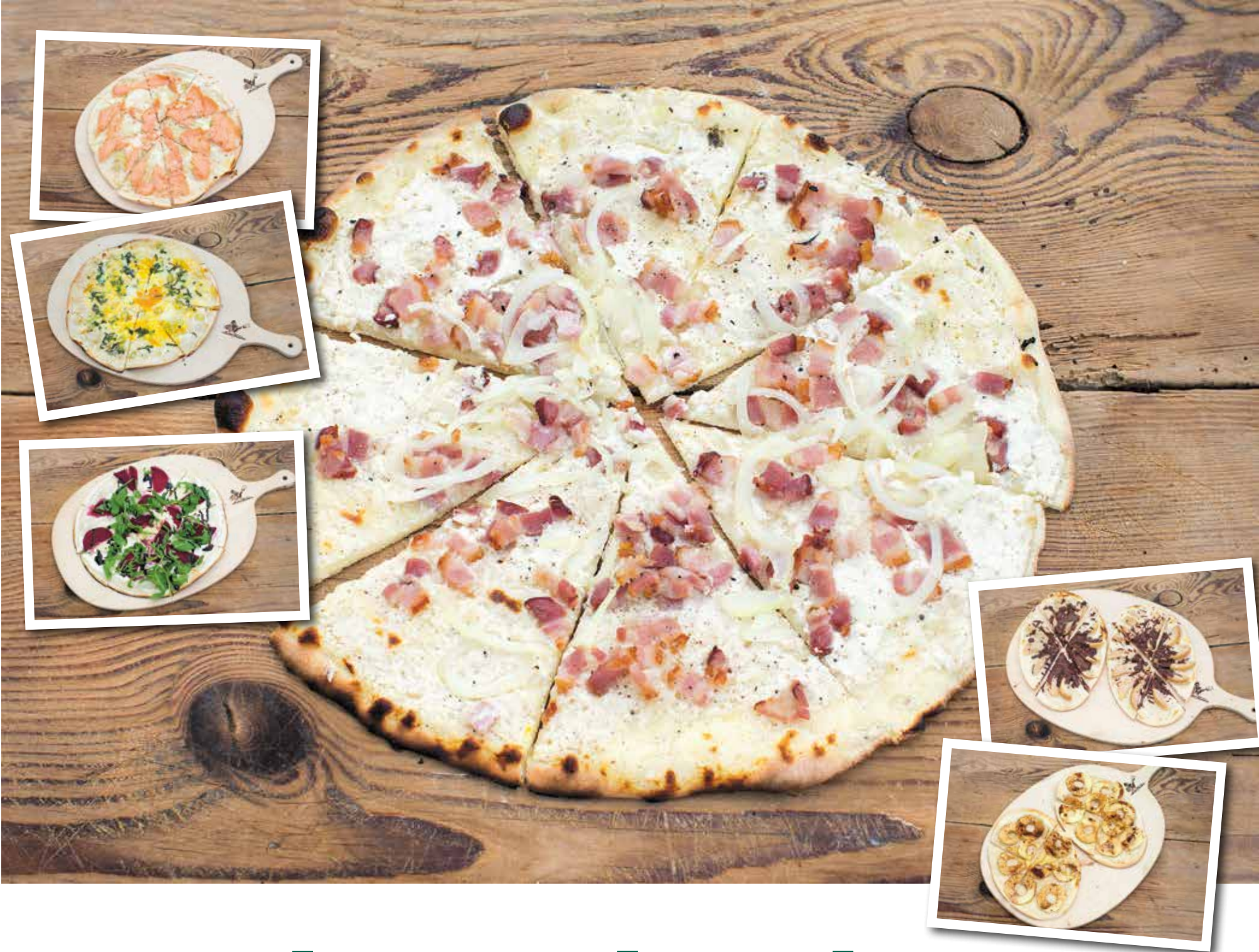
Grid: Ø 61 cm  
Cooking surface: 2,919 cm²  
Total weight: 99 kg



**XXLarge**

Grid: Ø 74 cm  
Cooking surface: 4,336 cm²  
Total weight: 222 kg





# Flammkuchen

## Tasty specialty from Alsace

Flammkuchen, also known as tarte flambé, has been a household name in Alsace and the neighbouring German Palatinate, Baden and Mosel for hundreds of years. It is a regional specialty that came into existence more or less by chance and has really only been discovered by the wider public in recent years. Since then, the popularity of this delicacy has been increasing rapidly. And rightly so, because Flammkuchen is not only very tasty, but can also be made in many different ways.

Gérard Andres, Head Chef of Hostellerie am Schwarzsee in the Swiss Schwarzsee, was born and raised in the French town of Obernai in Alsace and attended cooking school at the Hotel School of Strasbourg. Since his early years, flammkuchen has been a regular feature on the menu and even today, he regularly bakes this specialty. "Flammkuchen was actually created as a by-product of bread baking," explains Gérard.



"Several villages had large wood-fired ovens in the centre, the temperature of which was tested by placing the remains of the bread dough inside. Throwing it away was a shame, so before it went into the oven it was rolled out and garnished," says the chef.

**For almost any time of day**  
Flammkuchen only became widely known several centuries later. When the delicacy was spotted by the hospitality sector at German Christmas markets, flammkuchen spread further across Europe. The delicacy became popular among consumers and, with a traditional sauce and basic topping as a starting point, many tasty variations gradually emerged. A major advantage of flammkuchen is that it can be served almost any time of day. It's delicious as a lunch, light evening meal or snack. Even without a baked sauce and topping a baked flammkuchen base is delicious on its own. For this option, serve it as flat bread, drizzled with, for example, olive oil and sprinkled with salt, thyme and rosemary and served with guacamole, tapenade and aioli.





Authentic flammkuchen

4 pieces

- For the base:

  - 400 g flour
  - 225 ml lukewarm water
  - 50 ml olive oil
  - 15 g salt
  - 6 g sugar
  - 3 g yeast
- For the sauce:

  - 150 g fromage blanc or fromage frais
  - 75 g crème fraîche
  - 10 g salt
  - 1.5 g pepper
  - 1.5 g nutmeg
  - 1 egg yolk
- For the topping:

  - 200 g slices of smoked bacon
  - 2 onions
- Accessories:

  - convEGGtor
  - Flat Baking Stone
  - Wooden Pizza Peel



1. First make the dough for the base. Put the water, olive oil, salt, sugar and yeast in a mixing bowl and mix well with an electric mixer. Pour the flour into a second bowl and make a well in the centre. Pour the mixture into water and knead into a cohesive dough. Cover the bowl with a damp cloth and let the dough rise for 30 minutes at room temperature.

2. Divide the dough into four equal pieces and shape them into dough balls. Put the balls on a floured wooden cutting board, cover with a damp cloth and leave to rise for 2 hours at room temperature. Then place the cutting board with the dough, including the cloth, in the refrigerator for 3 hours. 3. In the meantime, prepare the sauce and topping. Put all the ingredients for the sauce in a bowl and



mix together with a whisk. Cover and put in the fridge until needed. Cut the bacon into strips for the topping. Peel the onions and cut into thin rings. Cover and place in the fridge until needed. 4. Ignite the Big Green Egg and preheat the convEGGtor, the Stainless Steel Grid and the Flat Baking Stone to 300–330 °C. Sprinkle the work surface with flour and roll a 5 mm-thick dough ball. Using a palette knife, brush the dough base with the base topping and sprinkle with the bacon strips and onion rings. Sprinkle with freshly ground pepper. Place the flammkuchen on the Flat Baking Stone using the Wooden Pizza Peel, close the lid of the EGG and bake for about 8 minutes.

More flammkuchen toppings

Besides the traditional topping with bacon and onion, you can create many different types of flammkuchen, both savoury to sweet. Make the dough and the sauce as indicated in the authentic flammkuchen recipe and top it with the ingredients given below. In addition to these suggestions by head chef Gérard Andres, you can also experiment extensively with other toppings.

Flammkuchen with smoked salmon, fennel, onion & chives

- ½ fennel bulb
- ½ onion
- 75 g smoked salmon, thinly sliced
- 2 tbsp finely chopped chives

1. Halve the fennel bulb and cut into thin slices. Wash the fennel and blanch for 30 seconds in boiling water. Drain, cool in ice water and leave to drain in a sieve. 2. Brush the flammkuchen with the sauce and top with the fennel, onion and smoked salmon. Bake as indicated in the 'Authentic Flammkuchen' recipe and garnish it with the chives.



Flammkuchen with shallot, Gruyere, herbs de provence & egg

- 1 shallot
- 50 g grated Gruyère
- 1 organic egg
- 2 tbsp herbs de provence

1. Peel the shallots and cut into thin rings. 2. Brush the flammkuchen with the sauce and top with the shallots and grated Gruyere. Sprinkle with herbs and break the egg over the flammkuchen. Bake as indicated in the 'Authentic Flammkuchen' recipe.



Flammkuchen with pear & chocolate

- 1 pear
- 1 bar of dark chocolate

1. Brush the flammkuchen with the sauce. Peel the pear and cut into thin wedges. 2. Garnish the flammkuchen with the pear wedges and bake as indicated in the 'Authentic flammkuchen' recipe. Prior to serving, grate chocolate to taste on top of the warm flammkuchen.



Vegetarian flammkuchen with goat cheese, beetroot, rucola and balsamic vinegar

- 1 100 g roll of goat cheese
- 1 cooked beetroot
- 25 g rocket
- balsamic vinegar

1. Cut the goat cheese into thin slices. Peel and halve the beetroot and cut into thin slices. 2. Brush the flammkuchen with the base topping and top with slices of goat cheese and beetroot. Bake as indicated in the 'Authentic Flammkuchen' recipe. 3. Sprinkle before serving with the rocket and drizzle with balsamic vinegar.



Flammkuchen with apple & cinnamon

- 1 apple
- cinnamon
- granulated sugar
- 30 ml Calvados

1. Brush the flammkuchen with the sauce. Remove the apple core with an apple corer. Peel the fruit and cut horizontally into thin slices. 2. Sprinkle the apple with cinnamon and sugar to taste. Arrange the apple slices on the flammkuchen and bake as indicated in the 'Authentic flammkuchen' recipe. 3. Remove the flammkuchen from the EGG. Sprinkle with Calvados and flambé it.



No food waste

Flammkuchen is not only incredibly delicious, it also fits well within the no waste trend. An unnecessarily large amount of food is still

ending up in the rubbish. Because a flammkuchen base has a neutral flavour, this multipurpose dish can be garnished with many different ingredients. Cover the base with a sauce and top with meat, fish, vegetables or a combination thereof, or with sweet ingredients and vegetables and bake as indicated in the recipe in the Big Green Egg.

Or brush the bottom with the basic sauce, bake until crisp and then garnish with ingredients of your choice such as smoked eel, grated horseradish and nasturtium. Because of the many possibilities, this delicious snack or meal is ideal for using with leftovers from the fridge or fruit bowl.





# Perfect supplies for a picnic

A beautiful sunny day off is the perfect opportunity for a day out together. You can go to the beach or the park and really enjoy some quality time together. What about lunch and dinner? You can of course find a nice restaurant, or instead head home to light up your Big Green Egg. The Mini and the MiniMax, the portable versions of Big Green Egg, however, are particularly easy to transport. With these simple and delicious dishes, you do the preparatory work at home, so that you don't have to do any chopping or cutting on location.



## Grilled vegetables with anchovy dip

*You can also serve this dish as a healthy snack. Choose vegetables you like to eat, ideally softer types or vegetables such as carrots which are also delicious raw and obtain that extra grill flavour when roasted.*

**Serves 4**

- pepper
- aubergine
- courgette
- carrot
- tomato
- brown bread

*For the dip:*  
1 shallot  
2 cloves of garlic  
20 anchovy fillets in oil  
50 ml of olive oil

**Accessories:**  
Cast Iron Grid

1. For the anchovy dip, peel and finely chop the shallot and garlic. Preheat the anchovy fillets in a saucepan over low heat and let them 'melt'. Sauté along with the shallot and garlic. Remove the pan from the heat, purée the contents with a blender and slowly add the olive oil. Season with pepper and leave to cool.
2. Clean the vegetables and cut them into strips (halve the tomatoes). Cut the slices of bread in half. Take the



- vegetables and bread with you in sea-sealable containers and the sauce in a sealable jar.
3. Heat up the Mini(Max), with the Cast Iron Grid, to 220°C. Place the vegetables on the grid, close the lid and grill for 3 minutes. Turn the vegetables and grill them three minutes longer. Season the vegetables to taste with pepper and serve with the anchovy dip and toasted bread.



## Veal saltimbocca with basil and vegetables

Serves 4

- 1 pepper
- 1 courgette
- 2 carrots
- 1 onion
- 1 tomatoes
- 1 bunch of basil
- sea salt
- olive oil
- 4 100 g veal cutlets
- 4 slices of raw ham

Accessories:  
Cast Iron Grid

1. Wash the vegetables. Remove the stem and seeds from the pepper. Remove the ends of the courgette and peel the onion. Halve the tomato and remove the seeds.
2. Purée the basil with sea salt to taste in the blender and add as much olive oil as necessary to create a beautiful basil puree. Cut the vegetables into long



- thin strips and mix in the basil puree.
3. Place the veal cutlets between two sheets of cling film and flatten them with a frying pan. Cover each schnitzel with a slice of raw ham, add the mixed vegetables and roll up the schnitzel. Pierce each roll with two soaked skewers and wrap in cling film so that the rolls reach their destination intact.
4. Heat up the Mini(Max), with the Cast Iron Grid, to 220°C. Place the veal rolls on the grid, close the lid and grill for 3 minutes. Turn the rolls and grill them for another three minutes.



## Marinated grilled fruit

Serves 4

- ¼ melon
- 2 apricots
- 1 nectarine
- ¼ bunch of tarragon
- ¼ bunch of mint
- ¼ bunch of coriander
- 1 tbsp cane sugar

Accessories:  
1 FireWire Flexible Skewer  
Cast Iron Grid

1. Peel the melon and cut the flesh into chunks. Halve the apricots and nectarines and remove the stones. Cut the nectarines into big chunks. Chop the herbs finely.
2. Sprinkle the fruit with sugar cane and herbs and skewer them with the FireWire. Take the fruit skewer in a sealable plastic container to the place of destination.
3. Heat up the Mini(Max), with the Cast Iron Grid, to 220°C. Place the



FireWire on the grid, close the lid (make sure the ends remain outside the EGG so that they do not become hot) and grill the vegetables for 5-6

minutes. Rotate the FireWire halfway through so that the fruit gets a nice grill stripe on both sides.

## Mobile with the Mini

The Big Green Egg Mini is the ideal model with which to cook on location, whether at a picnic, while camping, or on a boat, or even to show off your cooking skills at a dinner hosted by friends or family. Its weight of only 17 kg makes this portable model easy to transport.

The grid of the Mini has a diameter of 25 cm, making this model suitable for grilling or smoking for two to four people. For serious grilling, a cast-iron grilling grid (Cast Iron Grid) is available as an additional accessory and with the aid of the convEGGtor it is also possible to grill indirectly with the Mini.

The Mini is equipped with a double hinge system. If desired, the model can be extended with a sturdy tripod as a base. With this solid base, the Mini can also be put on non-heat-resistant surfaces.



## Handy Big Green Egg accessories

Not only does the Big Green Egg differentiate itself on the basis of the possibilities and superb quality of food offered by the EGGs themselves, but the broad range of handy accessories is equally unique. A range of more than 130 different accessories is currently available. In addition to several basic tools, the range includes numerous handy accessories, vastly expanding the world of culinary possibilities offered by the Big Green Egg. The selection of accessories outlined below should give you a general impression of the quality and functional aspects of the extensive range.



### Premium Organic Lump Charcoal

Using good charcoal is extremely important to achieve and maintain just the right temperature, lending added flavour when preparing ingredients and dishes alike. Big Green Egg charcoal consists of a perfect blend of oak and hickory! The large chunks of charcoal burn for ages and produce very little ash.



### Charcoal Starters

Depending on the size of your EGG, you only need two to three starter blocks to fire up the charcoal in the Big Green Egg. These natural starter blocks do not contain any chemicals and they do not give off an unpleasant smell or taste.



### Cast Iron Griddle Half Moon

This particularly functional cast iron griddle is multifunctional, boasting both a ridged and a smooth side. The smooth side is ideal for frying crêpes, blinis or eggs, while the ridged side is perfect for making toasted sandwiches or grilling delicate fish fillets. Because the Cast Iron Griddle Half Moon only covers half the grid, you can grill other ingredients at the same time.



### convEGGtor, our new name for the Plate Setter

The ceramic convEGGtor works as a heat shield, protecting the food from coming into direct contact with the heat source. In effect, the indirect heat creates a brick-oven effect. This provides an ideal method of preparation for all oven dishes, cooking delicate ingredients, low-temperature cooking and for use in combination with Cast Iron Dutch Oven. The convEGGtor can be combined with the Flat Baking Stone for baking the most delicious bread and pizzas with an authentic crispy base.



### Cast Iron Grid

The Cast Iron Grid not only guarantees that characteristic grilled flavour, but gives your ingredients – including vegetables, meat and poultry – a nice diamond-shaped pattern too.



# FLAVOUR VIRTUOSO

OUR SENSES ARE A GIFT  
TO ENJOY LIFE TO THE FULLEST  
[WWW.BIGGREENEGG.EU](http://WWW.BIGGREENEGG.EU)

Thomas Amstutz  
Switzerland

OPEN FLAVOUR







# Switzerland

## Something for everyone!

Switzerland is a country with many faces: valleys and mountains, rustic mountain lodges and luxury establishments, and the extremes of summer and winter. Swiss gastronomy is also known for its wide variety - you can come across traditional, bold, and high-end cuisine. However great the diversity of these dishes, they do have some things in common: many contain regional ingredients and they can all be prepared on the Big Green Egg.







This variety means Switzerland has something for everyone. Trout thrive in the clear streams and rivers, wild mushrooms grow wild in the forests, and during summer months alpine meadows are populated by the often small livestock of local farmers. The Simmental cow, in particular, is well represented. This old Swiss cattle breed, also widely known outside the country, has played a role in food production in the country for centuries. The meat of the Simmental is a beautiful colour and has well developed lacteal veins. Moreover, the cows feast for almost six months a year on the natural vegetation of the alpine meadows. The fresh grass and the many herbs that grow here give the meat a delicious and distinctive taste.

Alp Balisa

The Simmental cows are not only popular for their meat. They are a 'dual-purpose' breed, meaning they are suitable for both meat and milk production. The cattle are actually kept principally for their milk, after all milk is the main ingredient of the famous Alpine cheese. Alp Balisa, located near the Schwarzsee, is one of the many cheese factories in the country. From May to September, there is a pleasant hustle and bustle, as the cows graze on the mountain pasture around the cheese factory. Alpine cheese and other dairy products like butter, alpine milk and yoghurt are all produced in the traditional manner on a small-scale. For the cheese, the milk is heated in a large copper boiler on a wood fire. When the milk has reached the correct temperature, lactic acid is added, after which the milk curdles. Finally, the mass is removed from the boiler, wrapped in cheesecloth, and placed in a mould. Excess moisture is removed using a press and after an extensive salt bath the cheeses are placed in the cellar to mature.

Pure, bold and modern

The view across the Alps is magnificent, and hikers and mountain bikers alike enjoy visiting summer restaurants for refreshments. In addition to a cheese factory, lodges also have a restaurant serving welcome refreshments, or a traditional and nutritious meal. While mountain lodges are often stumbled across by chance, Switzerland also has plenty of restaurants worth seeking out for their excellent cuisine. Restaurant Halle 6 in Thun is one such restaurant. Adrian Tschanz, the young chef of Halle 6, has left his mark on it in no time. The building is authentic and the decor is attractive and modern. The various companies located in the old factory all give high priority to

design. Here, Tschanz entertains his guests in the broadest sense of the word, because the kitchen is located in the middle of the restaurant and in the middle of that kitchen is a frequently used Big Green Egg Mini. Tschanz prepares pure, bold and modern dishes, while remaining true to the ingredients. Adrian's culinary vision is to always provide tasteful and surprising dishes. Traditional Swiss and exotic ingredients go hand-in-hand on the plate. In the "Tschanz mit allem" television programme of which Adrian is the star, he gives his well-known dishes a surprising twist.

Enjoy regional products

Thomas Amstutz, Executive Chef of the luxurious Villa Honegg at Ennetbürgen, is also a strong supporter of the use of local produce. "We serve both regional cuisine and international favourites in our restaurant," says Thomas. "It goes without saying that we follow the seasons in doing so. On the menu we mention, among other things, which cheese factory the cheeses are from, while the vegetables and herbs are, if possible, from our own garden. We often give these vegetables a unique flavour on the Big Green Egg." The drinks? Picture yourself on the terrace of Villa Honegg - the chef is preparing your meal on the Big Green Egg and you have a magnificent view of Lake Lucerne. As an aperitif you are sipping a glass of local Riesling Sylvaner, a delicious glass of gin from Appenzell, or Beckenrieder Orangemoost, a refreshing, lightly carbonated soft drink based on apple and orange from nearby Beckenried. That is the very definition of enjoying regional products!





Grilled goat cheese in vine leaves with grape sauce

Serves 4

- 12 large vine leaves
  - 4 80 g goat cheeses
  - 1 baguette
  - olive oil
- For the grape sauce:*
- 300 g seedless red or blue grapes
  - 1 tbsp balsamic vinegar
  - 1 tbsp red-wine vinegar
  - 1 tsp sugar

1. Heat the Big Green Egg, with the standard grid, to 175-180°C. Blanch the vine leaves for 10 seconds in boiling water and cool immediately in ice water. Drain and pat the vine leaves dry with paper towel. Cut the baguette into 3 cm-thick slices. For the sauce, halve the grapes.

2. Brush the vine leaves with olive oil. Place three vine leaves, with veins up, overlapping each other. Place a goat cheese in the middle, sprinkle

with salt and pepper and drizzle with olive oil. Wrap the vine leaves over the goat cheese and tie the package with kitchen twine. To do this, make a cross of kitchen twine, put the package on the cross and wrap the twine around it. Repeat with the remaining leaves and cheeses.

3. For the sauce, heat the balsamic vinegar, red-wine vinegar and sugar in a small cast iron pan on the grid of the Big Green Egg. Add the grapes and cook for about 2 minutes, stirring every so often. Remove the pan from the grid and cover with a lid.

4. Place the goat cheese packets on the grid and grill for 3 minutes, turn them over and grill for another 3 minutes. Take the goat cheese packets from the grill and leave to rest for 2 minutes. In the meantime, brush the bread on one side with olive oil and toast the covered surface for 1 minute.

5. Place a toasted baguette on each plate. Remove the kitchen twine from the goat cheese packets and put the melted goat cheese on the bread. Spoon a scoop of grape sauce on top and serve the remaining bread along with it.



Cedar-wood-smoked trout

Serves 4

- 4 trout of approx. 350 g, cleaned
  - olive oil
  - 2 lemons
  - ¼ bunch dill
  - ¼ bunch thyme
  - ¼ bunch basil
  - ¼ bunch parsley
  - coarse sea salt
- Accessories:*
- 2 Cedar Wooden Grilling Planks

1. Heat the Big Green Egg, with the standard grid, to 175-180°C. Soak the Cedar Wooden Grilling Planks in water. In the meantime, cut the head off the trout and rinse clean under cold water. Pat dry with a paper towel. Brush the inside of the trout with olive oil and sprinkle with freshly ground pepper and sea salt.

2. Cut the lemons into slices and fill the trout with the lemon slices and herbs. Tie the trout closed with kitchen twine.

3. Place the Cedar Wooden Grilling Planks on the grid of the EGG and close the lid. Wait 5-10 minutes until the planks begin to smoke. Turn the planks and place a stuffed trout on both planks. Close the cover and smoke 6-8 minutes until the fish is cooked.

4. Take the Wooden Cedar Grilling Planks from the EGG. Remove the kitchen twine and serve the trout on the plank or on a plate.





## Beetroot carpaccio with beef roast stuffed with porcini mushrooms

Serves 8-10

1 fillet of beef of around 2½ kg  
200 g porcini mushrooms  
3 shallots  
½ bunch chives or parsley  
20 g butter  
100 ml white wine  
2 sprigs of rosemary  
olive oil  
coarse sea salt

*For the carpaccio:*  
12 beetroots  
olive oil  
200 g Swiss mountain cheese

*Accessories:*  
Grill Tong  
Cast Iron Grid  
Cast Iron Grid Lifter  
convEGGtor  
Instant Read Digital Thermometer

1. Heat up the Big Green Egg, with the standard grid, to 180°C. Remove the beef from the refrigerator and prepare the stuffing in the meantime. Cut the porcini mushrooms into slices. Peel and chop the shallots and finely cut or chop the chives or parsley. Heat the butter in a frying pan and sauté the shallots and porcini mushrooms until the shallots are translucent. Add the white wine and stir in the chives or parsley. Season with salt and pepper.

2. Cut the skin off the beef fillet if necessary. Cut the meat with a sharp knife, 1½ cm from the bottom, and horizontally from left to right, or vice versa, to about 2cm before the end. Fold open the meat and continue to cut, in the thick part, to around 2cm before the end. Fold open the meat and spread the stuffing over it. Roll the meat closed, add the rosemary sprigs and tie with kitchen twine. Brush on all sides with olive oil and leave to reach room temperature for about 60 minutes.

3. In the meantime, roast the beetroots for the carpaccio: Thoroughly wash the beetroots under running water and pat dry. Place them on the glowing charcoal and leave them to roast for 40-45 minutes, turning occasionally with the Grill Tong. Remove the beetroots from the Big Green Egg with the Grill Tong and leave them to cool.

4. Put the Cast Iron Grid in the EGG with the Cast Iron Grid Lifter, close the lid and let the grid warm up. Place the roast on the Cast Iron Grid and grill on all sides for about 15 minutes. Turn regularly so that the meat colours evenly. Remove the roast from the Cast Iron Grid and lift it with the Cast Iron Grid Lifter from the EGG. Place the convEGGtor and put the Cast Iron Grid and the roast back. Close the lid of the EGG and cook about 30 minutes longer until the roast reaches a core temperature of 52-55°C. Check with the Instant Read Digital Thermometer whether this temperature has been reached. Remove the roast from the grid, cover with aluminium foil and leave to rest for 10-15 minutes. The core temperature will continue to rise another 2-5°C.



5. Meanwhile, peel the beetroots and cut into slices of about 3 mm thick. Divide the beetroot slices over the plates, overlapping the slices, drizzle with olive oil. Remove the kitchen twine and rosemary from the roast. Cut into slices of about 2cm thick and sprinkle with sea salt to taste. Place two slices of the stuffed beef roulade in the middle of each plate and grate some Swiss mountain cheese on top.



## Tarte tatin with apricots

Serves 6-8

6-8 fresh apricots  
20 g butter  
125 g brown sugar  
4 tbsp whipping cream  
½ tsp ground cinnamon

*For the dough:*  
100 g wheat flour  
1 tsp baking powder  
1 tsp coarse sea salt  
1 sachet vanilla sugar  
180 ml buttermilk  
2 eggs  
125 g butter, at room temperature  
175 g sugar

*Necessary accessories:*  
Round Drip Pan  
The Pit Mitt BBQ Glove  
convEGGtor

1. Heat the Big Green Egg, with the standard grid, to 175-180°C. In the meantime, peel the apricots. Halve the apricots and remove the pits.

2. Place the apricots on the grid on the cutting edge, close the lid and grill the fruit on the EGG for a few minutes. Take the apricots with a spatula from the EGG and place the Round Drip Pan on the grid. Melt the butter in the Drip Pan and stir in the sugar, cream and cinnamon powder. Keep stirring until the sugar has melted and remove the Drip Pan from the grid using The Pit BBQ Mitt Glove. Place the apricots on the cutting surface in the Drip Pan. Remove the grid from the EGG, place the convEGGtor and place the grid back. Close the lid and let the EGG heat up again.

3. Meanwhile, stir the flour, baking powder, sea salt and vanilla sugar together in a large mixing bowl. In a smaller mixing bowl, whisk the buttermilk and eggs together. In a second large mixing bowl, mix the butter and sugar together using an electric mixer on medium speed for about 3 minutes until creamy. Put the mixer on the lowest setting and mix the milk mixture into it. Continue mixing and add, little by little, the flour mixture until a smooth batter has formed. Pour the batter in an even layer over the apricots in the Drip Pan and smoothen out with a spatula.

4. Place the Drip Pan on the grid and close the lid. Bake the tarte tatin for 40-50 minutes until golden. Remove the Drip Pan from the EGG with The Pit BBQ Mitt Glove and leave it to cool for 10 minutes in the Drip Pan. Place the tarte tatin on a platter and serve warm.

Continued from page 13

**Wooden Grilling Planks**  
Wooden Grilling Planks infuse ingredients such as meat and fish with extra flavour and aroma. Place the ingredient on the (water-soaked) plank on the grill. Soaking the planks in water ensures that they smoulder, producing the best smoked flavour. For different flavours, you can purchase Wooden Grilling Planks made from different types of wood including Cedar and Oak.



**The Pit Mitt BBQ Glove**  
The Pit Mitt BBQ Glove offers many advantages over regular barbecue gloves. For instance, the inside is lined with soft cotton while the outside is made of fire-resistant, insulating aramid fibres – a material that is also used for this purpose in the aerospace industry. Because the fingers are separate from each other and the glove is finished with a silicone profile, it provides a superior grip. The Pit Mitt BBQ Glove is suitable for both right and left hands.







Smoked tuna tartare on grilled oyster mushrooms

Serves 1

- 140g tuna fillet, cut into small cubes
  - 1 small red onion
  - 1 pir-piri pepper
  - ½ bunch chives
  - 1 organic lime
  - 2 tbsp extra virgin olive oil
  - cumin powder
  - fleur de sel
  - freshly ground black pepper
  - 1 king oyster mushroom
  - 1 tbsp sherry vinegar
  - 1 quail egg
- Accessories:  
Cedar Wooden Grilling Plank

1. Saw the Wooden Grilling Plank in half and soak one half in plenty of water (or soak both halves if you are preparing this dish for 2 people). Heat up the Big Green Egg, with the standard grid, to 130° C.

2. In the meantime, cut the tuna fillet into small cubes Peel the onion and chop finely. Remove the stem and the seeds from the chilli pepper and thinly slice the pulp. Finely chop the chives. Sprinkle with pepper and grate lime zest to taste. Squeeze the juice of ½ lime and add the olive oil, cumin, fleur de sel and freshly ground pepper to taste. Mix well and store covered in the fridge until use.

3. Remove the Wooden Grilling Plank from the water. Cut the king mushroom into three slices, sprinkle with salt and cover with sherry vinegar. Grill briefly on both sides on the Big Green Egg and place them close together alternately on the Wooden Grilling Plank. Insert a round plug and fill with the tartare. Press down gently with the back of a spoon and remove the plug. Split the quail egg and lay the egg yolk on the tartare.

4. Place the Wooden Plank Grilling on the grid of the EGG, close the lid and leave to smoke for 5-8 minutes. Remove the plank from the EGG and place on a plate for serving. Garnish with halved cherry tomatoes and rocket.



Grilled lamb chops with green herbs

Serves 4

- 1 rack of lamb with 8 ribs
- 1 rosemary sprig
- 2 thyme sprigs
- 10 g hibiscus salt
- 1 tsp cumin powder
- 1 tsp fennel powder
- ¼ tsp ground cinnamon
- freshly ground black pepper
- 2 tbsp olive oil

1. Cut the fatty side of the (clean cut) rack of lamb crosswise. Halve the rack of lamb to make two small racks of 4 ribs each. Wash and drain the rosemary and thyme. Using a honing steel, create a tunnel just below the rind and stuff it with the thyme and rosemary. Mix the salt with the spices and rub into the meat. Drizzle with the olive oil.

2. Let the meat marinate for 15 minutes and in the meantime heat the Big Green Egg, with the standard grid, up to 160° C.

3. Place the rack of lamb on the grill and grill the meat for 8-10 minutes until pink. Turn halfway through cooking.

4. Remove the meat from the Big Green Egg. Carefully remove the herbs and cut into nice chops. Place two chops on each plate and serve with salsa verde and vegetables of your choice.

**Cast Iron Grid Lifter**  
Securing the Cast Iron Grid Lifter by rotating it a quarter of a turn enables you to quickly and easily put the Cast Iron Grid into the Big Green Egg and lift it out again. The handle provides good grip and will protect your hand when the going gets hot.



Round Drip Pan

The multi-functional, Round Drip Pan (Ø 23 cm) has many uses. It collects fat and other released juices; it can be filled with a shallow layer of water to create a higher humidity in the EGG; you could also use it as a pan to heat up liquids. Because of the non-stick coating, which makes the pan easy to clean, you can also use the Round Drip Pan as a cake tin. This is a very popular accessory when used in combination with the Sittin' Chicken/Turkey Ceramic Roaster and the Vertical Chicken/Turkey Roaster.



Instant Read Digital Thermometer

This handy digital thermometer can be used to quickly read the exact core temperature of the meat, fish or poultry you are cooking. This enables you to simply and safely ensure the food is cooking properly. Insert the stainless steel probe into the centre of the food and you will be able to read the core temperature at a glance on the large LCD screen. The Instant Read Digital Thermometer has a range of up to 232° C and switches off automatically after being idle for five minutes.



BIG GREEN EGG  
SEASONAL  
MENU

Taste of summer

The arrival of summer brings with it a wonderful selection of seasonal products. These products are a tasty starting point for many dishes that you can prepare in the Big Green Egg. Enjoy this delicious, sunny menu!

Want to be inspired every month? Then sign up for the Menu of the Month on [biggreenegg.eu](http://biggreenegg.eu) and automatically receive seasonal three-course menus and specials, in which a specific ingredient is prepared in different ways.



Grilled sardines with tomato & mango chutney



*Preparation in advance 1: **leg of lamb** (night before)*  
Remove any skin from the leg of lamb. Peel a clove of garlic and chop finely. Remove the thyme leaves and rosemary needles from one sprig of each and chop finely. Mix the garlic and the herbs with the extra virgin olive oil and coat the lamb with the mixture. Cover and leave to marinate in the refrigerator.

*Preparation in advance: **sardines***  
Rinse the sardines under cold water so that the scales and side fins are removed. Cut the head off and cut the belly open lengthwise. Carefully remove the centre bone. Fold open the sardines, remove any remaining bones, intestines and the dorsal fin. Rinse under the tap and close the sardines again. Store in a sealed container in the refrigerator.  
For the mango chutney, bring a pan of water to a boil on the stove. Slice a shallow X into the tomatoes and submerge them, one by one, in the boiling water for 10 seconds until the skin is released. Rinse immediately with cold water and remove the skin. Halve the tomatoes and remove the seeds. Cut the flesh into chunks. Peel the mango and remove the stone. Cut the flesh into 5 mm cubes. Peel and slice the shallots and garlic. Cut open the chilli, remove the seeds and chop finely. Peel the ginger and chop finely. Heat a little olive oil in a pan on the stove and gently sauté the shallots. Stir in the tomato and mango and then add the chopped chilli, ginger and half the garlic. Add the white wine, vinegar and ginger syrup and leave to simmer until the liquid has reduced and a lovely chutney forms. Take the pan off the heat, leave to cool and store covered in the refrigerator.

Place the Cast Iron Griddle Half Moon (with the smooth side facing up) on the grid and place the beef tomatoes on it. Cook for about 8 minutes, turning regularly with the Grill Tong. Remove the tomatoes from the EGG and leave to cool slightly. Cut the tomatoes into chunks. Extinguish the EGG or to save charcoal, open the air valve and the dual function metal top a small crack if you are starting the preparation soon.  
Peel the potatoes and cut into 1 cm thick slices. Cut them out with a round cutter. Bring them to a boil in a saucepan with lightly salted water and boil the potatoes a few minutes until tender. Drain and rinse with cold water. Drain and store in a sealed container in the refrigerator.  
Halve the courgette lengthwise and cut into chunks. Peel the onion and cut into chunks. Wash the spinach and leave to drain. Store covered in the refrigerator separately from each other.  
Place, for the basil pesto, one clove of minced garlic in the food processor. Add the pine nuts and Parmesan cheese and mix until the ingredients are thoroughly mixed. Add the basil and mix until the basil is chopped and begins to form a compact mass with the remaining ingredients. Keep the machine running and pour as much olive oil as necessary until the pesto has the desired consistency. Season with salt and pepper and store in a clean, sealable jar in the refrigerator. Store the remaining garlic, thyme and rosemary for cooking.

garnish with spring onion. Serve with the toasted bread and chutney.

*Preparation: **leg of lamb***  
Bring the temperature of the EGG to 180°C. Remove the leg of lamb from the refrigerator and wipe off as much of the garlic and the herbs from the meat as possible. Sprinkle with salt and pepper and grill the meat on the Cast Iron Grid until nicely browned on all sides. In the meantime, close the lid and slowly close the air valve and the dual function metal top a bit, so that the temperature of the EGG reaches 120°C and the leg of lamb can continue to cook slowly. Insert the pin of the Dual Probe Wireless Remote Thermometer into the core of the meat, close the lid and set the core temperature at 61°C.  
Heat a little olive oil in a pan on the stove for the ratatouille. Fry the onion and remaining garlic and subsequently fry along with the courgette for a few minutes. Add the peppers and finally the aubergine and tomato. Turn off the heat and re-heat once the leg of lamb is cooked.  
Remove the leg of lamb from the EGG once it reaches the desired core temperature, cover with foil, then leave to rest. Bring the temperature of the EGG back up to 180°C. In the meantime, coat the Cast Iron Griddle Half Moon with olive oil and fry the potato slices on both sides until golden brown. Warm the ratatouille, remove from heat and stir in the remaining thyme, rosemary and spinach. Season with salt and pepper.  
Cut the leg of lamb into neat slices and divide across the plates along with the fried potato slices and ratatouille. Spoon the basil pesto over the dish.

Grilled leg of lamb with ratatouille and basil pesto



Raspberry financier



<b>Accessories:</b> Cast Iron Grid Grill Tong Cast Iron Griddle Half Moon The Pit Mitt BBQ Glove Dual Probe Wireless Remote Thermometer Cast Iron Grid Lifter convEGGtor Round Drip Pan	<b>Main course:</b> 600 g boneless leg of lamb 4 cloves of garlic 2 sprigs of thyme 2 sprigs of rosemary 5 tbsp extra virgin olive oil 1 aubergine olive oil 1 red pepper 1 yellow pepper 2 beef tomatoes 3 potatoes 1 courgette 1 onion 100 g wild spinach 30 g pine nuts 30 g Parmesan cheese, grated 20 g fresh basil leaves
<b>Ingredients (serves 4)</b>	
<b>Starter:</b> 12 sardines 500 g (preferably) yellow tomatoes ½ mango 2 shallots 2 cloves of garlic ½ chilli pepper 25 g ginger root 200 ml olive oil + extra for frying 100 ml white wine 100 ml white wine vinegar 50 ml ginger syrup 2 spring onions 1 loaf of sourdough bread	<b>Dessert:</b> 150 g butter + extra for greasing the tin 100 g ground almonds 300 g sugar 250 g egg white 100 g flour + extra for sprinkling 300 g raspberries 4 sprigs of mint icing sugar

*Preparation in advance 2: **leg of lamb***  
Ignite the Big Green Egg and heat it to 180°C. Peel the remaining garlic and chop finely. Remove the thyme leaves and rosemary needles from the sprigs and chop finely. Cut the aubergine in half lengthwise. Drizzle the flesh with olive oil and sprinkle with finely chopped garlic and half of the chopped thyme and rosemary. Place the aubergine halves, along with the whole peppers, on the grid and close the lid. Roast for about 20 minutes with the lid closed. Turn the peppers occasionally with the Grill Tong. Take the aubergine and the peppers from the EGG and leave to cool slightly. Remove the skin and the stem of the aubergine and peppers and remove the seeds from the peppers. Cut the flesh into chunks.

*Preparation in advance: **financier***  
Melt the butter in a saucepan over low heat. Meanwhile, add the ground almonds, sugar and egg white in a bowl and stir together with a whisk. Make sure that you do not blend the mixture for too long. Finally stir the flour and the melted butter into the mixture. Grease a (clafoutis) baking tin with butter and sprinkle generously with flour. Divide three quarters of the raspberries over the bottom of the baking pan and pour the batter over it. Cover with foil and store in the refrigerator until cooking.

*Preparation: **sardines***  
Reignite the Big Green Egg or add more air so that the temperature rises to 180°C. Meanwhile, leave the chutney to reach room temperature and drain the spring onions. Drizzle the slices of bread on one side with the garlic oil and sprinkle with salt and pepper. Grill the bread for 1 minute on each side on the Cast Iron Griddle Half Moon. Remove from the EGG and place on a plate.  
Place the sardines on the Cast Iron Griddle Half Moon and grill with the lid closed for 1 minute on each side. Take the sardines from the EGG and

*Preparation: **financier***  
Take the Cast Iron Griddle Half Moon from the EGG and lift the Cast Iron Grid with the Cast Iron Grid Lifter. Place the convEGGtor in the EGG, place the Round Drip Pan on top and carefully pour a layer of water into the pan. Put the Cast Iron Grid back and bring the temperature to 180°C.  
Put the baking pan on the grid of the Big Green Egg and close the lid. Bake the financier in about 40 minutes until golden brown. Take out the EGG, sprinkle with icing sugar and garnish with the remaining raspberries and mint. ■



# Optimal enjoyment

— The tastiest recipes automatically in your mailbox —

Do you own a Big Green Egg or are you considering buying one? We want to continue to inspire you – not only on the basis of this and subsequent editions of Enjoy! If you subscribe to our digital newsletter at [biggreenegg.eu](http://biggreenegg.eu), you will automatically receive – twelve times a year – a delicious menu and the tastiest recipes that you can

prepare with your Big Green Egg. These menus and recipes are developed especially for you. All steps are clearly described in the recipe and the beautiful photos show the various steps and the tasty end result. These recipes will help you use your EGG in the best way and enjoy the many possibilities it offers.

Eight times a year, the monthly newsletter consists of a delicious three-course menu based on seasonal ingredients. SVH Master Chef Michel Lambermon and Executive Chef Arjen Rector are responsible for these menus. Their business 'To Amuse' gives, among other things, Big Green Egg workshops. They show you how,

with the right preparation, you can effortlessly serve a Big Green Egg starter, main course and dessert. The other four months, the newsletter features specific preparation techniques. Ralph de Kok, Dutch BBQ Champion 2010, owner of the Barbecue Paleis, and EGG specialist, takes a specific ingredient as a starting point for these. He provides you with practical product information and shows three cooking methods by using different cooking techniques. The same ingredient is thereby always given a slightly different flavour

nuance, which can lead to surprising results. This will gradually introduce you to all the cooking techniques that are possible with a Big Green Egg in a very tasty way. You will discover the benefits time and time again.

*Would you like to automatically receive the menus and recipes in your mailbox from now on? Then sign up for the 'Menu of the Month' at [biggreenegg.eu](http://biggreenegg.eu). Click on 'inspiration' and then 'Menu of the month.' Once logged in, you can also at all times access all menus and recipes on the site.*

## MENU OF THE MONTH



## Time as your friend...

**We seek to connect and feel close to those we love. We prepare food together, and are not in any rush. In the literal and figurative sense, we create our own campfire around which we sit in a circle of belonging in a lively atmosphere, where we can sit, laugh, talk, eat and drink. It is where we smoke the proverbial pipe of peace.**

**We thrive and feel good in this company. Activating our senses is even part of certain forms of therapy to reduce stress. What we see, hear, and smell, while we taste the food and enjoy the atmosphere, bring us back to ourselves. We ground ourselves, relax and re-emerge in the here and now. Preparing food together on the Big Green Egg fits very well within this trend of cocooning.**

Meat is the focus of this article because meat is an ingredient that is frequently prepared on the Big Green Egg. In this article we will keep out of the debate about meat eaters and vegetarians. Our chief concern is that what is being prepared is tasty and safe to eat. For example there is a big difference between grilling as quickly as possible and slowly cooking meats. There's quite a bit of science behind it.

The meat we eat consists mainly of muscle tissue. The muscle fibres are surrounded by connective tissue and fat tissue is also scattered in between. During cooking these tissues all have

their own characteristics. Because the proteins of muscle tissue contain an iron molecule that oxidizes upon heating, the red colour of the muscle tissue changes from pink to brown. The connective tissue consists of collagen, which under the influence of slow heating is converted into gelatine. This makes the meat tender. The fats are essential for both the taste and the texture of the meat. The hard fats melt and make the tissue shiny. We recommend using a core thermometer when cooking meat to carefully monitor the cooking process. At certain temperatures, the following process occurs:

**50°C.** White meat gets a white opal colour and red meat turns pink. The heat-sensitive proteins change in structure. They fall apart (denaturation), then solidify (coagulation). For saignant meat, this process must have taken place and this is the right core temperature. The meat has a juicy and firm consistency.

**60°C.** The meat turns brown and is cooked through. It shrinks and also becomes tougher, because the structure of the collagen present changes. Protein and moisture split even further, the meat loses moisture and becomes slightly drier. The meat is now medium done.

**70°C.** The collagen melts and the connective tissue dissolves into gelatine. The muscle fibres slowly loosen. Although these are still stiff and dry the meat seems more tender because the gelatine is juicy. The meat is well done at this stage.

**100°C.** This is the temperature to boil and braise. Originally, this was done in a closed pot where meats that are tough by nature were submerged in water and oil. The pot was then covered with a layer of glowing embers. This method kept the moisture in the meat and the gelatine created made the meat wonderfully tender. The combination

of the closed system and the unique ceramics of which a Big Green Egg is made, make this an ideal cooking method. Here we keep the temperature of the EGG around 60-65°C.

The above information seems contradictory. To keep tender meat juicy, we must not allow the meat to exceed 50°C, while a core temperature of just above 70°C should be reached in order for the development of soft gelatine. The solution has to do with time. If we cook slowly, the connective tissue will transform into gelatine and melt the fat. Slow cooking with

charcoal gives an extra dimension to this. Wood contains the substances cellulose and lignin. If it burns slowly, the cellulose caramelises and the lignin will change, depending on the type of wood, into a variety of aromatic flavours. Therefore, it is important to use charcoal on the basis of pure, non-impregnated types of wood.

**Conclusion:** food tastes best when you create a good atmosphere together and where the Big Green Egg is left in peace and quiet to ensure optimal results. Enjoy!



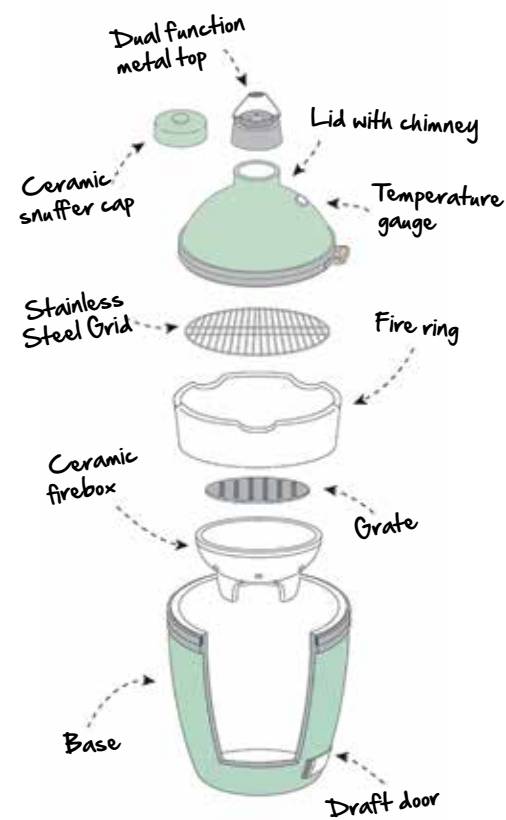
Hans van Montfort, Arts, R&D

Yvonne Coolen, Gestalt therapist and awareness trainer



# Filling, lighting & cooking

The Big Green Egg is suitable for many cooking techniques. After lighting up the EGG, various accessories can be used to set up the Big Green Egg for grilling, baking, boiling, stewing, smoking or slow cooking. On this page you will find a guide to the basic setups and a number of preparations they make possible.



## HOW TO LIGHT UP THE BIG GREEN EGG

1. Fill the ceramic fire pit with charcoal to about 5cm over the rim. Add 3 Big Green Egg Charcoal Starters (firelighters).
2. Fully open the air control at the base and light the firelighters. Leave the lid open. The large amount of oxygen will soon get the charcoal glowing.
3. After 10-15 minutes, if the firelighters have burned up, install the accessories for the desired setup, depending on what you are cooking.
4. Close the lid and install the dual function metal top. Set the temperature as shown in tip 3 on page 9.

**N.B. After lighting up, keep the lid of the Big Green Egg closed as much as possible to maintain the desired temperature.**

## TEMPERATURES & TIMES

In this list you will find the setup, temperature and time indication for common cooking preparations on the Big Green Egg.

Preparation	Weight	Big Green Egg temperature	Core temperature	Time (approx.)
<b>Setup 1:</b>				
Grilling fruit & vegetables	20-100 g	220°C	-	2-5 min.
Grilling shellfish	20-100 g	220°C	55°C	13 min.
Grilling fish	150-500 g	220°C	55°C	13 min.
<i>Short meat preparations</i>				
Rib Eye	100-250 g	220°C	50-68°C	5-10 min.
Chicken	100-250 g	220°C	75°C	20 min.
Lamb chops	100-250 g	220°C	50-68°C	5-10 min.
<b>Setup 2:</b>				
<i>Large meat preparations</i>				
Pork neck	2-5 kg	120°C	65°C	4 hour
Leg of lamb	2-5 kg	120°C	55°C	3 hour
Rump steak	2-5 kg	120°C	48°C	1,5 hour
<i>Smoking</i>				
Pork neck	2-5 kg	90°C	65°C	4 hour
Rump steak	1-3 kg	90°C	48°C	1,5 hour
Salmon	75-125 g	100°C	50°C	5 min.
<b>Setup 3:</b>				
Meat stew	2-8 kg	150°C	-	3-4 hour
Vegetable stew	1-5 kg	150°C	-	20 min.
<b>Setup 4:</b>				
Pizza	-	250°C	-	5-6 min.
Roasting potatoes	-	150°C	-	2-3 hour
Roasting root vegetables	-	150°C	-	2-3 hour
Hot chocolate cake	-	200°C	-	10 min.

### After use

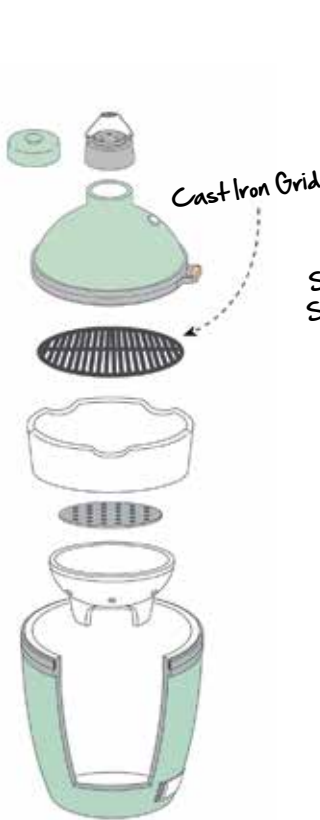
Closing the lower air slide of the Big Green Egg after use and sealing the chimney with the ceramic cover cap extinguishes the charcoal. You can simply light up the remaining charcoal once again the next time you use it. Stir the remaining coal with a poker so that the ash falls down. Add new charcoal and light up the Big Green Egg.



This overview was put together with the assistance of gastronomixs.com. The idea generator for chefs and food professionals.

## BASIC SETUPS

### 1 Cast Iron Grid

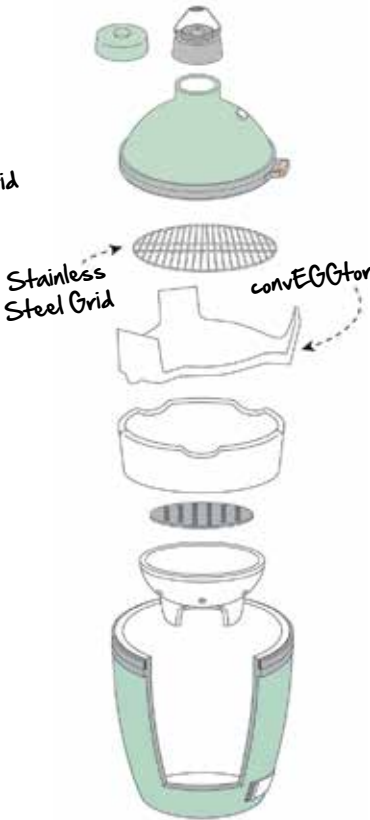


#### For serious grilling!

Using the Cast Iron Grid for direct cooking gives the food beautiful, distinctive grill stripes. Iron retains heat better than stainless steel.

*Uses include:*  
Short meat preparations /  
Vegetables / Fish / Fruit / Scallops

### 2 convEGGtor & Stainless Steel Grid

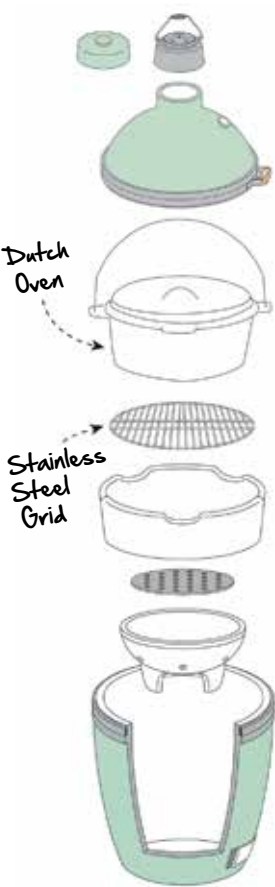


#### Indirect cooking

By installing the convEGGtor you turn the Big Green Egg into an oven. Suitable for low and high temperatures, potentially with the addition of wood smoke to smoke ingredients.

*Uses include:*  
Cooking large pieces of meat / Fish  
Smoking large pieces of meat & fish

### 3 Stainless Steel Grid & Dutch Oven



#### Stewing

By using the Cast Iron Dutch Oven without a lid the delicious aromas for which the Green Egg is known are absorbed by the dish.

*Uses include:*  
Stewed pork cheek / Vegetable stew  
Boeuf Bourguignon / Stewed onions

### 4 convEGGtor, Stainless Steel Grid & Flat Baking Stone



#### Cooking on stone

For baking pastry like cakes, breads, pizzas, and roasting of, for example, potatoes, sweet potatoes, and vegetables.

*Uses include:*  
Bread / Pizza / Hot chocolate cake  
Roasting potatoes and vegetables





# Tasty seasonal fish

Fish, and shellfish, lend themselves well to being prepared using the Big Green Egg. Furthermore, they contain valuable nutrients and these treasures from the sea are incredibly delicious too. They do not necessarily have to feature prominently in every dish, simply incorporating them into meals allow fish and shellfish to be used in a multitude of ways. Let the seasons inspire you, as some fish are at their best during particular seasons, which is partly how the fish population is maintained.

## Fried tuna with green asparagus

Serves 4

- 400 g tuna fillet
  - 4 green asparagus
  - 4 radishes
  - 1 red bell pepper
  - Cajun spices
  - 2 limes
  - 1 tbsp Kikkoman soy sauce
  - 1 tbsp ketjap manis
  - wasabi mayonnaise
  - chervil leaves
  - olive oil

**Accessories:**

  - Cast Iron Grid
  - Cast Iron Grid Lifter
  - convEGGtor
  - Flat Baking Stone

1. Heat up the Big Green Egg, with the Cast Iron Grid, to 200°C. Cut the tuna fillets into pieces of 2x2 cm. Peel the lower part of the asparagus and cut off the hard bottom of the stalks. Bring them to a boil in a saucepan with lightly salted water and blanch the asparagus for approx. 1 minute. Drain, and cool in ice water. Drain and pat dry the asparagus with a paper towel.

2. Place the asparagus, radishes and bell peppers on the grid of the Big Green Egg, close the lid and grill for about 3 minutes. Turn the vegetables halfway through. Remove the vegetables from the EGG and cover with aluminium foil so they are lukewarm upon serving (or heat up later in a stainless steel bowl on the Flat Baking Stone in the EGG).
3. Take the Cast Iron Grid out of the EGG using the Cast Iron Grid Lifter and put in a safe place. Place the convEGGtor and lay the standard stainless steel grid with the Flat Baking Stone on top in the EGG. Close the lid and let the EGG and the Flat Baking Stone heat up. In the meantime, sprinkle the Cajun spices on a plate and roll the tuna through it. For the dressing, squeeze the juice of 1 lime and mix with the soy sauce and ketjap.
4. Place the strips of tuna on the Flat Baking Stone and fry for 1 minute on all sides. Leave to cool slightly. In the meantime, cut the asparagus into pieces and sprinkle with salt and pepper. Cut the radishes into thin slices and the peppers into thin strips. Cut each tuna strip into four cubes.



5. Divide the tuna and vegetables across the plates and grate some lime zest on top (use the juice of this lime for another dish). Garnish with wasabi mayonnaise and chervil. Drizzle the plate with the dressing and olive oil.



## Salad with smoked halibut and grilled vegetables

Serves 4

- 400 g halibut fillet without skin
  - 1 red pepper
  - 1 yellow pepper
  - 1 courgette
  - 4 celery stalks
  - 4 baby corn
  - 1 spring onion
  - 2 cloves of garlic
  - 2-3 sprigs of thyme
  - olive oil
  - 100 g glasswort
  - 2 tbsp sushi vinegar
  - 1 lime
  - chives
  - basil

**Accessories:**

  - Cast Iron Grid
  - Pecan Wood Chips
  - Cast Iron Grid Lifter
  - convEGGtor
  - Flat Baking Stone



1. Heat up the Big Green Egg with the Cast Iron Grid to 170°C. Soak a handful of Pecan Wood Chips in water. Remove the stalk and the seeds from the peppers and slice into large chunks. Cut the top and bottom of the courgette and cut the fruit into quarters lengthwise. Peel the celery. Peel the garlic and finely chop along with the thyme. Mix into 3 tablespoons of olive oil and coat the vegetables with the mixture. Blanch the glasswort for 1 minute in boiling water, then drain. Cool immediately in ice water and leave to drain.
2. Place the vegetables, except the glasswort, on the grid of the Big Green Egg, close the lid and grill for about 3 minutes. Turn the vegetables halfway, then remove them from the grid.
3. Take the Cast Iron Grid out of the EGG using the Cast Iron Grid Lifter and place in a safe place. Close the lid of the EGG and open the air valve and the dual function metal top a small crack so that the temperature drops. Wait until it is around 130°C, then open the lid and sprinkle the soaked Pecan Wood Chips on the embers. Place the convEGGtor and lay the standard stainless steel grid and the Flat Baking Stone in the EGG. Close the lid and



wait approx. 5 minutes for the Flat Baking Stone to become hot.

4. Place the halibut on the Flat Baking Stone and sprinkle with salt and pepper. Brush with olive oil and close the lid. Leave to smoke for about 15 minutes. The fish meat must remain somewhat glassy. In the meantime, finely chop the vegetables. Mix the sushi vinegar with 4 tablespoons of olive oil and salt and pepper and drizzle the dressing over the vegetables.

5. Arrange the grilled vegetables and glasswort in the middle of the plates. Remove the halibut from the EGG with a spatula and place on a cutting board. Sprinkle with pepper and grate lime zest to taste. Cut the fish fillets into cubes and arrange on the plates. Garnish with the basil and chives.





Pasta with clams, tomatoes, razor clams and asparagus

Serves 4

- 750 g clams  
12 razor clams  
12 white asparagus  
½ fennel  
1 onion  
200 g cherry roma tomatoes  
2 sprigs of lemon thyme  
1 sprig of tarragon  
1 bunch of parsley  
2 cloves of smoked garlic  
neutral vegetable oil  
20 ml Pernod  
300 ml white wine  
2 limes  
450 g fresh fettuccine  
olive oil

Accessories:  
Cast Iron Grid  
Cast Iron Dutch Oven

1. Heat up the Big Green Egg with the Cast Iron Grid to 200°C. Wash the clams and the razor clams and throw away any damaged ones. Peel the asparagus and cut the bottom, hard bit off. Cut the fennel into slices. Peel the onion and cut into half rings. Halve the

tomatoes. Remove the thyme leaves and rosemary needles from the sprigs and chop finely. Peel and mince the garlic. Squeeze the juice from 1 lime.  
2. Grill the vegetables briefly on both sides. Take them from the grid and cut the asparagus into pieces and the fennel and onion into cubes.  
3. Place the Cast Iron Dutch Oven on the grid of the EGG. Heat a dash of vegetable oil and add the fennel, onion, tomatoes, thyme and garlic. Cook until the onion is glassy and add the clams and razor clams. Add the Pernod, white wine and lemon juice. Put the lid on the Cast Iron Dutch Oven, close the lid of the EGG and leave to boil for about 4 minutes.  
4. Meanwhile, cook the fresh fettuccine in a pan of lightly salted water on the stove, until al dente. Fresh pasta only needs 30-60 seconds to cook. Drain. Check that the clam and razor clams are open. Spoon the fettuccine and asparagus pieces into the Cast Iron Dutch Oven, drizzle with olive oil and sprinkle with salt to taste. Sprinkle with the chopped tarragon and parsley and grate lime zest on top. Stir gently and serve on the plates or place the pan on a heat resistant surface on the table.



Bouillabaisse

Serves 4

- 2 kg shore crab  
1 fennel  
1 stalk of lemon grass  
4 cloves of garlic  
neutral vegetable oil  
1 bouquet garni  
1tbsp of tomato purée  
250 g peeled tomatoes (canned)  
2 l fish broth  
300 ml white wine  
1 broccoli head  
4 small bunch of carrots  
100 g cherry roma tomatoes  
500 g clam  
8 razor clams  
1 clove of garlic  
3 cm fresh ginger  
400 g white fish fillet  
100 g tuna fillet  
4 sprigs of parsley  
4 baby corn  
25 g butter  
olive oil

Accessories:  
Cast Iron Grid  
Cast Iron Dutch Oven  
Drip Pan



1. Heat up the Big Green Egg with the Cast Iron Grid to 200°C. Meanwhile, finely chop the crab into pieces to release more flavour. Cut the fennel into cubes and the lemongrass into pieces. Peel and mince the garlic.  
2. Place the Cast Iron Dutch Oven on the grid of the EGG. Heat a dash of

vegetable oil and add the crab, fennel, lemongrass, garlic and bouquet garni. Close the lid of the EGG, leave to cook for a few minutes and stir now and then. Add the tomato purée, peeled tomatoes, fish stock and 200 ml of the white wine. Put the lid on the Cast Iron Dutch Oven, close the lid of the EGG

and leave to cook for about 2 hours.  
3. Meanwhile, cut the broccoli into florets and blanch for a few minutes in lightly salted water in a pan on the stove. Drain. Peel the carrots and halve the tomatoes. Wash the clams and the razor clams and throw away any damaged ones. Peel and mince the

garlic. Peel the ginger and chop finely. Cut the fish fillets into cubes. Finely chop the parsley.  
4. Place a sieve over a pan and scoop the broth from the Cast Iron Dutch Oven into it. Discard the solid ingredients from the Cast Iron Dutch Oven. Bring the temperature of the EGG to 180°C.  
5. Place the Drip Pan on the grate of the EGG and place the tomatoes in it. Close the lid and grill for 7 minutes. Open the lid after 4 minutes and put the peeled carrots and baby corn on the grid and grill for 3 minutes. Turn the vegetables halfway through. Remove the vegetables from the grid, leave to cool slightly and cut the carrots and baby corn into pieces.  
6. Place the (cleaned) Cast Iron Dutch Oven on the grid of the EGG and heat the olive oil in it. Add the garlic, ginger and clams and cook a few minutes until the shells open. Add the remaining white wine.  
7. Heat the pan with broth on the stove or on the grid of the EGG (make sure you use a pan with heatproof handles in this case). Meanwhile, divide the diced fish fillet, broccoli, carrots, baby corn, tomatoes, clams and razor clams across the plates. Cut the butter into small cubes. Take the pan with broth from the stove and mix butter and a little olive oil into the broth with a hand blender. Ladle the broth onto the plates and serve immediately.







Pizza with white fish and king prawns

Serves 4

- 4 balls of pizza dough
- 1 red pepper
- 1 courgette
- 1 onion
- 400 g white fish fillet
- 16 peeled king prawns
- 2 125 g balls of mozzarella
- 100 g blue cheese
- 12 chive leaves
- 4 sprigs of dill
- olive oil

For the sauce:  
1 kg pomodori tomatoes  
1 bunch of basil  
2 cloves of garlic  
50 g ginger  
150 g brown sugar

Accessories:  
Cast Iron Grid  
Cast Iron Dutch Oven  
Cast Iron Grid Lifter  
convEGGtor  
Flat Baking Stone  
Aluminium Pizza Peel

1. Heat up the Big Green Egg with the Cast Iron Grid to 200°C. Meanwhile, for the sauce, finely chop the tomatoes and the basil. Peel the garlic and the ginger root and chop finely.
2. Place the Cast Iron Dutch Oven on the grid and add all ingredients for the sauce. Close the lid of the EGG and leave to simmer for 20 minutes. Remove the stalk and the seeds from the peppers and slice into large chunks. Cut the courgette into thin slices. Peel the onion and cut into rings. Cut the fish fillets into thin strips and the prawns in half lengthwise.
3. Take the Cast Iron Dutch Oven from the EGG. Lift the Cast Iron Grid with the Cast Iron Grid Lifter, place the convEGGtor and put back the grid. Place the Flat Baking Stone on it and close the lid. Heat the EGG to 250°C.
4. Rub the sauce through a sieve. Roll the pizza dough balls on a floured worktop. Brush the bottoms with the sauce and top with the peppers, courgette, onion, fish and king prawns. Tear the mozzarella into pieces, divide

over the covered pizza bases and crumble the blue cheese over it.

5. Place a pizza on the Flat Baking Stone using the Aluminium Pizza Peel. Close the lid and bake for about 8 minutes until crisp. Meanwhile, cut the chives and dill into pieces. Remove the pizza from the EGG and sprinkle with herbs. Drizzle with olive oil and serve immediately. Bake the other pizzas in the same way.

TIPS:

- Cover the edges of the pizza with garlic oil after baking. You can do this easily by mixing half a peeled and chopped garlic clove into 500 ml of corn oil.
- Cut a fennel bulb into very thin slices. Drizzle it with olive oil and sprinkle with salt and pepper and spread over the pizzas after baking.



Sea bream baked in salt crust

Serves 4

- 2 sea bream with skin and scales, cleaned
- 1 fennel bulb
- 2 cloves of garlic
- 6 sprigs of rosemary
- 1 lime
- 3 kg of sea salt
- 8 egg whites

To serve with:  
green salad

Accessories:  
convEGGtor  
Cast Iron Grid  
Flat Baking Stone

1. Heat the Big Green Egg, with the convEGGtor and Cast Iron Grid, to 175°C. In the meantime rinse the sea bream thoroughly and pat dry with paper towel.
2. Cut the fish three times diagonally on both sides. Peel the garlic and cut into thin slices. Cut twelve small pieces of rosemary and remove the needles from the remaining rosemary. Stick a slice of garlic and a piece of rosemary in each incision. Chop the remaining needles and finely grate the lime zest. Mix in a bowl with the salt and the egg whites.
3. Sprinkle the insides of the fish with pepper and salt. Cut the fennel in half lengthwise and place the sea bream with the inside facing the convex side of the fennel halves.
4. Spoon a layer of salt on the Flat Baking Stone and place the sea bream on top. Cover with salt and press gently. Place the Flat Baking Stone on the grid of the EGG, close the lid and leave to cook for 20 minutes.
5. Gently remove the Flat Baking Stone from the EGG and place on a heat resistant surface. Gently break the salt crust with the back of a spoon. Remove the salt, the skin will also open up.
6. Remove the fish from the bone, brush with olive oil and season with salt if necessary. Divide the fish on plates and serve with a green salad.

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Grilled oysters with parsley gel

Serves 4

- 4 oysters
- sea salt

For the gel:  
3 sheets of gelatine  
1 bunch of parsley

1. First make the gel. Soak the gelatine in cold water for a few minutes. Bring the parsley to a boil in a pot of lightly salted water. Drain and collect the cooking liquid. Measure 250 ml of the cooking liquid, squeeze out the gelatine

- and dissolve it in the mixture. Put the parsley in the blender and blend until smooth. Rub through a sieve and leave it to cool. Store in the refrigerator in a clean bottle.
2. Preheat the Big Green Egg to 170°C. Place the (closed) oysters on the grid, close the lid and grill for about 4 minutes. In the meantime scoop a spoonful of sea salt on each plate.
3. Remove the oysters from the grid. Keep in a tea towel and pierce with an oyster knife. Put an oyster on the sea salt and spray or scoop some parsley gel onto it.





# Easy meals

The Big Green Egg is not only suitable for extensive cooking methods, but for easy meals too. Ignite your EGG, and start your preparations. You will have a delicious meal on the table before you know it. These tasty dishes are relatively simple and quick to prepare and ideal for a busy weekday!

## Chicken curry with noodles

Serves 4

- 500 g chicken thighs
- 2 onions
- 2 cloves of garlic
- ½ chilli pepper
- 30 g fresh ginger root
- 2 spring onions
- sunflower oil
- 1 stalk of lemon grass
- 40 g yellow curry paste
- 200 ml coconut milk
- 200 ml chicken stock
- 400 g udon noodles
- 3 sprigs of coriander

Accessories:  
Paella Grill Pan

1. Heat up the Big Green Egg, with the standard grid, to 190°C. Meanwhile, cut the chicken-thigh meat into large chunks. Peel and slice the onions and garlic. Remove the stem and seeds from the chilli peppers and cut them into thin strips. Peel the ginger and chop finely. Clean the spring onions and cut into pieces of about 2 cm.  
2. Place the Paella Grill Pan on the grid of the EGG and heat a dash of sunflower oil in it. Sauté the chicken-thigh meat and season with freshly ground pepper.

3. Bruise the lemongrass by hitting it in several places with a rolling pin and add, along with the onion, garlic, chilli and ginger to the meat. Stir together, add the curry paste, and cook for 1 minute. Add the coconut milk and chicken stock and close the lid of the EGG. Leave the curry to simmer for 5 minutes. In the meantime, soak the noodles in a bowl of hot water and coarsely chop the coriander.  
4. Spoon the spring onions into the curry and drain the noodles in a colander. Divide across the plates and sprinkle with the coriander.



## Cassoulet with fresh sausage

Serves 4

- 250 g dried white beans
- 2 fresh sausages weighing 300-400g
- 1 onion
- 1 clove of garlic
- 5 small carrots
- ½ celeriac
- 150 g chanterelles
- 2 spring onions
- 1 tbsp sunflower oil
- 1 l chicken stock
- 4 sprigs of parsley

Accessories:  
Cast Iron Grid  
Cast Iron Dutch Oven

1. Soak the beans 12 hours in advance in cold water in the fridge.  
2. Heat up the Big Green Egg, with the Cast Iron Grid, to 180°C. In the meantime, roll the sausages and insert two skewers crosswise into each sausage so that the sausages remain rolled up nicely. Peel and slice the onions and garlic. Peel the carrots and cut into equal pieces. Peel the celeriac and cut into cubes of about 1x1 cm. Clean the chanterelles and wash and dry the mushrooms. Clean the spring onions and cut into pieces of about 2 cm. Pick the leaves off the parsley.



3. Pour the beans into a colander. Place the Cast Iron Dutch Oven on the grid and heat the oil in the pan. Sauté the onion and garlic for a few minutes, add the beans and the chicken broth. Close the lid of the EGG and bring the temperature of the EGG to 110°C. Let the beans cook gently for 15 minutes and add the carrots and celeriac.  
4. Add the chanterelles and spring onion 30 minutes later. Close the lid again and leave to simmer for 15 minutes until the beans are tender and the broth has reduced substantially. Take the Cast Iron Dutch Oven from the EGG and place the lid on the pan. Bring the temperature of the EGG back up to 180°C.  
5. Place the sausages on the grid and grill for about 3 minutes on each side until the sausages are cooked through and golden brown.  
6. Spoon the cassoulet in a large bowl, put the sausages on top and sprinkle with the parsley.



## Big Green Egg tortilla

Serves 4

- 3 onions
- 1 clove of garlic
- 1 red pepper
- 100 g chorizo
- 250 g mushrooms
- 8 raw king prawns
- 200 ml unsweetened whipped cream
- 1 egg
- 2 egg yolks
- 2 tbsp sunflower oil
- 400 g precooked potato slices
- 50 g grated Parmesan cheese
- 12 rocket leaves
- bread, for serving

Accessories:  
Cast Iron Grid  
Cast Iron Dutch Oven  
Cast Iron Grid Lifter  
convEGGtor

1. Heat up the Big Green Egg, with the Cast Iron Grid, to 180°C. Meanwhile, peel the onion and garlic. Cut the onion into half rings and chop the garlic. Remove the stalk and the seeds from the peppers and slice into thin strips. Cut the chorizo

into small cubes and the mushrooms into slices. Peel the prawns, remove the intestines and cut them in half. Measure 50ml of the cream and beat in the egg and the egg yolks with a whisk.  
2. Place the Cast Iron Dutch Oven on the grid and heat the sunflower oil in it. Add the potatoes and cook for a few minutes. Add the onion, garlic, peppers, chorizo and mushrooms. Sprinkle with freshly ground pepper and mix. Close the lid of the EGG, pour the 150 ml of whipped cream into the pan after 5 minutes and cook for another 5 minutes with the lid closed.  
3. Take the Cast Iron Dutch Oven from the EGG and stir the egg and cream mixture and prawns into the contents of the pan. Spread over four single cocottes and sprinkle with Parmesan cheese. Take the Cast Iron Grid out of the EGG using the Cast Iron Grid Lifter and place the grid in a safe place. Place the convEGGtor and lay the standard grid in the EGG. Close the lid and wait for the EGG to reach the correct temperature.  
4. Put the cocottes on the grid, close the lid and cook for about 30 minutes until golden brown. Remove the cocottes from the EGG, garnish with rocket and serve with the bread.



## Lettuce & potato mash with fried cod

Serves 4

- 800 g potatoes
- 600 g cod fillet on the skin
- 1 head of lettuce
- 50 g pickled onions
- 3 pickled gherkins
- 4 slices of bacon
- 2 tbsp piccalilli
- 50 g butter
- 50 ml unsweetened whipped cream

Accessories:  
Cast Iron Dutch Oven  
Cast Iron Griddle Half Moon

1. Heat up the Big Green Egg, with the standard grid, to 180°C. Peel the potatoes and cut them into equal pieces. Put the potatoes in the Cast Iron Dutch Oven and pour enough water in the pan to cover them. Add salt to taste and place the pan on the grid. Close the lid of the EGG, bring the water to a boil and cook the potatoes for about 20 minutes.  
2. In the meantime, cut the cod fillet into four equal pieces. Pick and wash the lettuce. Dry it using a salad spinner or pat it dry with a clean tea towel. Put 8 leaves from the heart of the lettuce to the side and cut the remaining lettuce into large pieces. Drain the pickled onions and gherkins and cut into chunks.  
3. Carefully remove the Cast Iron Dutch Oven from the EGG and place the Cast Iron Griddle Half Moon on it with the smooth side up. Close the lid so that the Cast Iron Griddle Half Moon warms up, and drain the potatoes. Put the lid on the Cast Iron Dutch Oven.  
4. Place the bacon on the Cast Iron Griddle Half Moon and cook a few minutes until crispy. Take the bacon off the Cast Iron Griddle Half Moon using

a spatula and drain on kitchen paper. Season the cod fillets with salt and put them skin-side-down on the Cast Iron Griddle Half Moon. Close the lid of the EGG and cook for about 3 minutes. Turn the cod fillets and cook them with the lid closed for about 2 minutes longer. Mash the potatoes finely, add the chopped lettuce, the pickled onion, gherkin, piccalilli, butter, unsweetened whipped cream and salt and pepper to taste and toss well.  
5. Place a cooking ring on each plate with a diameter of about 10 cm, fill with the mash, then remove the ring. Place a cod fillet on top and garnish with a slice of fried bacon and the lettuce leaves put aside earlier.







# Big Green Egg's Flavour Fair

## Will you join the fun?

**Every year, participants and visitors alike keenly anticipate the Big Green Egg Member Day. Over the years, this event has become a major culinary festival. From 2015 onwards it will continue under the name Big Green Egg's Flavour Fair.**

As in previous years, gastronomy will once again be celebrated at this year's edition on the third Sunday of June. Against the backdrop of the Heerlijkheid Mariënwaerd estate in Beesd, the Netherlands, around 70 professionals from home and abroad will prepare the most delicious dishes, from appetizers to desserts. All chefs and their teams are free to prepare what they choose on the Big Green Egg and to give guests a taste of their creations. These can vary from classic signature dishes to very surprising modern dishes. In addition, pure ingredients cooked on the Big Green Egg will be served to allow you to fully experience the special taste added by the Big Green Egg.

### A flavourful day

Tasting, pure products, and craftsmanship are the focus of this flavourful day. Come and taste the delicious dishes served by the participants, prepared with products of the finest quality. There will be a diverse range of dishes, with meat, fish and vegetables all well represented, while there will also be plenty of attention for sweet and savoury pastry dishes. Craftsmanship will be expressed in many ways. The professionals take pride in their work and their enthusiasm is catching. They will share their craft and knowledge



of cooking on the Big Green Egg, and a number of them will be given a special stage, with special attention for a specific cooking technique, allowing you to broaden your knowledge in an informal way. There will be plenty of interaction and questions will be more than welcome. Ideal you will already own a Big Green Egg or will be considering buying one.

### Family Day

Children are also catered to, of course. They can have fun with, among other things, the play cushions in the special tents set up for them, and there will also be special children's cooking

activities. Under expert guidance, children will be able to prepare their own creations on Big Green Eggs, based on fair, fresh and pure ingredients. To complete the experience at the Big Green Egg's Flavour Fair, there will of course also be musical entertainment. The many forms of entertainment for young and old alike guarantee a fun and tasty family day.

*Will you join in the fun? Order your ticket(s) via [biggreenegg.eu](http://biggreenegg.eu). The cost is €35 per person, which includes unlimited tasting of the dishes. Children under 12 are admitted free of charge and parking is free of charge.*

*Next time  
in Enjoy!*



*We hope you enjoyed all the recipes and articles in this edition of Enjoy! In this edition, the emphasis is on delicious spring dishes and sunny summer recipes.*

*In the following edition of Enjoy!, you will find a variety of recipes that are perfect for autumn and winter. In this way we continue to inspire you throughout the year...*

### Seasonal menus

Taste the autumn & winter

### The chef's region

Flavours from Finland

### Sustainability

Tasty seasonal fish II

### Regional

Piedmont specialities

### For busy days

Easy meals

# THE BIG GREEN EGG BOOK



All the cooking techniques you can utilise on a Big Green Egg such as baking, roasting, stewing, grilling, smoking and slow cooking receive ample attention and are clearly, extensively described, step by step. The many basic preparations and the slightly more challenging recipes by our ambassadors make the book a valuable source of inspiration for anyone who has a Big Green Egg or wants one. As you are accustomed to, only the finest ingredients are used which, thanks to the use of the Big Green Egg, gain a subtle, unmistakable flavour nuance. The results? They have been recorded in The Big Green Egg Book in beautiful, mouth-watering photographs.

The Big Green Egg Book contains a wealth of information and recipes. The book has 192 pages, is 24 x 28 cm and is bound in a stylish hard cover.

The book is expected to appear in English and German, alongside the existing Dutch version in mid-2015.



The Big Green Egg Book costs € 57 (recommended retail price) and is available at Big Green Egg dealers.



Early last year, the official Big Green Egg Book was launched. This amazing lexicon, with a foreword from top Dutch chef Jonnie Boer of three-star restaurant De Librije in Zwolle, was a huge success.

*The next edition of Enjoy! will be available in mid-October 2015 at your Big Green Egg dealer.*



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