

ENJOY!

EN - #10 autumn/winter



MAGAZINE

ENJOYMENT AT HIGH-ALTITUDE

— SOUTH TYROL —

Game from the Big Green Egg
—
Michelin-starred chef Edwin Vinke
—
Portrait of a Food Freak

OPEN FLAVOUR™

★ The Original ★ Big Green Egg

OPEN FLAVOUR

SINCE 1974

Many professionals seduce their customers every day with the delicious touch of flavour that preparation on the Big Green Egg adds to their dishes and creations. Along with its durability and the various cooking techniques that the EGG makes possible, this flavour accent has quickly made the Big Green Egg very popular within the hospitality industry. In the end, just like any cooking enthusiast, professionals prefer working with the finest ingredients and the best equipment that fully optimises the flavours of the food. Chef Edwin Vinke is no different...

"Initially, I wasn't very interested in having a Big Green Egg. Lots of chefs already had an EGG, which meant that I was looking for something else. That's just the way I am, so we had an offset smoker. I also had my doubts about the Big Green Egg. I was under the impression that everything would be given the same flavour, which turned out to be completely wrong.

During an event here in the restaurant's garden at which we only used Big Green Eggs to do the cooking, I was stunned by how fantastic a cooker it actually was. The way it lets you manage the temperature and the fact that you don't have to hover over it are amazing advantages. It's just so much easier to use than I thought. Together with my colleagues in attendance, we decided that the EGGs didn't have to be returned; we wanted to keep them!

Now, together with the barbecues I already had, they form the foundation of my kitchen. They give depth to the ingredients I use and a flavour that you just can't get from a plancha, a pan or a stove. When you smoke and glaze a suckling pig and combine it with some fish, what you get is the pure taste of nature. In the restaurant, I mostly use them to slow cook or fiercely grill meat and fish. The power that a Big Green Egg has is amazing... even the MiniMax, which really is fantastic!

At home, I use the EGG to prepare simple things. The best part is that it lets you enjoy each other's company at the table, even though we're often all standing around the EGG. But you don't have to. Once the EGG has reached the desired temperature, it stays constant. It's perfect, it's delicious and it's really easy!"

Edwin Vinke
Chef at restaurant De Kromme Watergang**



Colofon

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ACACIA HARDWOOD TABLES

You don't need much, in addition to a Big Green Egg, to cook outside. With the help of just a few tools, you can get the most out of your EGG. Furthermore, thanks to our extensive range of accessories, you'll have plenty to choose from to make cooking even easier and to make your Big Green Egg lifestyle complete.

The new Acacia Hardwood Table, for instance, is an excellent choice. It delivers a significant amount of additional work space where you can have your cutting board,

ingredients, glove, tongs, spatula and more close at hand and ready to use. The table features lockable wheels, making it easy to relocate.

These hand-made tables are crafted from solid, premium, oven-dried Acacia wood and are available for the Large and XLarge models. Acacia has a beautiful, natural look. It is able to withstand a range of weather conditions, which makes it perfect for outdoor use. This type of wood is very hard, durable and requires little maintenance. It is very durable and, in principle, it does



not require treatment. If you would like to maintain its attractive, deep colour for years, you could opt to varnish it, or cover it with a ventilating EGG Cover.

The Acacia Hardwood Tables are available for the Large (150 x 60 x 80 cm) and XLarge (160 x 80 x 83 cm) models.



GAME FROM THE BIG GREEN EGG

Although game is available all year round, the game season only seems to start when autumn has arrived. From that moment on, the supply of fresh, local game is at its peak for several months and all this sustainable organic meat is available in abundance. And the Big Green Egg is just the thing to prepare it with!

GRILLED SADDLE OF HARE

Serves 2

Preparation in advance: 5 minutes
(excluding 45 minutes for allowing it to stand)

Preparation circa: 35 minutes

1 saddle of hare, 400-450 g, with pellicle
4 sprigs of wild thyme
14 g sugar
12 g salt

Accessories:

Dual Probe Remote Thermometer

PREPARATION IN ADVANCE

Remove the saddle of hare from the refrigerator. Remove the leaves from the thyme, finely chop them, mix with the sugar and salt and rub the mixture into the meat. Leave to stand for about 45 minutes at room temperature. Ignite the charcoal in the Big Green Egg and heat, with the grid, to a temperature of 125°C.

PREPARATION

Rinse the meat and pat dry with a paper towel.

Place the meat, rib side down, on the grid and close the lid of the EGG. Grill for about 20 minutes. Turn the saddle of hare over, stick the pin of the probe thermometer in the centre of the meat and set the temperature for 53°C. Close the lid and leave to cook until the set core temperature has been reached.



GRILLED VENISON LOIN

WITH WINE-STEWEED VEGETABLES, CREAM CHEESE CRÈME AND KALE CRISPS

Serves 6-8

Preparation in advance: 5 minutes
(excluding 45 minutes for allowing it to stand)

Preparation: approx. 60 minutes

1 venison loin on the bone, 1.8-2.2 kg,
with pellicle but with a thin layer of fat

22 g sugar

18 g salt

12-15 sprigs of wild thyme

For the vegetables:

1 pak choi

1 fennel

½ bulb of solo garlic

3-4 sprigs of thyme

1 sprig of parsley

8 black peppercorns

3 allspice grains

20 g butter

1 tbsp olive oil

300 ml refreshing, dry white wine

For the kale crisps:

1 bunch of kale

For the cream cheese crême:

50 g spinach

10 g rocket

20 g parsley

45 ml extra virgin olive oil

200 g cream cheese

50 ml drained (Greek) yoghurt

Accessories:

Dual Probe Remote Thermometer

Dutch Oven

PREPARATION IN ADVANCE

Remove the venison loin from the refrigerator. Mix the sugar and salt in a bowl. Place the meat on the rib side, rub with the mixture and allow to stand for 45 minutes at room temperature. Ignite the charcoal in the Big Green Egg and heat, with the grid, to a temperature of 125°C.

PREPARATION

Rinse the meat and pat dry. Again place the meat on the rib side. Use a knife to loosen the meat from the top rib, approx. 1 cm deep, spread the sprigs of thyme over it and tie it up again firmly. Place the meat on the grid, rib side down, stick the pin of the probe thermometer into the centre of the meat and set it for a core temperature of 52-53°C. Close the lid of the Big Green Egg.

To prepare the vegetables, quarter the pak choi and fennel and place them in the Dutch Oven. Add the garlic, thyme, parsley, pepper corns, allspice grains, butter and olive oil and pour the wine into the pan. Place the pan on the grid, turn the meat over (the set core temperature has not yet been reached), close the lid of the EGG and leave the vegetables to stew for 20-30 minutes.

Break the kale into small pieces and place them on the grid. With the lid closed, grill the kale until crisp in about 10-15 minutes. For the cream cheese crême, coarsely chop the spinach, rocket and parsley. First, mix in the olive oil, then the cream cheese and then the yoghurt. Season to taste with salt and pepper.

When the meat has reached the desired temperature, remove it from the grid and leave to rest. Scoop the pak choi and fennel from the pan and leave to drain. Cut the meat into neat slices and distribute them on the plates together with the pak choi, fennel, kale crisps and cream cheese crême.

ROASTED CELERIAC

Combines perfectly with game!

Serves 6-8

Preparation in advance: 15 minutes

Preparation time: over 2 hours

1 celeriac

50 g butter

Accessories:

convEGGtor

Round Drip Pan

Instant Read Digital Thermometer

PREPARATION IN ADVANCE

Ignite the charcoal in the Big Green Egg and heat to 175-200°C with the convEGGtor and the grid. In the meantime, wash the celeriac and pat dry.

PREPARATION

Place the celeriac in the Round Drip Pan, place it on the grid and close the lid of the EGG. Leave it to cook until the celeriac has reached a core temperature of 97°C. Check the temperature with the Instant Read Digital Thermometer by sticking the pin into the centre of the vegetable. The current core temperature will be shown within a few seconds.

Remove the Round Drip Pan from the EGG and allow the celeriac to cool somewhat. Meanwhile, wash the Drip Pan, add the butter to it and heat on the grid until the butter is golden brown in colour and acquires a nutty aroma. Be careful not to burn the butter.

Remove the peel from the celeriac and cut the flesh into chunks. Sprinkle with butter and season to taste with salt and pepper.

Tip

Sprinkle fresh, finely chopped herbs on the roasted celeriac.





THE BIG GREEN EGG BOOK

Really, we should call it The Big Green Egg-bible, because this book is a must-have for any Big Green Egg fan! It presents the entire spectrum of options, flavours and ingredients, from basic to haute cuisine, and from starters to desserts. A ll tastefully packaged in a luxurious book with photos to make your mouth water.

The book is split into two parts. Part one features basic meals with a twist. These recipes are relatively simple, but are also so surprising that they will also interest advanced cooks. How does a smoky burger with miso butter sound? Or how about mackerel with rhubarb chutney?

In part two, top-level chefs such as Jonnie Boer (Netherlands), Roger van Damme (Belgium), Sasu Laukkonen (Finland) and Didi Maier (Austria) reveal their secrets. They tell the reader about their love for the Big Green Egg, explain their approach to cooking and give tips about using the EGG. The chefs' recipes are like a written masterclass; clearly described step-by-step so that they can also be prepared by less-experienced hobbyists.



Have we piqued your interest in The Big Green Egg Book? It's available from the nearest Big Green Egg dealer and is available in French, German, Swiss German, English, Swedish and Dutch. It contains 200 pages, is 24 x 28 cm, is bound in an attractive hard cover and is priced at €60.00 (recommended consumer price).

ACCESSORIES MAKE THINGS EVEN MORE FUN!



3.



1.



2.

1. Charcoal Starters

To light the charcoal in the Big Green Egg, dependent on the size EGG, you need only 3 charcoal starters max. These natural charcoal starters contain no chemicals, and are odourless and tasteless.

2. convEGGtor

The ceramic convEGGtor is a heat shield that ensures that the food does not come into direct contact with the heat source. Because the heat is indirect, the convEGGtor recreates the effect of an oven. This is an ideal way to prepare all oven dishes, to cook delicate ingredients, to cook at low temperatures and when using a Dutch Oven. It's possible to combine the convEGGtor with the Flat Baking Stone on which you can bake the most delicious breads and pizzas with an authentic, crispy base. Available for all models.

3. Wood Chips

By sprinkling wood chips, soaked or otherwise, over the coals, the ingredients and dishes in the EGG become smoked, which enhances their flavour. Big Green Egg Wood Chips are available in the varieties Walnut, Pecan, Apple and Cherry.

4. Wooden Grilling Planks

Wooden Grilling Planks enhance the flavour and aroma of meat and fish. Place the ingredients on the (water soaked) plank and then lay it on the grid. The moisture absorbed by the wood creates a smoky effect. The Wooden Grilling Planks are available in Cedar and Alder to create different flavour accents.

You can find more handy accessories on page 21. The complete range is described on biggreenegg.eu

Safety first

While cooking, it is often the case that you will want to either place or remove the convEGGtor®, or that the Stainless Steel Grid needs to be replaced by the Cast Iron Grid, or vice versa.

Always handle these parts using the right accessories, such as the EGGmitt® and the Cast Iron Grid Lifter. Also, make sure that while the EGG® is on, you always open it carefully in two steps. First, open the lid a few centimetres, so that oxygen can enter in a controlled fashion. Second, keep it there for a few seconds before opening the lid fully. Opening the lid in this way prevents a gout of flame from forming. Before using your EGG for the first time, read all the safety tips on biggreenegg.eu.

SMOKING

While using the Big Green Egg you can easily add more flavour by smoking the ingredients, whether you're cooking fish, meat, vegetables or fruit, for example. Thanks to the ceramic used in its construction, the humidity level in the Big Green Egg is perfect for smoking food and it keeps the ingredients or dish deliciously juicy! Just give it a try. This delicious preparation technique is easier than you think.



HAY-SMOKED ROUND STEAK

CARPACCIO

Smoking meat is a great way of adding flavour to a dish and it may be the last thing you would think of when preparing carpaccio. However, smoked carpaccio is something we really recommend. In this recipe, the meat is smoked on hay, which results in an incredible taste sensation. As the temperature of the EGG is moderate, the inside of the meat remains raw, which is what carpaccio is all about.

Serves 8

**Preparation in advance: 30 minutes
(excluding 90 minutes for cooling)**

Preparation: 10 minutes

hay
1 kg of round steak
50 g pesto
olive oil
balsamic vinegar
50 g rocket
50 g shaved Parmesan cheese
4 tbsp pine nuts

PREPARATION

► Fully open the draft door on the ceramic base of the Big Green Egg. Ignite the charcoal in the Big Green Egg with three starter blocks and leave the lid open for about 10 minutes. Meanwhile, wet a substantial handful of hay in a container with water.

► After 10 minutes, or when about one third of the charcoal is glowing, place the grid in the EGG with a bed of wet hay on it. Wait until the hay starts smoking, place the steak on the hay and immediately close the lid of the EGG. Closing the lid immediately is important, as it prevents the hay from burning. At this stage, the hay should only smoke. For this reason, keep the draft door and the dual function metal top slightly open to allow enough oxygen to enter to keep the charcoal glowing, but to prevent the hay from burning. The temperature in the Big Green Egg can increase to a maximum of 130°C.

► Turn the steak after approximately 7-8 minutes, close the lid of the EGG and leave to smoke for another 7-8 minutes.

► Then open the lid and wait for the hay to start burning. Remove the steak from the Big Green Egg once the hay has burned down. Leave the meat to cool for a bit, wipe off any hay remains and wrap it tightly in cling film.

To make it easier to carve into slices, place the meat in the freezer for about 1.5 to 2 hours.

PREPARATION

► Carve the steak into thin slices and distribute these across the plates in overlapping layers. Allow to reach room temperature, if necessary. Top with little heaps of pesto, and sprinkle with olive oil and balsamic vinegar. Sprinkle with the rocket, shaved Parmesan and pine nuts, and season to taste with salt and pepper.





HOT SMOKED TUB GURNARD AND SWEET-AND-SOUR SALAD



Do you like smoked fish? If so, try this smoked tub gurnard. Brining the fish fillets first will make them firmer and tastier. The sweet-and-sour salad combines perfectly with the flavour of smoked fish fillet!

Serves 4

Preparation in advance: 20-30 minutes (excluding 2 hours of brining)

Preparation: 40 minutes

2 tub gurnards
8 tbsp coarse sea salt
2½ tbsp sugar

For the sweet-and-sour salad:

200 ml vinegar
200 g sugar
1 cm fresh ginger root
½ red chilli pepper
1 stalk of lemongrass
¼ pumpkin
1 cucumber
1 lime
2 heads of little gem

Accessories:

🌿 Cherry Wood Chips
🌿 convEGGtor

PREPARATION

➤ Fillet the tub gurnards (or ask your fishmonger to do this), but do not remove the skin. Mix the sea salt with the sugar and generously rub both sides of the fish fillets with the salt mixture. Cover and leave to brine for 2 hours in the refrigerator.

➤ To prepare the sweet-and-sour salad, bring the vinegar to the boil adding 200 ml of water and the sugar. Peel the ginger root and slice thinly, cut the chilli pepper into rings and crush the lemon grass. Add to the boiling vinegar mixture, turn the heat down to low and allow to softly simmer for 15 minutes.

➤ Allow the sweet-and-sour mixture to cool. Meanwhile, peel the pumpkin, remove the seeds and shave the flesh into thin strips using a peeler. Wash the cucumber and shave into strips lengthwise. Remove the ginger and the lemon grass from the sweet-and-sour mixture. Halve the lime, squeeze the juice of one half (keep the other half separate) over the sweet-and-sour mixture and add the pumpkin and cucumber strips to it. Allow to marinate for 1 hour at room temperature.

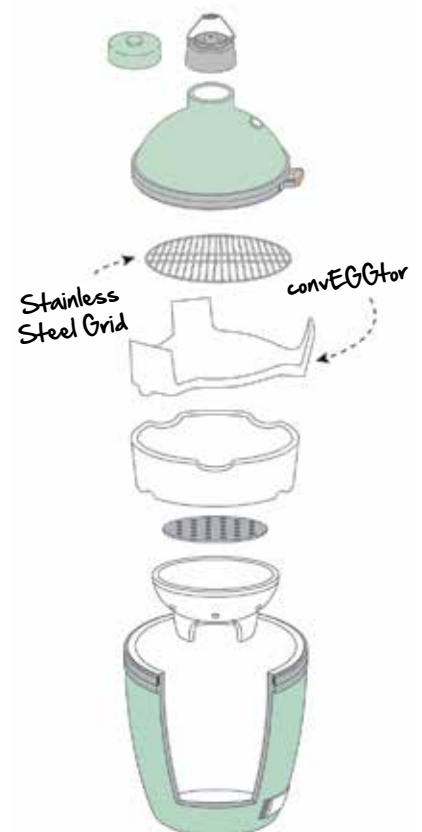
PREPARATION

➤ Soak a generous handful of Cherry Wood Chips in water. Fully open the draft door on the ceramic base of the Big Green Egg. Ignite the charcoal in the Big Green Egg with three starter blocks and leave the lid open for 10-12 minutes. In the meantime, rinse the tub gurnard fillets under cold flowing water and pat dry.

➤ As soon as a third of the charcoal starts to glow, sprinkle the Wood Chips on it and place the convEGGtor and the grid. Place the tub gurnard fillets on the convEGGtor, skin-side down, and close the lid of the EGG. Close the draft door to a gap of 1 centimetre and slightly open the dual function metal top. The idea is for the temperature of the Big Green Egg to be between 65 and 90°C. Smoke the fillets for about 25 minutes. By then, they will be done and will taste absolutely fantastic.

➤ Remove the leaves from the little gem heads and share among the plates. Cut the remaining half lime into four segments. Drain the sweet-and-sour vegetables and arrange them on the plates. Remove the tub gurnard fillets from the grid, halve them diagonally and position them nicely on the salad. Garnish with a segment of lime.

The ideal setup for this dish



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

Temperature & times

| Preparation | Weight | Big Green Egg Temperature | Core Temperature | Time (approx.) |
|-----------------------------------|-----------|---------------------------|------------------|----------------|
| Grilling | | | | |
| Fruit & vegetables | 20-100 g | 220°C | - | 2-5 min. |
| Shellfish | 20-100 g | 220°C | 55°C | 13 min. |
| Fish | 150-250 g | 220°C | 55°C | 13 min. |
| Côte de boeuf | 1 kg | 230-250°C | 52-58°C | 16-20 min. |
| Rib Eye | 100-250 g | 220°C | 50-68°C | 5-10 min. |
| Lamb chops | 100-250 g | 220°C | 50-68°C | 5 - 10 min. |
| Chicken | 150-250 g | 150°C | 77°C | 16-20 min. |
| Duck breast | 300 g | 190-200°C | 54°C | 6-8 min. |
| Cooking with indirect heat | | | | |
| 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 |
| Full chicken | 1,5 kg | 180°C | 77°C | 75-90 min |
| Chicken leg | 250 g | 180°C | 77°C | 35-34 min. |
| Chicken breast | 250 g | 180°C | 77°C | 16-20 min. |
| Smoking | | | | |
| Pork neck | 2-5 kg | 90°C | 65°C | 8-9 hour |
| Rump steak | 1-3 kg | 90°C | 48°C | 1,5 hour |
| Salmon | 180 g | 90°C | 50°C | 20-25 min. |
| Stewing | | | | |
| Meat stew | 2-8 kg | 150°C | - | 3-4 hour |
| Vegetable stew | 1-5 kg | 150°C | - | 20 min |
| Cooking on stone | | | | |
| Pizza (crust 2-3mm) | - | 250°C | - | 6-10 min. |
| Roasting potatoes | - | 150°C | - | 2-3 hour |
| Roasting root vegetables | - | 150°C | - | 2-3 hour |
| Hot chocolate cake | - | 200°C | - | 15 min. |



How to light up the Big Green Egg

1. Fill the ceramic fire pit with charcoal to about five centimeters over the rim. Add three Big Green Egg Charcoal Starters.
2. Fully open the air control at the base and light the charcoal starters. Leave the lid open. The large amount of oxygen will soon get the charcoal glowing.
3. After 10-15 minutes, if the charcoal starters 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 with the draft door and dual function metal top.

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



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OUR SENSES ARE A GIFT
TO ENJOY LIFE TO THE FULLEST
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Edwin Vinke
De Kromme Watergang**
The Netherlands

OPEN FLAVOUR™





The chef's region

Edwin Vinke's Zeeland cuisine

When he was a young boy, Edwin Vinke announced that he wanted to become a chef. Today, he's been the culinary brain behind De Kromme Watergang in Hoofdplaat, the Netherlands, a hamlet that Edwin and his wife Blanche put on the map with their restaurant, for almost 25 years.

The way to the top has not always been easy for Edwin. He possessed the necessary dose of talent, as well as perseverance. But true success only began when Edwin, by then already in possession of a great deal of experience, started sailing his own course. Edwin: "After completing hotel and catering school in Koksijde, Belgium, and doing an internship in France, I became a chef in the mobile kitchen of the Commando Corps. I then worked in the kitchen of a harbour restaurant in my birthplace Breskens, followed by five years as a sous chef at Oud Sluis, which at that time was Ronnie Herman's renowned mussel restaurant. In 1993, together with Blanche, I bought a vacant schoolhouse to start our own restaurant."

A change in course

After a considerable renovation, with help from the entire family, restaurant De Kromme Watergang was a reality. With a 25-year-old kitchen and a hodgepodge collection of equipment, the young couple started working. "That probably all sounds very romantic, but it really wasn't," laughs Edwin. "In the early years, I spent more time dressed in overalls than in a chef's coat. I listened carefully to what my customers wanted, but that wasn't enough to make the restaurant profitable. Still, we continued. My eyes were only really opened after a meeting with Gordon Ramsay in 2005. Before then, I barely knew what a high-end restaurant was. After seeing what he did on TV, I simply had to meet him. We flew there, ate there and even drank a beer in a cafe with him. From that moment on, I knew I wanted to cook differently and I

changed everything around. I bunkered down in the kitchen for a week to experiment and barely six months later, we were awarded a Michelin star."

As pure as possible

"Things went quickly after that, sometimes too quickly," Edwin continues. "Suddenly, I was one of the big boys and this made me quite insecure. By exercising a lot and eating healthily, I regained the strength to continue and develop myself further." Again with success, because in 2011 Gault Millau awarded Edwin the Chef of the Year award and a second Michelin star followed. Edwin also expresses his own healthy lifestyle in the dishes of De Kromme Watergang, where he closely follows nature. Refined sugars are not used and instead of using salted water, filtered water from the Oosterschelde is used to cook with. Unnatural tricks are not used at De Kromme Watergang. Edwin: "If I have a dislike of something, it's products that keep your mousse or puree looking good longer. That stuff is similar to wallpaper glue and can harden in your stomach. Sure, without it your puree loses a bit of its moisture, but that's a sacrifice I'm willing to make. I want to cook as purely as possible!"

Natural wealth

Edwin therefore only works with fresh, fair, seasonal products, if possible from as nearby as he can source them. Edwin: "With the exception of herbs and spices, all our ingredients are regionally sourced. Without being chauvinistic, I honestly don't think there's anywhere in the world that produces as many wonderful ingredients as Zeeland. We have the Oosterschelde, with the best seafood. The North Sea is a supplier of beautiful fish species like sole, turbot and striped red mullet. We have farmland while dandelions, purslane, and all kinds of other wild edible plants grow on our dunes. The surroundings and



environs are so rich here. In addition, since 2012 we've had the luxury of the Zilte Hof, our own vegetable garden of almost one hectare."

World of difference

"Today, we live in a consumer society where growers are almost forced to produce fast-growing products that are immune to diseases," the chef continues. "We breed other varieties, such as heritage carrots and leek. You really need to 'talk' to those every day. They are often more vulnerable, and sometimes show a black or brown spot, but in terms of taste and quality, there truly is a world of difference. In addition, you also begin to see and use plants differently. For example, an Italian mate of mine regularly brings me various different types of beans. They can be eaten dried, but if you plant them in soil, a seedling will grow. After that, it becomes a plant with flower buds, followed by flowers and finally young beans. You can use all of these parts in your kitchen; if you don't use them and let the beans continue to grow, you can dry them again. For a chef, that's a blessing, I really couldn't do without our garden."

It's up to the garden

Meanwhile, there are about 260 different plants in the Zilte Hof, ranging from vegetables to flowers and herbs. A quarter of the flowers are not for consumption, but purely for the bees that fly around the garden looking for pollen to provide the kitchen of De Kromme Watergang with honey. "Once we know when certain

products can be harvested, we begin to look at how we will use them. They're always day fresh, because the garden is located directly across from the restaurant," explains Edwin. "I also don't have any recipes written on paper, except for the pastries. My son Tom, who also works in the business, is currently busy writing everything down. In that respect I'm a bit lazy, everything is in my head. The garden defines the menu, just like the supply of fish and seafood does."

The best fishermen

Edwin: "My shellfish and crustaceans, like razor clams, cockles, periwinkles, oysters, whelks, crab and Oosterschelde lobster come from Joop Paauwe from Meromar Seafoods. Joop works with the best fishermen. Once on shore, the shellfish are placed in large pools to water down. The water, which comes directly from the Oosterschelde, is constantly refreshed, leaving the shells safely sand-free. Usually, I ask Joop for the best thing he has at that moment; I don't even particularly care what. What's important to me is the taste and quality. If those are good, you will be blown away by shellfish, or lobster pre-cooked in Oosterschelde water on the Big Green Egg!"

Less popular cuts

Although restaurant De Kromme Watergang is known as a fish restaurant, it also serves meat, albeit to a lesser extent. "The ratio is about 95% fish, crustaceans and shellfish versus 5% meat, but this



SHELLFISH

FROM THE BIG GREEN EGG

You can quickly and easily prepare shellfish on the Big Green Egg to use them in a dish or enjoy them au naturel.

Preparation in advance: 20 minutes
Preparation: 5 minutes

Shellfish of your choice, such as mussels, cockles and oysters

Accessories:

- 🌿 Perforated Porcelain Grid (optional)
- 🌿 EGGmitt

PREPARATION

➤ Ignite the charcoal in the Big Green Egg and heat, with the grid and the Perforated Porcelain Grid (optional), to 200°C. In the meantime, rinse the shells under cold running water. Discard open or broken ones.

PREPARATION

➤ Spread the shellfish over the grid or Perforated Porcelain Grid and close the EGG's lid.

➤ Carefully open the lid with the EGGmitt, after 4-5 minutes, the moisture in shellfish can cause steam to be released. Make sure the shellfish are open. If they are not open, close the lid and cook the shellfish for another minute. Oysters remain closed, and can be opened after preparation.

➤ Scoop the shells from the grid or remove the Perforated Porcelain Grid (using the EGGmitt) from the EGG.



does sometime shift a little," says Edwin. "I enjoy working with less popular cuts, often in combination with fish. Chicken butts for example, which is the best part of the chicken. They are beautifully fatty and go wonderfully with langoustines or cockles. They're ideal for in our Johnnie Walker box, a box that was once filled with exclusive whiskeys, which we fill with plates of different dishes prepared with whiskey. The box is served closed and always causes a surprise."



Flavour combinations

"Pork leg is also similar. We once cooked pork legs and

removed the meat from the bone. This is also nice, fatty meat. When I let the guys here taste it, we agreed that it tasted like razor clams. We have been doing this combination for a couple of years now and the guests are fond of it. You can't get that flavour with lean chicken fillet, or with a pork tenderloin. Fat adds flavour." Edwin knows that it's very unusual to combine fish and meat: "In the past, when people didn't have money to buy butter, pork fat was often used to bake fish." In terms of flavour combinations, the chef has a clear philosophy: "I look at the living environment. For example, a sole swims over the bottom of the sea, I won't serve this fish with tomatoes or peppers, but with vegetables that grow under the ground, such as leek and celeriac. And lobsters live between seaweed, so I prepare them with seaweed species like codium and red algae. I actually really enjoy working with seaweed. The different types all have a different salty flavour."

Seaweed in the spotlight

Seaweed is increasingly in the spotlight these days, because it is not only tasty but rich in vitamins and minerals. Edwin has been using it for years after coming into contact with Jan Kruijsse of De Zeeuwse Zeewierhandel. Jan harvests seaweed daily at low-water

in the Oosterschelde, the only location in the Netherlands where edible seaweed grows. Edwin: "When I met Jan and he told me about, and later showed me, what he did, I was immediately enthusiastic. I thought it was fantastic and became his first customer. We use his seaweed in a variety of ways. Harvest continues all year round. About 150 different edible species grow in the Oosterschelde, of which thread algae, sea oak, wakamé, red algae, codium, Japanese berry seaweed and sea lettuce are abundant. Supply differs each season of the year, so our offerings are also based on the seasons."

From seasoning to vegetable

Edwin: "Like all open soil vegetables, you need to know how to use seaweed. Each type has its specific characteristics. Codium, thread algae and red algae can, for example, easily be eaten raw. This is not the case with sea oak and Japanese berry seaweed, which must be heated. We use the different types in many different ways, raw, stewed or blanched as full-fledged vegetables, or deep-fried, dried and ground to powder to use as natural seasoning. Or on the Big Green Egg of course, because that's an option as well!"



Seawater chips with tomato consommé and **smoked carrot** tartare

CARROT GLAZED WITH SMOKED OIL

Carrot glazed with smoked oil acquires a very tasty and specific smoky flavour. You can, among other things, make a tartare of it.

Preparation in advance: 30 minutes
(excluding 1 night of marinating)

Preparation: 30 minutes
(excluding 1 night of soaking)

carrots
filtered seawater
seaweed cuttings
olive oil

Accessories:

🌿 Hickory Wood Chips
🍷 Drip Pan

PREPARATION IN ADVANCE

▶ Peel the carrots and cut off the leaves. Bring a pan of filtered seawater (or lightly salted water) and a handful of seaweed cuttings to the boil and allow to reduce on a high flame until about half has boiled off.

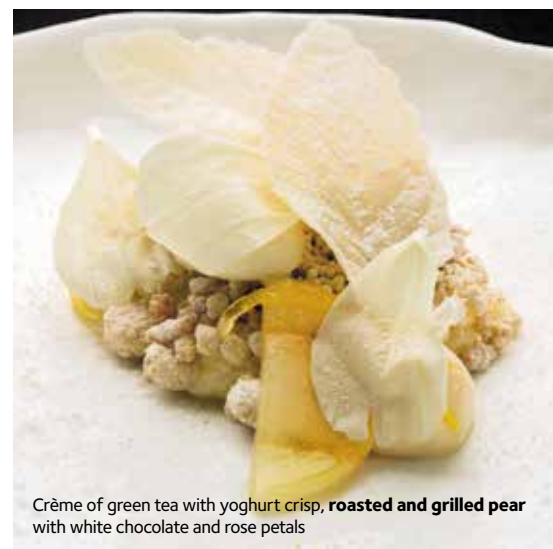
▶ Remove the pan from the fire and allow the water to cool. Add the carrots and let them marinate for 1 night. The carrots must be fully immersed in water.

PREPARATION

▶ Ignite the charcoal in the Big Green Egg and heat to 85°C. Soak a good handful of Hickory Wood Chips in water. Remove the carrots from the brine and blot them dry.

▶ Place the carrots in the Drip Pan and add as much olive oil as necessary for them to be fully covered. Sprinkle the soaked Wood Chips over the glowing charcoal, place the grid in the EGG and place the Drip Pan on it. Close the EGG lid and allow to smoke for about 15 minutes.

▶ Close the draft door and the dual function metal top, and allow the Drip Pan to remain in the closed EGG overnight so that the flavour of the smoked oil is properly absorbed by the carrots.



Crème of green tea with yoghurt crisp, **roasted and grilled pear** with white chocolate and rose petals

ROASTED AND GRILLED PEAR

Roasted and/or grilled fruit prepared on the Big Green Egg gives desserts an additional dimension.

Preparation in advance: 35 minutes

Preparation: 30 minutes

pear

PREPARATION IN ADVANCE

▶ Ignite the charcoal in the Big Green Egg and heat, with the grid, to 200°C.

▶ Put the pear on the grid and close the EGG lid. Leave the pear to roast for about 20 minutes.

▶ Remove the pear from the EGG and allow to cool slightly. Keep the EGG at 200°C to grill the pear or extinguish the EGG and grill the pear immediately before serving.

PREPARATION

▶ Peel the pear and cut the flesh into slices.

▶ Put the slices of pear on the grid. Close the lid of the EGG and grill for about 1 minute. Turn the slices and grill them for 1 minute longer.

GRILLED STRIPED RED MULLET

One of the dishes prepared by Edwin was grilled striped red mullet with eggplant crème and anchovy mayonnaise. Here's how to grill the striped red mullet:



Preparation in advance: 20 minutes

Preparation: 10 minutes

striped red mullet

PREPARATION IN ADVANCE

▶ Ignite the charcoal in the Big Green Egg and heat, with the grid, to 220°C. Rinse the abdominal cavity and the outside of the striped red mullet well under cold running water. Dip the fish dry and gently coat the outside with vegetable oil.

PREPARATION

▶ Place the striped red mullet on the grid and close the EGG lid. Let grill for about 5 minutes.

▶ Open the lid, flip the fish and close the EGG lid. Grill again for about 5 minutes. You can check whether the fish is cooked by pulling out the spine. It should come free easily. You can also measure with a core thermometer whether the fish is cooked. Aim for a core temperature of 50°C.

ANCIENT WISDOM AND INNOVATIVE MATERIALS COMBINED...

The Big Green Egg is based on a 3000-year-old Asian clay oven – a traditional wood-fired oven that even in its earliest days created surprisingly pleasant results when it came to taste. This traditional oven was combined with modern knowledge, production processes and innovative materials to create the ultimate cooking device. The first-rate ceramic ensures very low fuel consumption while 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.

...TO CREATE THE ULTIMATE TASTE EXPERIENCE...

Enjoying the good life together – that's what the Big Green Egg is all about. The beautiful, functional design of the EGG 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 using technology that was developed for NASA. In combination with its various patented parts, this special ceramic, with its 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 limited lifetime guarantee on the materials and structure of all the ceramic parts of the EGG. No other cooker 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.

...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 draft door and the dual function metal top – make it possible to accurately set and maintain the temperature to within a few degrees. The smaller the openings, the lower the temperature, and vice versa. Big Green Egg has a temperature range of 70-350°C. This contributes to the fact that, sometimes in combination with certain accessories, the Big Green Egg can be used for all manner of cooking techniques, including grilling, baking, boiling, stewing, smoking and slow cooking. The flavour it bestows upon your dishes will surprise you and your guests.



Mini

Grid: Ø 25 cm
Cooking surface: **507 cm²**
Weight: **17 kg**

MiniMax

Grid: Ø 33 cm
Cooking surface: **855 cm²**
Weight: **35 kg**

The Mini is delivered as standard without EGG Carrier.



Small

Grid: Ø 33 cm
Cooking surface: **855 cm²**
Weight: **36 kg**

Medium

Grid: Ø 38 cm
Cooking surface: **1.140 cm²**
Weight: **51 kg**

Large

Grid: Ø 46 cm
Cooking surface: **1.688 cm²**
Weight: **73 kg**



XLarge

Grid: Ø 61 cm
Cooking surface: **2.919 cm²**
Weight: **99 kg**

XXLarge

Grid: Ø 74 cm
Kookoppervlak: **4.336 cm²**
Weight: **192 kg**

THESE ARE THE COMPONENTS OF A BIG GREEN EGG

High-quality ceramic & reliable quality

CERAMIC SNUFFER CAP

Close off the Big Green Egg after every use with the ceramic snuffer cap and close the draft door. The lack of oxygen will extinguish the charcoal and you will be able to re-ignite it the next time you use your EGG.

LID WITH CHIMNEY

The ceramic dome features a chimney that, thanks to the spring system, is easily to open and shut. The ceramic has been provided with a protective double layer of glaze. Thanks to the ceramic's insulating and reflective properties, an airflow is created within the EGG that produces evenly cooked, flavourful foods.

CERAMIC FIRE RING

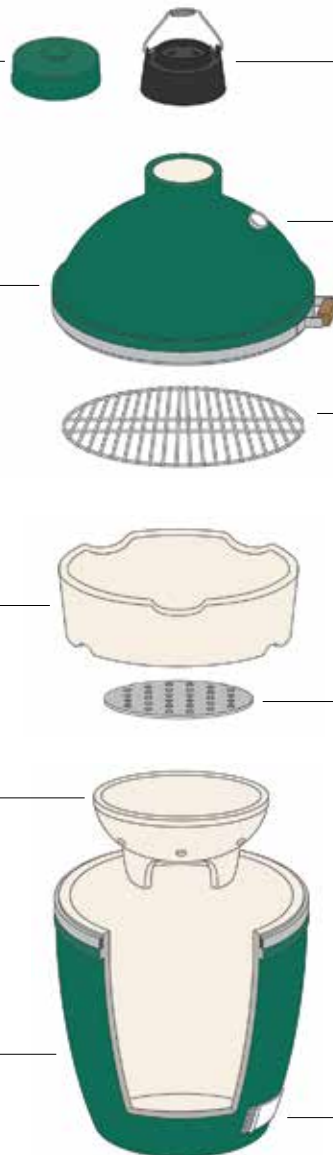
The ceramic fire ring rests on the fire box and ensures that the right amount of space is maintained between the glowing charcoal and the grid.

CERAMIC FIREBOX

The fire box rests in the ceramic base and is intended to be filled with charcoal. Thanks to the carefully-placed openings and notches on its bottom, a constant and optimal airflow is present in the EGG when the draft door and dual function metal top are open.

CERAMIC BASE

The ceramic, heat-insulating base that has been provided with a protective double layer of glaze on the outside.



DUAL FUNCTION METAL TOP

A cast iron disc with two functions: it regulates the airflow and allows the temperature to be accurately managed.

TEMPERATURE GAUGE

Accurately displays the temperature within the EGG, eliminating the need to open the lid.

STAINLESS STEEL GRID

The Stainless Steel Grid is where you place the foods you are preparing.

GRID

This grid is placed in the fire box. The openings in the grid produce a rising airflow within the EGG and allow the ash to fall into the base, so that it can be easily removed through the draft door.

DRAFT DOOR

Together with the dual function metal top, the draft door regulates the flow of oxygen, which allows you to manage the temperature. The draft door is also used to easily remove ashes from the EGG.

If you would like to know more, please visit biggreenegg.eu



The natural Big Green Egg charcoal consists of a mix of oak and hickory; a perfect blend! The large pieces of charcoal burn slowly, generating - unlike many other types of charcoal - exceptionally little ash and providing a subtle smoky flavour. One batch of charcoal provides a constant temperature for an average of 8-10 hours.



Just 3 charcoal starters are needed to be ready to cook within 15 minutes!

The natural Big Green Egg Charcoal Starters contain no chemicals, and are odourless and tasteless.

**LET YOUR
CREATIVITY
RUN WILD!**

Use the cast iron dual function metal top to control the airflow and accurately manage the temperature.



By placing the ceramic convEGGtor, you can easily convert the Big Green Egg to an oven. This heat shield ensures that the charcoal does not radiate direct heat onto the food, which is ideal for cooking delicate ingredients, slow cooking and more. Adding the Flat Baking Stone allows you to also bake the best bread, and pizza with an authentic crispy crust.



THREE COURSES FROM THE BIG GREEN EGG

A FULL ORIENTAL MENU

If you are planning to prepare a three-course menu on the Big Green Egg, you can make your life a lot easier by doing all the preparation in a quiet moment. Good preparation is ideal, especially if you are expecting guests. It will definitely reduce your workload while cooking, giving you plenty of time to enjoy the company of your guests.



Stewed chicken with pandan rice



Crispy fried duck with noodles and vegetables

Would you like to receive recipes electronically?

Would you like to receive the latest Big Green Egg seasonal menus and recipe specials by e-mail? Sign up for Inspiration Today at biggreenegg.eu/en/signup and let yourself be inspired by the tastiest recipes time and time again.



"Spekuk"

Serves 4
("spekuk" serves 8)

Preparation in advance: 3 hours

Preparation
starter: 40 minutes
main course: 15 minutes
dessert: 5 minutes

Starter: Fried duck

2 duck breast fillets
120 g shiitake mushrooms
1 red chilli pepper
1 red onion
4 cloves of garlic
3 cm fresh ginger
5 spring onions
6 sprigs of coriander
150 g bimi or broccoli florets
150 ml ketjap asin
3 tbsp sesame oil
150 g noodles
sea salt
100 g beansprouts

Main course: Stewed chicken

5 cloves of garlic
3 cm fresh ginger root
1 red chilli pepper
2 unsprayed limes
2 tbsp sunflower oil
8 drumsticks
3 tsp garam masala
1 tsp ground coriander
1 tsp ground cumin seed
2 tsp ground turmeric
400 ml coconut milk
5 spring onions
½ daikon
4 sprigs of coriander
175 g peanut butter
300 g pandan rice
sea salt

Dessert: "Spekuk"

500 g butter
100 ml whipping cream
20 cloves
6 eggs
250 g white caster sugar
100 g wheat flour
10 g anise sugar (anise sticks)
25 g ground cinnamon
5 g ground cardamom
5 g ground mace

Accessories:

Cast Iron Grid
Dutch Oven
Cast Iron Grid Lifter
convEGGtor
Cast Iron Skillet

PREPARATION IN ADVANCE

Fried duck

Score the fatty side of the duck breast fillets crosswise. Cut the shiitake mushrooms into slices and the red chilli pepper into rings. Peel the red onion and cut into thin half rings. Peel the garlic and the ginger root and chop finely. Cut the spring onions into diagonal sections. Pluck the leaves from the coriander and slice them into thin strips. Cover and store in the refrigerator. All vegetables can be put into a storage container together with the exception of the spring onion, as it is added separately during the preparation.

Stewed chicken

Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 180°C. Peel the garlic and the ginger root and chop finely. Cut the red chilli pepper into thin rings. Grate the zest from the limes and squeeze out the juice.

Heat the sunflower oil in the Dutch Oven on the grid of the Big Green Egg. Add the drumsticks and fry them for about 5 minutes until golden-brown all over. Always close the lid of the EGG after stirring.

Add the garlic, ginger root and red pepper (you may want to keep a number of pepper rings separate for garnishing – covered and in the refrigerator) and fry these for approx. 5 minutes. Add the garam masala, ground coriander, cumin seed and turmeric, leave to fry for about 1 minute and deglaze the chicken with the coconut milk. Add the lime zest and juice and about 400 ml of water; the drumsticks need not be fully submerged. Close the lid of the EGG and allow the drumsticks to gently stew for about 30 minutes. Meanwhile, cut the spring onions into rings. Peel and dice the daikon. Pluck the leaves from the coriander and chop finely. Store covered in the refrigerator.

Check whether the stew has the consistency of a nice sauce and leave to reduce a bit longer, if necessary.

Remove the Dutch Oven from the EGG and stir the peanut butter into the stew in the pan. Add the spring onion and daikon and leave the stewed chicken to cool. Place the lid on the Dutch Oven and store in the refrigerator.

"Spekuk"

Allow the butter to reach room temperature. Bring the cream with the cloves to a boil in a saucepan on the stove. Turn the heat down low and reduce gently for approx. 10 minutes. Take the Cast Iron Grid out of the EGG using the Cast Iron Grid Lifter. Place the convEGGtor, and then place the grid in the EGG. Close the lid and heat the EGG to a temperature of 220°C. Line the bottom of a springform tin (Ø 20 cm) with parchment paper.

Pour the clove cream through a sieve and leave it to cool. Use an electric mixer to beat the eggs until fluffy together with 4 tbsp of sugar.

Mix the soft butter, the remaining caster sugar, the wheat flour and a pinch of salt with a whisk. Fold the cool clove cream and fluffy egg mixture into the butter mixture to form a thick batter.

Divide the batter into two equal portions and fold the anise sugar, ground cinnamon, cardamom and mace into one of the portions.

Ladle approx. 100 ml of the batter without the spices into the tin and spread it out somewhat. Place the tin on the grid and close the lid of the EGG. After about 30 seconds, rotate the tin a bit to ensure that the batter, which is now more fluid, forms an even layer. Replace the tin, close the lid of the EGG and bake for about 3.5 minutes until the layer has dried.

Now ladle approx. 100 ml of the spiced batter onto it and repeat the process. Alternate the regular and spiced batters to create as

many layers as possible until all the batter is used up. Once there is no more batter, bake the spekuk for approx. 15 minutes.

Remove the tin from the EGG and allow the spekuk to cool somewhat. Remove the tin and leave to cool completely. Extinguish the charcoal in the Big Green Egg (or immediately continue preparing the starter with the indicated setup) and wrap the spekuk in cling film.

PREPARATION

Crispy fried duck

Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 200°C. Remove the duck breast fillets, the vegetables and spices from the refrigerator.

Place the Cast Iron Skillet on the grid of the EGG and preheat it with a closed lid for approx. 5 minutes. Place the duck breast fillets in the skillet, fatty side down, close the lid of the EGG and fry them for approx. 10 minutes.

Flip the duck breast fillets so they are now meat side down and add the bimi (or broccoli florets), shiitake mushrooms, red chilli pepper, onion, garlic and ginger root. Close the lid of the EGG and allow the fillets and vegetables to fry for about 5 minutes.

Add the ketjap asin and the sesame oil, and stir the vegetables. Close the lid and leave to fry for a further approx. 5 minutes. In the meantime, cook the noodles according to the instructions on the packaging and drain.

Remove the duck breast fillets from the skillet and sprinkle with sea salt to taste. If you wish, add some sea salt to the vegetables to taste and stir in the spring onion and bean sprouts.

Cut the duck breast fillets into slices. Evenly distribute the noodles, the vegetables and the sliced fillets on the plates, and sprinkle with the coriander. Take the stewed chicken from the refrigerator to allow it to warm up slightly and bring the temperature of the EGG to 180°C.



Stewed chicken

Place the Dutch Oven with the stewed chicken on the grid, without the lid on the pan, and close the lid of the EGG. Heat the stewed chicken for about 15 minutes until it's nicely warm. In the meantime, cook the pandan rice according to the instructions on the package.

Season the stew with sea salt to taste. Evenly distribute the rice on the plates and place two drumsticks with sauce on each. Sprinkle with the finely chopped coriander and possibly the red chilli pepper rings you kept for the garnish. Extinguish the charcoal in the EGG.

"Spekuk"

Remove the cling film and cut the spekuk into wedges.

PORTRAIT OF A FOOD FREAK



GIUSEPPE MOSCARDA'S FAVOURITE RECIPE

Giuseppe from Italy is a genuine food freak whose work took him to live in various metropolises, and almost always in an apartment without a garden. The Netherlands has been his home base since 2013. After attending a Big Green Egg Workshop at the Las Palmas restaurant in Rotterdam, he said to his wife, Natasja: 'This time we're buying a house, with a garden, so that we have plenty of room outside for a Big Green Egg!'

Giuseppe and Natasja Moscarda bought a lovely house in a new housing estate in Rotterdam and before they moved in they had already acquired a Big Green Egg. Since then, it has been used every weekend. Natasja: 'Giuseppe is the one who always cooks, which is great, because everything he makes tastes delicious! Cooking is in his blood, which makes Giuseppe a good hobby chef. When determining the layout of our house, we used the kitchen as the point of departure. It had to have sufficient space and was to play the lead role inside the house, together with the large dining table.'

Cooking is personal

Giuseppe, or Beppe as his wife often calls him, developed a love for food when he was just a little boy. As a kid, he tasted everything that was offered to him, but he only learned to cook when he went to live on his own. 'My mother and grandmother ruled the kitchen, which was off-limits to the kids. Even today. My mother and me, together in the kitchen? That would never happen!' He shared jokingly. 'Cooking is personal and everyone has their own style. For this, you need space.'

That typical Big Green Egg flavour

While chopping the garlic and fresh parsley, Giuseppe takes small sips from his espresso. His favourite recipe, risotto with langoustines, is typically Italian. He learned to prepare it while still living in Trieste, the city in Northern Italy where he was born. Giuseppe: 'I always prepare this recipe for very special occasions, such as birthdays and New Year's Eve, for example. It is a very delicate dish for which you combine delicious ingredients, which results

in a fantastic flavour combination. In the old days, I cooked it on the stove, but now, with my Big Green Egg, I prepare it this way. By grilling the langoustines only briefly and using just a small amount of smoking wood, they get that typical Big Green Egg flavour, which is absolutely delicious! It really completes the dish in an original and surprising way.' Giuseppe also cooks the risotto in his EGG, using a Dutch Oven.

Local dishes

Giuseppe really loves anything fish-related: scallops, lobster, prawns; you name it, he likes it. When he first visited the Netherlands for his work 17 years ago, he felt incredibly disappointed. Why are there so few fishmongers in a country with so much water? He wondered. Luckily, he now knows where to find the best of them. Stewed meat and pea soup are Giuseppe's favourite Dutch dishes. As it happens, one of the local dishes in the city of his birth greatly resembled Dutch pea soup. The smoked sausage was the only ingredient that was missing. 'Each town in Italy had, and still has, its own local dishes,' Giuseppe shared. 'Where we lived, the influences of the surrounding countries, such as Austria and Hungary, were clearly reflected in the regional dishes.'

Can we eat yet?

It is crystal clear that Giuseppe's daughter Chiara has inherited her father's love for food. 'Can we eat yet?' She asked, when she saw the photo of her father's risotto. Chiara tucked into the langoustines and even broke them open to pluck out the soft meat to nibble on. 'This is yummy!' She sighed contentedly.

Risotto

with langoustines



Serves 4

Preparation in advance: 45 minutes
(excluding 2 hours of marinating)

Preparation: 60 minutes

20 langoustines
3 tbsp olive oil
1 shallot
1 clove of garlic
1 bunch flat-leaf parsley
200 g risotto rice
500-750 ml champagne
15 g butter
black pepper, to taste

For the marinade:

1 clove of garlic
1 unsprayed lemon
4 tbsp olive oil
¼ tsp ground white pepper

For the bouillon:

1 carrot
1 celery stalk
1 bay leaf
5 black peppercorns
1 tbsp cognac

Accessories:

• Perforated Porcelain Grid
• Apple Wood Chips
• 2x EGGmitt
• Dutch Oven

PREPARATION IN ADVANCE

► Clean 16 of the langoustines; remove the heads and the shells and keep these for the bouillon. Remove the intestinal tract. For the marinade, peel the garlic and chop finely. Grate the lemon peel finely. Mix the garlic and the lemon zest with the olive oil and white pepper and place the peeled langoustines in the marinade. Cover and leave to marinate in the refrigerator for at least two hours.

► For the bouillon; place the heads and shells of the langoustines in a pan. Cut the carrot and celery into slices and add these to the pan together with the bay leaf, the black pepper corns, the cognac and 600 ml of water. Bring to the boil, reduce to a low heat and let the bouillon simmer gently for approx. 30 minutes. Pour the bouillon through a sieve and store until preparing the risotto.

PREPARATION

► Ignite the charcoal in the Big Green Egg and heat, with the grid and the Perforated Porcelain Grid, to 150°C.

► Lift the Perforated Porcelain Grid briefly using the EGGmitt and sprinkle a small handful of Apple Wood Chips through the bars of the grid onto the glowing charcoal. Replace the Perforated Porcelain Grid and place the marinated langoustines on it. Close the lid and grill the langoustines for approx. 1 minute on each side to add the Big Green Egg flavour.

► Remove the Perforated Porcelain Grid with the EGGmitt and remove the langoustines from the grid. Stir the butter into the risotto and sprinkle with parsley and black pepper to taste. Serve the risotto with the unpeeled langoustines.

► Add the chopped shallot and garlic to the olive oil in the Dutch Oven and fry for about 1 minute. Add the risotto rice and fry for a couple of minutes until the rice becomes translucent.

► Pour a substantial dash of champagne into the Dutch Oven, close the lid of the EGG and bring to the boil.

Occasionally stir the rice and once the moisture has been absorbed, add a bit of bouillon. Repeat this process until the rice is done and check every 5 minutes whether the moisture has been absorbed and if you must add new champagne or bouillon. Stir the rice as you do so.

► Taste the risotto to determine whether it has the right texture. Place the remaining four unpeeled langoustines on the grid, next to the Dutch Oven, and grill these for approx. 1.5-2 minutes on each side. Add the cut langoustine to the risotto and heat them for a short period of time.

► Remove the Dutch Oven from the EGG using the EGGmitt and remove the langoustines from the grid. Stir the butter into the risotto and sprinkle with parsley and black pepper to taste. Serve the risotto with the unpeeled langoustines.

Accessories make things even more fun!



1. Perforated Porcelain Grid

The Perforated Porcelain Grid is ideal for grilling small or diced vegetables, mushrooms, seafood and fish when they are too small or delicate for the regular grid. You simply place the Perforated Grid on the standard cast iron grid and can just as easily remove it in a single movement. Available in semi-circular (Ø 58 + 41 cm, Large up to XXLARGE), circular (Ø 33 cm, MiniMax up to XXLARGE + Ø 41 cm, Large up to XXLARGE) and rectangular (28x18 cm, MiniMax up to XXLARGE) versions.

2. EGGmitt®

The EGGmitt has 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. This optimally protects the hand, wrist and forearm. Because the fingers are separated and the glove is finished with a silicone profile, it provides a superior grip. The EGGmitt can withstand temperatures up to 246°C and is suitable for both left and right hand use.

3. Green Dutch Oven Round

A unique Dutch Oven for the Big Green Egg that excels in functionality, durability and usability. The pan is designed in such a way so that the lid can be used separately and can serve as a shallow frying pan, and even as a tin for cakes and desserts. This enables you to use the pan to bake, roast and stew, but also to make a delicious soup, curry or other one-pan dishes. The Green Dutch Oven Round can withstand temperatures up to 232°C. Suitable for the Large up to XXLARGE models.

4. Big Green Egg Apron – Kids

Cooking with kids is fun, especially when you've got a Big Green Egg! Their clothing must also be protected during preparation and cooking. With this apron, every child can be a full-fledged outdoor cooking assistant. The apron comes in the characteristic green Big Green Egg colour and is suitable for children up to the age of about 12 years old. The apron is machine washable and can be placed in the dryer at low temperatures.

You can find more handy accessories on page 6.
The complete range is described on biggreenegg.eu

VEGETARIAN?

WHAT A GREAT IDEA!

Does the thought of an easy vegetarian meal appeal to you? Then a Big Green Egg is just the thing. You can prepare these delicious vegetarian meals in no time at all and nothing could be easier. You can either serve these as a lazy lunch or as an evening meal. It's up to you!



Serves 4

Preparation in advance: 30 minutes

Preparation: 15 minutes

3 tbsp sesame oil
6 eggs
50 ml ketjap asin
1 cucumber
50 g sugar snaps
5 spring onions
200 g shiitake mushrooms
½ red chilli pepper
4 cloves of garlic
3 cm fresh ginger
1 bunch of coriander
800 ml miso soup
200 g glass noodles
4 tbsp roasted sesame seeds

Accessories:

- 🌿 Cast Iron Grid
- 🌿 Green Dutch Oven Round (lid)
- 🌿 Cast Iron Skillet

Miso soup with stir-fried vegetables and omelette strips

You could fry the omelette in advance and let it reach room temperature before serving it. Do stir-fry the vegetables right before serving them, as it will make them deliciously crunchy.

PREPARATION

▶ Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 170°C.

▶ Place the lid of the Green Dutch Oven Round on the grid and preheat a tablespoon of sesame oil in it. Beat the eggs together with the ketjap asin. Pour one third of the egg mixture into the lid of the Green Dutch Oven, close the lid of the EGG and fry the omelette in approximately 1.5 minutes. Flip the omelette and fry for another 30 seconds. Fry two more omelettes in the same way. Leave to cool and cut into narrow strips.

▶ Bring the temperature of the EGG to 200°C. Meanwhile, wash the cucumber and quarter it lengthwise. Use a teaspoon to remove the seeds and membrane and cut each piece again lengthwise. Cut these strips into smaller

strips of approximately 5 cm. Top and tail the sugar snaps, chop the spring onions into small diagonal sections and the shiitake mushrooms into slices. Cut the red chilli pepper into thin rings. Peel the garlic and the ginger root and chop finely. Pick the leaves from the coriander and chop finely.

PREPARATION

▶ Preheat the Cast Iron Skillet on the grid (or use the lid of the Green Dutch Oven Round for this and fry the vegetables in two portions due to the smaller size of the lid). Add the clean cut vegetables and flavour enhancers, and fry the vegetables for about 4 minutes until al dente. Regularly stir the vegetables while frying.

▶ Bring the miso soup to the boil, pour over the glass noodles and leave for about 2 minutes until the glass noodles are done.

▶ Pour the soup with the noodles into four bowls. Spoon the vegetables and omelette strips over the bowls and sprinkle with the roasted sesame seeds.

Broccoli cheese burgers

If you look at the advance preparation time, it almost seems as if preparing these burgers is very labour-intensive.

What takes a lot of time, however, is boiling the potatoes and leaving them to cool, and for the burgers to firm up. While you wait, you could, of course, do something else.

Serves 4

Preparation in advance: 60 minutes

Preparation: 20 minutes

- 300 g floury potatoes
- 1 small head of broccoli
- 2 cloves of garlic
- 4 spring onions
- ½ bunch chives
- ½ bunch chervil
- 150 g grated mature cheese
- 130 g wheat flour
- 2 eggs
- 2 tbsp sunflower oil
- 4 hamburger buns
- 40 g rocket
- aioli, optional

Accessories:

- Cast Iron Grid

PREPARATION

Wash the potatoes and cut them into cubes. Bring them to the boil in a pan with water and cook for approx. 15 minutes until done. Drain the potatoes and leave them to cool.

Cut the broccoli into large pieces, peel the garlic and finely chop the cloves. Cut the spring onions into rings and finely chop the chives. Remove the leaves from the chervil and chop finely. Blend these ingredients with the grated cheese and cooled off potatoes in a food processor. Knead the wheat flour and the eggs through the broccoli mixture with salt and pepper to taste and shape into four lovely hamburger patties. Place them on a plate and leave them in the refrigerator for at least 20 minutes to allow the burgers to firm up.

Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 250°C.

PREPARATION

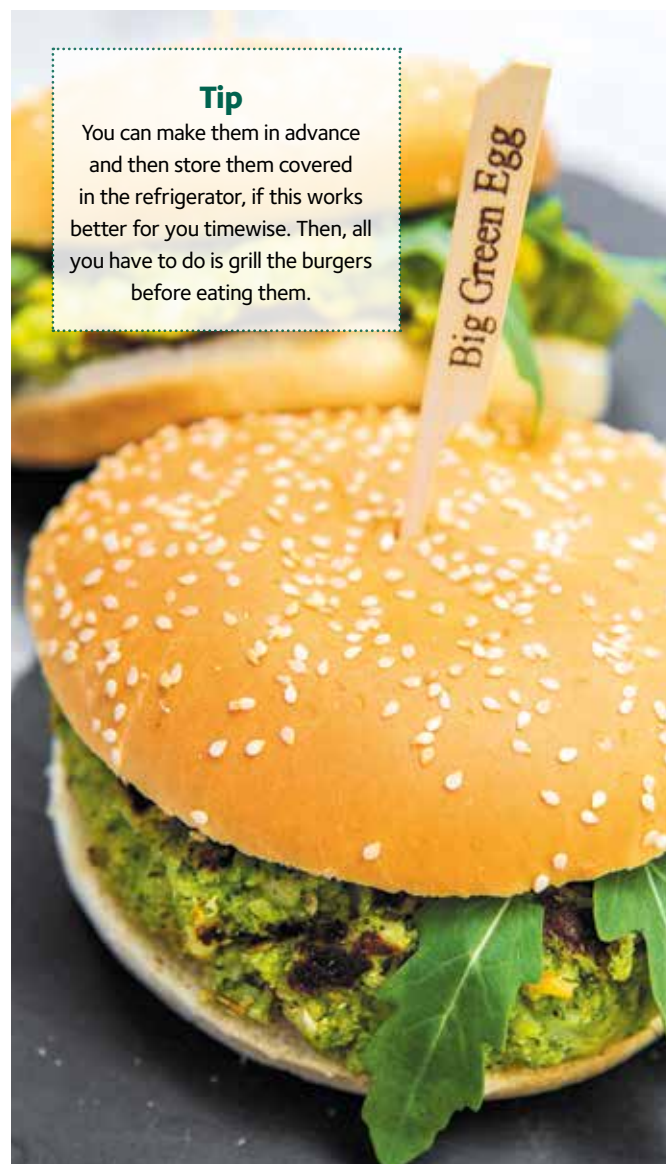
Brush both sides of the hamburger patties with the sunflower oil. Place the patties on the grid, close the lid of the EGG and grill them for about 3 minutes. Rotate the patties a quarter of a turn and continue to grill for another 3 minutes. Flip the hamburger patties and grill this side two times 3 minutes.

Remove the hamburger patties from the EGG and halve the buns. Toast the buns on the cut side for about 30 seconds.

Place the patties and a quarter of the rocket on each bun. If you wish, drizzle a spoonful of aioli on the rocket.

Tip

You can make them in advance and then store them covered in the refrigerator, if this works better for you timewise. Then, all you have to do is grill the burgers before eating them.



Rolls with hummus and grilled vegetables



The grilled vegetables need not be served warm. Even with the vegetables at room temperature, the rolls will taste great. So, if this works better for you, grill the vegetables earlier in the day.

For 4 rolls

Preparation in advance: 15 minutes

Preparation: 20 minutes

- 2 portobello mushrooms
- 2 red bell peppers
- 1 aubergine
- 1 courgette
- 1 tbsp ground cumin seed
- 4 rolls of your choice, such as multigrain rolls
- 20 g rocket

For the hummus:

- 1 small jar of cooked chickpeas 350 g
- 2 cloves of garlic
- juice of ½ lemon
- 6 tbsp extra virgin olive oil
- 3 tbsp tahini (sesame paste)
- 2 tsp ground cumin seed
- 1 tsp paprika powder

Accessories:

- Cast Iron Grid

PREPARATION

Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 220°C.

Meanwhile, drain the chickpeas for the hummus. Peel the garlic and chop the cloves. Blend the chickpeas, the garlic and the other hummus ingredients in a food processor until smooth.

Halve the portobello mushrooms and the bell peppers. Remove the stalks and the seeds from the peppers. Quarter each half pepper lengthwise. Cut the aubergine and courgette into four lovely slices. Sprinkle the peppers, aubergine and courgette with ground cumin seed.

PREPARATION

Place the portobello mushrooms and peppers on the grid and close the lid of the EGG. Grill the vegetables for about 4 minutes on each side and place them on a plate. Grill the aubergine and courgette slices for about 2 minutes on each side. Meanwhile, slice the rolls.

Sprinkle the vegetables with salt and pepper to taste. Spread a substantial layer of hummus on the bottom half of each roll. Top up with grilled courgette, aubergine, peppers and portobello mushroom. Finally, distribute the rocket over the rolls.

The success behind Big Green Egg

Ever since the first container with EGGs was unloaded in the port of Rotterdam in 2002, the Big Green Egg has been slowly conquering Europe and real cooking fans can't do without them anymore. The history of this unique and clay oven-based cooker goes back thousands of years...

Asian cooking pot

This ancient clay oven was the predecessor of the kamado, a cooking pot made of clay. Ed Fisher, founder of Big Green Egg Inc., discovered it by chance in the 1950s while stationed in Japan as a navy lieutenant. Greatly impressed by the delicious taste of the dishes from this kamado, Fisher decided to bring this Asian cooking pot to the US. Thanks to the American barbecue culture, the resourceful American fitted the kamado with a grid and thus created an all-round cooker.



The colour green

Filled with enthusiasm about the possibilities of the cooker and the great taste of the dishes he cooked on his kamado, Ed Fisher decided to import these cookers in 1974. Initially, the stock in the warehouse of his shop on Clairmont Road, Atlanta, just gathered dust. His core activity was the sale of pachinko machines of Japanese origin, and the kamado seemed unable to conquer the hearts of the Americans. Sales only picked up once Fisher thought of giving his egg-shaped cooking appliances a recognisable, uniform green colour and the catchy name of Big Green Egg.

Superior taste experience

In order to rouse the curiosity of his customers and of passers-by, and to introduce them to the tasty and juicy foods cooked on the Big Green Egg, Fisher ceremoniously placed an EGG in front of his shop. He used it to prepare chicken wings and other dishes, and all this activity and the delicious smell began to draw attention. Furthermore, people were able to immediately sample the superior Big Green Egg taste experience. From that moment on, people were convinced by their personal experience of the added value of an EGG and within a short period of time, the Big Green Egg became incredibly popular.



Indestructible

Fisher continued to perfect the Big Green Egg based on feedback and his own experience. The EGG was fitted with a thermometer, among other things, and it became clear that it was easier to control the temperature when using premium charcoal instead of briquettes. In the mid-1990s, while searching for a strong and durable alternative, the vulnerable clay was replaced by a high quality ceramic, one that was produced using technologies developed by NASA. The highly insulating properties of the ceramic resulted in a decrease in fuel consumption and a more stable temperature. And, thanks to a new coating of indestructible non-toxic permanent glaze, the characteristic green colour would no longer fade or discolour.

Unequaled

The ceramic Big Green Egg was many times stronger than the clay version and could handle much higher temperatures. This not only made the modern version of the EGG far more durable, it was also more versatile. Over the course of years, a unique cooker had been developed and the goal to produce the best kamado in the world had been achieved. Big Green Egg Inc. is still investing in possible improvements to continue producing the world's best kamado, and with great success; after all, the Big Green Egg has often been copied but never equalled.





ENJOYMENT AT HIGH-ALTITUDE

FLOWER POWER IN THE SOUTHERN TYROLEAN ALPS

If, by chance, you end up taking a skiing trip at Gostner Schwaige, you'll quickly realise you've come to a very special hot spot. The Big Green Egg on the terrace is a real eye catcher. While it may look like one of the typical mountain huts of the Italian Dolomites in the daytime, insiders know better and visit often specially to hear the generous laugh of Chef Franz Mulser and to enjoy his fantastic cooking.

Franz literally and figuratively cooks at a high level. Gostner Schwaige is located in one of the three mountain huts on the Seiser Alm, has been family-owned since the 16th century, and is situated about 1930 metres above sea level. The flavour of its Kaiserschmarren is phenomenal and it is known as the most delicious in South Tyrol. Franz manages to give other local specialties something extra too, which explains why a large number of guests, from home and abroad, return regularly. And be honest, which other mountain restaurant features 'Blumensalate' and 'Heublütensuppe' on their menu?

Small-scale farm

Franz: "I discovered my love for food and cooking in my mother's kitchen, where she prepared simple, traditional dishes for the family. Our meals were largely based on meat, milk and dairy products from Aussergost, our small-scale farmhouse with its attached vegetable garden. Vegetables and fruit were conserved for the winter months, when there was less fresh produce available." The family spent the summer months in one of the higher huts on the Seiser Alm, where the Simmental cattle could enjoy the juicy and varied vegetation. The animals of the Mulser family still graze on

the Alm during this period of the year and family history plays an important role in the kitchen of the friendly chef.

Former cowshed

"Working with fresh produce and preserving it is something I was taught as a child," says Franz. "I learned highly sophisticated cooking from the Obauer brothers in Werfen, in Salzburgerland. After working for a while at the exclusive restaurant Tantris in Munich, I returned to South Tyrol to start Gostner Schwaige in one of our mountain huts, formerly a cowshed. I try to work all the tastes and flavours of the region into my dishes, thereby enabling others to taste the Seiser Alm. I'm happy when I see people enjoying themselves, because that was one of the reasons I became a chef."

Flowers and herbs as speciality

In the cheese factory under the Schwaige, Franz – using part of the milk produced by his Simmentals – makes his own cheeses and dairy products, such as ricotta, alpine cheese, cream cheese, Camembert and various types of yoghurt. Syrups, including pine cone, elder blossom and rose syrup, and fruit spreads, jam and chutneys made from blackberries, apricots, berries, raspberries, Gravenstein apples are also home-made. But the most special delicacies he serves are perhaps the tea and herbal blends that Franz personally composes, based on the edible flowers and herbs that he picks every day on the Seiser Alm in the summer months. The same flowers, herbs and grasses play an important role in his kitchen, and not just in a summery flower salad or in the 'Heublütensuppe', a soup containing up to 25 different species of dried grasses, herbs and



flowers grown on the Alm, which is a best-seller during the winter months.

Flavours, scents and colours

Franz: "I owe my knowledge about nature to the wise lessons of my grandfather. He taught me all about edible flowers, herbs and plants. After the war, my grandfather was forced to flee. He settled in the mountains and kept himself alive with what he found in nature. The flavours, scents and colours of nature can add a lot to a dish, but you do have to know what you're doing. A huge variety of wild plants grow on the Alm, but only some of them can be eaten. Remember, many poisonous plants also grow here. I myself collect roughly 35 different edible species that I use fresh in the summer and preserved in winter. Most species are dried and we use some flowers to make syrup, or we candy them with sugar for later use."

From seasoning to vegetable

"Wild thyme, for example, goes nicely in fruit compote and herb salt, and goes very well with lamb," continues Franz. "Meadow sage is a garnish in its own right and is a delicious aroma in tea. I use fresh plantains in the flower salad and dried in the soup, while caraway is not only a delicious seasoning but also an ingredient we use in our home-made rye bread. Dandelions are also used in the salad and are a wonderfully flavourful addition to a range of desserts. Snakeroot is indispensable in soup, as is raspberry leaf, which is also used for tea. Good-King-Henry can be prepared as a leafy vegetable; just like watercress, it is a delicious vegetable that can also be used to make lovely pesto."

Immediately impressed

These natural ingredients are of great value to Franz, just like his Big Green Eggs. A few years ago, the chef discovered the Big Green Egg in a Michelin-starred restaurant and was immediately impressed by the many possibilities it offered. Today, there is a MiniMax in his kitchen, while a Large serves as an outdoor kitchen for personal use and the cooking courses Franz gives. "I think it's a great device," he emphasises. "Especially for smoking, for baking pastries and bread and for low and slow preparations of meat. Its heat distribution is perfect. The temperature can be controlled very accurately and is very constant, even during winter, when it's sometimes far below the freezing point up here."



Serving tip

Serve the slow-cooked pork belly with the sauce and garnish as you wish, for example with green beans with pear compote.

SLOW-COOKED PORK BELLY

Serves 4

Preparation in advance: 20 minutes

Preparation: approx. 10 hours

800 g pork belly, on the bone, without rind
3 cloves of garlic
2 tbsp mustard
4 sprigs of rosemary
8 sprigs of thyme
1 winter carrot
¼ celeriac
4 shallots
2 tbsp rapeseed oil
100 g butter
500 ml beer

Accessories:

- Rectangular Drip Pan
- Ribs and Roasting Rack
- Dual Probe Remote Thermometer
- Silicone Grilling Mitt

PREPARATION IN ADVANCE

Ignite the charcoal in the Big Green Egg and heat, with the grid, to 200°C. Put the pork belly bacon on your worktop. Halve a clove of garlic and rub the meat with it. Sprinkle on both sides with pepper and salt, and coat with mustard. Put the rosemary and the thyme on the meat side of the pork belly. Set a few sprigs aside for serving.

Peel the winter carrot and celeriac, and cut them into coarse pieces. Peel the shallots and cut them into half rings. Peel the remaining garlic and chop finely. Mix these vegetables with the rapeseed oil in the Rectangular Drip Pan. Put the Ribs and Roasting Rack in the Rectangular Drip Pan and place the meat (rib-side down).

PREPARATION

Place the Drip Pan on the grid and insert the Dual Probe Remote Thermometer pen into the core of the meat. Set the core temperature to 70°C and close the lid of the EGG. Bring the temperature of the EGG to 70°C. Brush the meat every 15 minutes with butter (melt a small amount for this each time) and scoop a few spoons of beer over the meat. Allow to cook for approximately 10 hours until the core temperature of 70°C is reached.

Pick the needles and leaves from the herbs you set aside earlier and chop finely. Use the Silicone Grilling Mitt to remove the Rectangular Drip Pan from the EGG. Remove the Rack from the Drip Pan. Pour the juices from the Drip Pan through a sieve and cook to sauce thickness if necessary. Cut the meat between the ribs into portions. Coat with melted butter and sprinkle with the finely chopped herbs.



APPLE STRUDEL

Serves 8-10

Preparation in advance: 20 minutes

Preparation: 30 minutes

For the dough:

500 g flour + extra for sprinkling
300 g sugar
20 g cornflour
8 g baking powder
250 g cold butter
3 eggs
1 tablespoon milk

For the filling:

500 g lightly sour apples
50 g walnuts
50 g breadcrumbs
30 g raisins
4 tbsp cane sugar
¼ tsp ground cinnamon
juice of ½ lemon
1 tbsp rum

Prior to serving

icing sugar
dried edible flowers (optional)
whipped cream and/or vanilla sauce

Accessories:

convEGGtor
Flat Baking Stone

PREPARATION IN ADVANCE

› Mix the flour with the sugar, cornflour, baking powder and a pinch of salt. Cut the butter into cubes, add it with 2 eggs (set one egg aside) and the milk to the flour and knead into a cohesive dough. Wrap the dough in cling film and leave for about 1 hour in the refrigerator.

› Peel the apples and shave them into thin slices. Chop the walnuts roughly and mix with the remaining ingredients for the filling with the apple.

PREPARATION

› Ignite the charcoal in the Big Green Egg and heat, with the convEGGtor, the grid and the Flat Baking Stone to 180°C.

› Sprinkle the worktop with flour. On it, roll out the dough into a nice rectangle (34x30 cm) with a thickness of about half a centimetre. Cut any excess dough off.

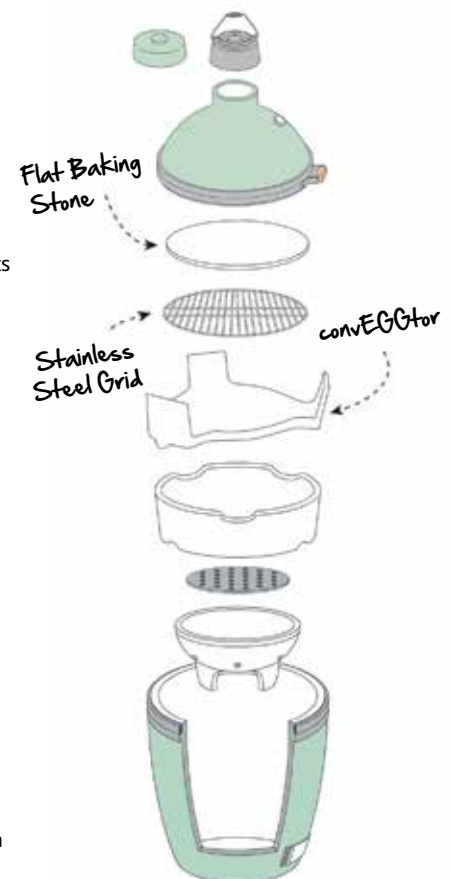
› Divide the filling over the middle of the dough, keeping approximately 2 centimetres free on the sides, and 10 cm at the top and bottom, of the dough. Beat the egg set aside earlier and use it to coat the edges of the dough.

› Fold the top and bottom of the dough over the filling. Firmly press the sides of the dough. Decorate, if you like, the strudel with any carefully cut off pieces of the dough. Coat the apple strudel with the beaten egg.

› Sprinkle the Flat Baking Stone with flour and use a spatula to place the apple strudel on top of it. Close the lid of the EGG and bake the apple strudel for about 30 minutes until golden brown and done.

› Remove the apple strudel from the EGG and place it on a dish. Sprinkle with powdered sugar and potentially decorate it with the dried flowers. Serve with whipped cream and/or the vanilla sauce.

The ideal setup for this dish

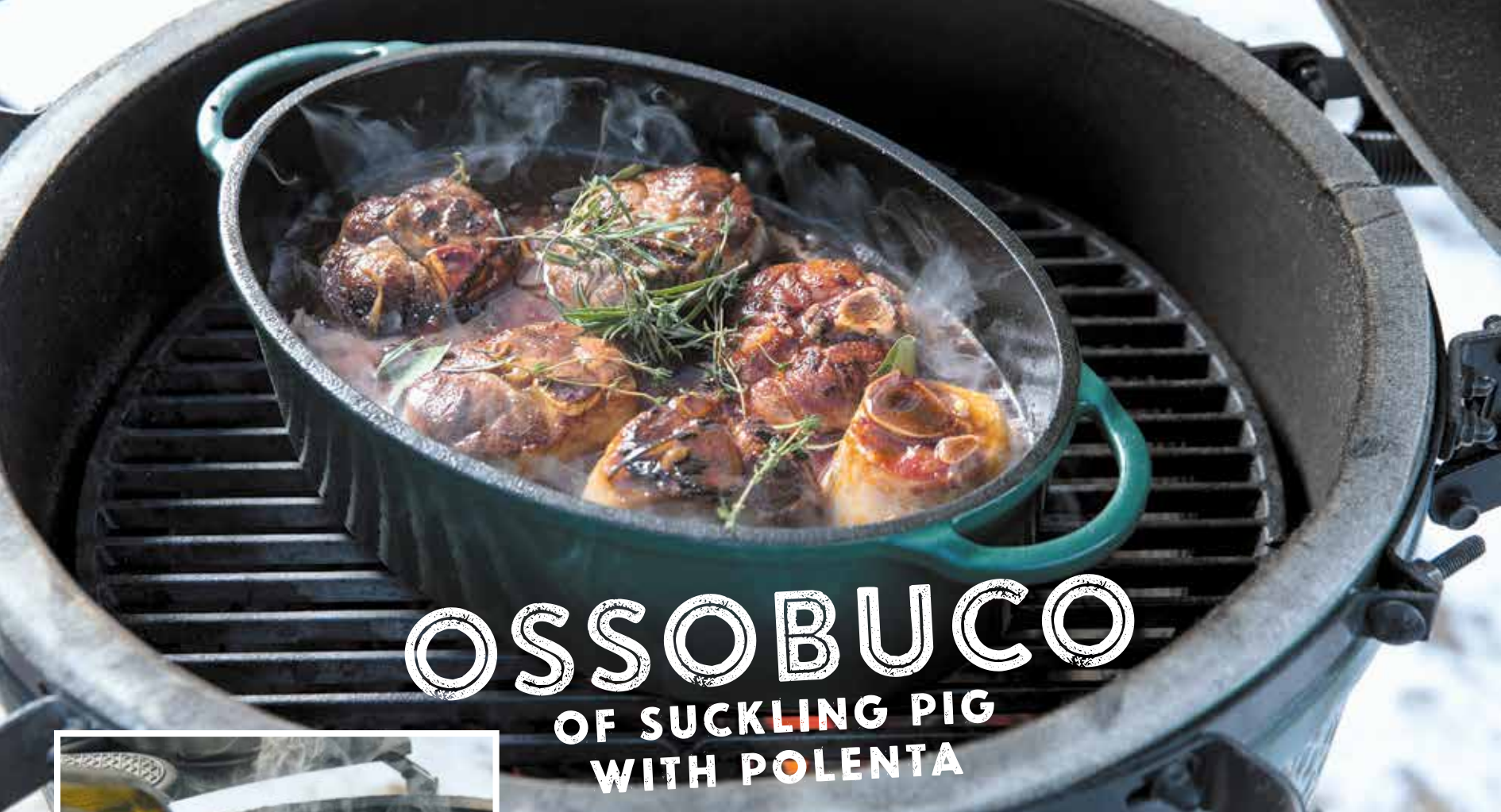


Cooking on stone

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



OSSOBUCO

OF SUCKLING PIG WITH POLENTA



Serves 6

Preparation in advance: 20 minutes

Preparation: 2 hours + 15 minutes

6 shanks of the suckling pig of approx.
300 g each
1 tsp mustard
1 winter carrot
½ celeriac
4 shallots
1 tbsp rapeseed oil
1 clove of garlic
3 bay leaves
3 sprigs of rosemary
6 sprigs of thyme
1 tbsp tomato purée
1 tbsp sugar
500 ml Lagrein Dunkel or other strong
red wine

For the polenta:

2 shallots
1 tbsp olive oil
500 ml whipping cream
200 g polenta (corn flour)

Accessories:

- 🍳 Dutch Oven
- 🍲 Cast Iron Grid

PREPARATION IN ADVANCE

▶ Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to 300°C.

▶ Sprinkle the pork shanks with pepper and salt and coat the cut sides with the mustard. Peel the winter carrot and celeriac and cut them into coarse pieces. Peel the shallots and cut them into half rings.

PREPARATION

▶ Place the Dutch Oven on the grid, close the lid of the EGG and preheat.

▶ Heat the rapeseed oil in the Dutch Oven and fry the shanks on the cut sides until deep brown.

▶ Remove the shanks from the pan and add the carrot, celeriac and shallots. Peel the garlic and press out over the pan. Add the bay leaves, the rosemary and the thyme and close the lid of the EGG. Roast the vegetables for a few minutes and regularly turn them over.

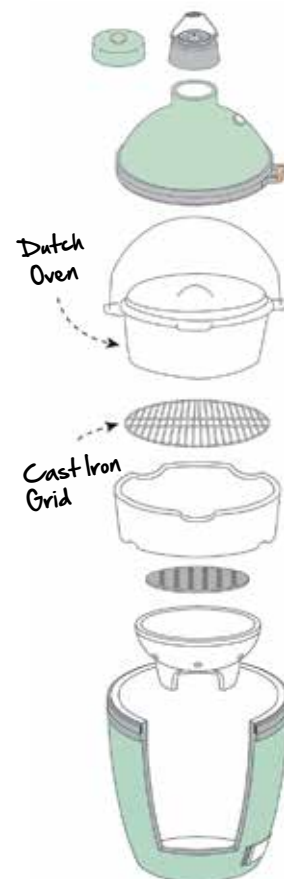
▶ Mix the tomato purée and sugar into the vegetables. Close the lid of the EGG and leave to cook for a few minutes.

▶ Deglaze the vegetables with the red wine and put the shanks back in the pan. Put the lid on the pan and close the lid of the EGG. Bring the EGG to 100°C and allow the ossobuco to gently steam for about 2 hours until the meat is soft.

▶ For the polenta, (about 20 minutes before the ossobuco is done) peel the shallots and chop finely. Heat the olive oil in a pan and sauté the shallots in it. Spoon the whipping cream into the pan, add the pepper and salt to taste and bring to the boil. Stir in the polenta, reduce the heat and leave to cook for about 20 minutes.

▶ Remove the Dutch Oven from the EGG and remove the pork shanks from the pan. Pour the sauce from the pan through a sieve and into a container. Divide the polenta over the plates, place a stewed shank on it and sprinkle the sauce around it.

The ideal setup for this dish



Stewing

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

Uses include:

Stewed pork cheek / Vegetable stew
Boeuf Bourguignon / Stewed onions



Serves 4

Preparation in advance: 20 minutes

Preparation: 15 minutes

30 g raisins
2 tbsp rum
250 g quark
4 eggs
60 g cornflour
20 g vanilla sugar
freshly grated peel of 1 organic lime
1 vanilla pod
20 g sugar
50 g butter
1 tbsp sunflower oil
icing sugar
plum jam, or blueberry and/or apple compote

Accessories:

🍳 Stir-Fry & Paella Grill Pan

KAISERSCHMARREN



PREPARATION IN ADVANCE

▶ Put the raisins in a bowl together with the rum and leave them to soak for about 20 minutes. Ignite the charcoal in the Big Green Egg and heat, with the grid, to 200°C.

▶ Put the quark in a bowl. Separate the eggs and put the egg whites in a second bowl. Fold the cornflour, vanilla sugar, the finely grated lime peel and a pinch of salt into the quark. Slice open the vanilla pod, scrape the marrow over the bowl and fold into the quark mixture. You can place the empty pod in a jar of sugar to make vanilla sugar if you like.

▶ Add the sugar to the egg whites and beat them stiff. Fold the egg whites through the quark mixture to create a firm batter.

PREPARATION

▶ Place the Stir-Fry & Paella Grill Pan on the grid and close the lid of the EGG. Pre-heat the pan for 2–3 minutes. In the meantime, rinse the raisins and cut the butter into cubes.

▶ Heat the sunflower oil in the pan. Divide the batter over the pan and sprinkle with the raisins. Close the EGG lid and bake for about 5 minutes until the bottom of the Kaiserschmarren is golden brown.

▶ Using a spatula, cut the Kaiserschmarren into triangular slices and flip them in the pan. Close the lid and also bake the bottom until golden brown.

▶ Add the cubes of butter to the pan and generously sprinkle the Kaiserschmarren with powdered sugar. Create even smaller pieces with the spatula and serve the Kaiserschmarren with the plum jam, or blueberry and/or apple compote.



ARE YOU COMING TOO?

BIG GREEN EGG'S FLAVOUR FAIR

Every year, their enthusiasm for the Big Green Egg drives our ambassadors from various European countries to join forces. The result is Big Green Egg's Flavour Fair, a delicious, exciting and unforgettable annual event that true fans absolutely cannot miss!

During Big Green Egg's Flavour Fair, pros cook small dishes for the fans. They share their knowledge, experiences and reasons for using the Big Green Egg. And of course, they let you enjoy the delicious results of their efforts. Nowhere else can you experience so many different preparation methods and Big Green Egg flavours.

Many of the first visitors to Big Green Egg's Flavour Fair and our longest-serving ambassadors still attend

the Flavour Fair held in their own countries. As soon as the date is announced, they book the time to take part in the fun all over again. In addition to the preparation methods made possible by the Big Green Egg, craft, passion and expertise are the event's key themes. The range of dishes is very diverse, with meat, fish, vegetables, and sweet and savoury pastry dishes all well represented. Also, if you have a question about ingredients, dishes and/or cooking techniques, you can just ask the professionals in person!

If you would like to know in which countries Big Green Egg's Flavour Fair is organised and when they are slated to be held, please visit biggreenegg.eu or like the Big Green Egg Europe Facebook page, where you will find all the information you're looking for, such as the programme and ticket information.

Tip

If there isn't a Big Green Egg's Flavour Fair planned for your country, why not consider combining a visit to one with your holiday or short city trip?



WILDFIRE ON TOUR!

Since this spring, Wildfire on Tour has made a dream a reality. Under the motto **#spreadthewildfire** and staffed by Big Green Egg food freaks Thomas and Jenny, our Wildfire on Tour truck has been touring Europe to inspire even more fans.

This truck has been specially developed and modified for this purpose. Previously, this sturdy converted Mercedes truck served for 30 years as a "Feuer - Notfall Einsatzleitwagen" (Fire - Emergency command vehicle)

in the German Ruhr area. Its matching trailer, with no fewer than all seven models of EGG on board, makes the experience complete! Thomas and Jenny have years of experience giving workshops, demonstrations and masterclasses. They have now represented Big Green Egg in many countries and you can always learn something from their skills, which they communicate with humour and passion.

Tips and recommendations

The countries and regions where Thomas and Jenny stop with Wildfire on Tour often determine what is cooked on the EGGs. Regardless of what's on the menu and under

whatever circumstances you encounter the Wildfire on Tour Truck, Thomas and Jenny are always there for you. Not just to give you a taste of the delicious dishes they cook right then and there, but above all to share their experiences, and tips and recommendations regarding cooking on the Big Green Egg.

If you would like to know whether Wildfire on Tour will cross your path soon, visit wildfireontour.com or like the Wildfire on Tour Facebook page at [facebook.com/WildfireonTour](https://www.facebook.com/WildfireonTour) for more information and the tour schedule.

CHOCOLATE CAKE

WITH LIQUID FILLING



Makes approx. 10 cakes

Preparation in advance: 20 minutes

Preparation: 20 minutes

For the batter:

155 g dark chocolate
155 g butter + extra for greasing the tin
3 eggs
3 egg yolks
70 g sugar
80 g flour

For the filling:

100 ml whipping cream
100 g dark chocolate
1 unsprayed lime

Accessories:

convEGGtor
Flat Baking Stone

PREPARATION IN ADVANCE

Ignite the charcoal in the Big Green Egg and heat, with the convEGGtor, the grid and the Flat Baking Stone to 180°C. Grease 10 round oven tins (Ø 8 cm) with butter.

Meanwhile, for the filling, heat the whipping cream in a pan over low heat on the stove. Break the chocolate for the filling into pieces and finely grate the peel of the lime. You will only need the zest. Use the rest within a day in a different recipe, or squeeze out the juice and freeze it for later use.

Stir the finely grated lemon zest and the chocolate into the hot whipping cream until the chocolate has melted. Pour the filling into a piping bag.

Break the chocolate for the batter into pieces and add it to a pan together with the butter. Allow to melt over low heat and stir well.

Beat the eggs, the egg yolks and the sugar until fluffy. Fold the melted chocolate mixture and then the flour into the eggs, and pour the batter into a piping bag.

Fill the oven tins half way with the batter. Pipe some of the filling into the middle of each tin and cover with the remaining batter.

PREPARATION

Place the oven tins on the Flat Baking Stone and close the lid of the EGG. Bake the cakes for around 20 minutes until done.

Removes the cakes from the EGG and serve while still warm.



NEXT TIME

IN ENJOY!

We hope you have once again enjoyed the recipes and background stories in this issue of Enjoy! The next issue will also be full of inspiration, with a focus on spring and summer, and Big Green Egg's seasonal products. For all of you who are curious about what to expect, we have included a preview below!

Seasonal menu

Lactose and gluten-free

A journey of discovery in France

Taste of Provence

Cooking technique

Bread from the Big Green Egg

Fun for young and old

Cooking with kids

The next Enjoy! will be available from your Big Green Egg dealer at the end of March 2018.

Hey hello BIG GREEN EGG FAN

Are you already following us on social media?

We post the best recipes, most beautiful photos, coolest videos and most useful tips & tricks. So find us online and be inspired!



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#BigGreenEgg #FlavourFair

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