

# ENJOY!

EN - #11 spring/summer



MAGAZINE

## A PARADISE FOR THE FOOD FREAKS

PROVENCE

Cooking fun with kids

Artisan Bread

OPEN FLAVOUR™

### INSPIRATION

Big Green Egg • food  
• culinary voyage of  
discovery through Europe  
• recipes • outdoor  
• sustainable • enjoyment  
• educational • culinary  
heroes





*Are you always on the lookout for the most delicious recipes and the best ingredients? Do you love the outdoors, sustainability and high-quality products? Then an authentic Big Green Egg is the perfect thing for preparing these delicious ingredients and for producing the best meals to enjoy together with family and friends.*

*Thanks to the versatility of this pioneering kamado, you can make anything you want on the Big Green Egg. Thanks in part to the high-quality, unparalleled ceramics developed using technologies produced for NASA, each ingredient and every dish is given a flavour boost.*

*Now that the temperature is rising, it's becoming more and more likely that you can enjoy your meals outside. Your garden will become your living room and your outdoor kitchen, in the shape of the Big Green Egg, is ready and waiting. Invite your friends over in the weekend to jam together on the Big Green Egg, cook a complete menu for them, or make fantastic snacks to accompany a party. That said, there's no reason not to light up the Big Green Egg on a weekday, too, whether you're looking to make a quick, easy meal, or if you want to serve smaller dishes throughout the evening to share together.*

*For instance, how does a quick dish of chickpeas, king prawns, chorizo and tomato sound? Or fragrant, freshly baked bread, tender lamb with roasted vegetables and a dessert full of summer fruit? Thanks to the extremely stable temperature of the EGG, you almost don't have to keep an eye on it while you catch up with your guests and enjoy their company with a good glass of wine or a cold beer. And, once autumn arrives, we'll begin preparing heavier meals, such as a creamy risotto with mushrooms using the Dutch Oven, or a large cut of low and slow-cooked meat with roasted root vegetables.*

*To keep you inspired in the coming months to get everything you can out of your EGG, this edition of Enjoy! magazine is full to bursting with delicious spring and summer recipes. And if you can't get enough of your EGG, There's plenty more to find at [biggreenegg.eu](http://biggreenegg.eu)!*

*Enjoy!*

*Big Green Egg Europe*



## COLOFON

Enjoy! is published by Big Green Egg Europe BV  
Jan van de Laarweg 18  
2678 LH De Lier  
The Netherlands  
E-mail: [enjoy@biggreenegg.eu](mailto:enjoy@biggreenegg.eu)  
[www.biggreenegg.eu](http://www.biggreenegg.eu)

## EDITORIAL STAFF

Inge van der Helm

## RECIPES

Coen van Dijk and Leonard Elenbaas.

## CONCEPT & REALISATION

Big Green Egg Europe BV

## PHOTOGRAPHY

Ton van Veen, Ivo Gekus, Remko Kraaijeveld,  
Sven ter Heide, Femque Schook and Nico Alsemgeest.

## THANKS TO

Chateau d'Estoublon and Michel Louws.

## DISTRIBUTION

Big Green Egg Europe BV

## PRINTING

Rodi Rotatiedruk



The reproduction of articles from Enjoy! is only permitted with the prior written permission of Big Green Egg Europe. This publication was prepared with the utmost care. However, neither the authors nor Big Green Egg Europe are liable for any loss or damage in connection with the information published in this issue.

Big Green Egg®, EGG®, convEGGtor®, MiniMax™ and EGGmitt® are commercial trademarks or registered trademarks of Big Green Egg inc.

© 2018 Big Green Egg Europe  
Enjoy! #11 spring/summer 2018



# Recipe index

EN - #11 spring/summer

- 04** Lamb shoulder in aubergine hummus
- 05** Chick peas with king prawns, chorizo and tomato  
  
Filled avocados with pointed pepper crunch & tortillas
- 06** Durum bread with cranberries and nuts  
  
Focaccia
- 08** Wholemeal share 'n' tear bread
- 14** Grilled rack of lamb with roasted vegetables
- 16** Tellines de Provence  
  
Bouillabaise
- 18** Sabayon with fresh fruit  
  
Madeleines with white chocolate and lavender
- 22** Quinoa salad with grilled apple and roasted beets  
  
Spanish tortilla  
  
Apple pie
- 25** Potato fish cakes with yoghurt dip
- 26** Pan-fried polenta with roasted cherry tomatoes
- 27** Tortilla-pizza's
- 28** Roasted cob  
  
Apple pancakes

- 11** **And further...**  
Big Green Egg's Flavour Fair
- 12** Provence - A paradise for food freaks
- 19** The success behind Big Green Egg
- 20** Productinformation
- 29** The chef's preference
- 31** Next time in Enjoy!



## CAST IRON SKILLET - SMALL & CAST IRON PLANCHA GRIDDLE - SMALL

Do you own a MiniMax, Small or Medium? If so, then we have two beautiful new accessories for you. The Cast Iron Skillet - small is a perfect frying pan and casserole, and you can put it right on the grid. Because the heat is perfectly distributed, you can use it to quickly and evenly fry meat and poultry, giving these ingredients a beautiful, brown crust. Next time you cook, you might want to stew some meat, which you can safely do in a bath of juices. Use the skillet to braise the ingredients, or to make a meal-for-one, such as a delicious tortilla.

You can extend your options even further with the Cast Iron Plancha Griddle - small, as it makes the perfect lid for the skillet. You can of course also use it separately as a frying or grill plate. You can grill delicate ingredients such as fish fillets on the ribbed side. The other side is smooth and perfectly suited for pancakes and eggs, for example.

Both the Skillet - small (Ø 27 cm) and the Plancha Griddle - small (Ø 26 cm) have small, practical handles. These Cast Iron accessories can withstand



very high temperatures and will last a lifetime. Maintaining them is simple: just wash them after use with hot water and grease them lightly with vegetable oil. Follow these instructions and they will stay good as new. They can of course also be used on our larger models!





# EASY MEAL



If you invite your friends or relatives to a special dinner party, what could be more enjoyable than cooking a sumptuous meal on the Big Green Egg? However, the Big Green Egg is also ideal if you want to serve your guests a simple meal. These recipes are very easy and do not require too many actions. And if the cooking time takes a bit longer, you don't have to watch your food all the time, leaving you free to socialise.

**Serves 4**

**Preparation in advance: 15 minutes**

**Preparation: 3 hours**

1 kg of boneless lamb shoulder  
olive oil  
1 clove of garlic  
5 sprigs of thyme  
½ bunch of coriander  
50 g black olives, pitted  
Finely grated zest of ½ unsprayed lemon

## For the hummus:

2 aubergines  
olive oil  
1 tin of cooked chickpeas (400 g)  
1 clove of garlic  
½ red chilli pepper  
½ bunch of coriander  
2 sprigs of mint  
1 tin of tomato cubes (400 g)  
1 tbsp ras el hanout  
finely grated zest of ½ unsprayed lemon

**To be served on the side:**  
couscous (optional)

## Accessories:

- 🍷 Cast Iron Grid
- 🍷 Cast Iron Grid Lifter
- 🍷 convEGGtor

## LAMB SHOULDER IN AUBERGINE HUMMUS

### PREPARATION IN ADVANCE

▶ Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 160°C. Remove the shoulder of lamb from the refrigerator to let it reach room temperature.

▶ Cut the aubergines in half lengthwise to prepare the hummus. Brush olive oil on the cut side and sprinkle with salt. Drain the chick peas. Peel and finely chop the garlic. Remove the stalk and seeds from the red chilli pepper and finely chop the flesh. Pluck the leaves from the coriander and the mint and chop finely.

### PREPARATION

▶ Place the aubergines on the grid, cut side down. Close the lid of the EGG and grill for about 2.5 minutes. Give the aubergines a quarter turn and grill again for 2.5 minutes. Turn over and grill the aubergines for 5 minutes, peel side down. Remove from the EGG and leave to cool slightly. Remove the Cast Iron Grid from the EGG using the Cast Iron Grid Lifter, place the convEGGtor and the standard grid in the EGG. Heat to 140°C.

▶ Scoop the aubergine flesh from the peel. Blend, together with the other hummus ingredients with the exception of the lemon zest, into a course mixture in a food processor. Season to taste with salt, pepper and the finely grated lemon zest.

▶ Grease an oven dish (or Dutch Oven) with olive oil. Peel the garlic, cut into thin slices and distribute evenly over the dish, together with the thyme. Place the shoulder of lamb in the dish, folded open, and evenly distribute the hummus over it. Cover with aluminium foil and place the dish on the grid. Close the lid of the EGG and leave to cook for 1 hour.

▶ Remove the aluminium foil and leave to cook for another 1.5 hours. Meanwhile, pluck the leaves from the coriander and finely chop these and the olives.

▶ Remove the dish from the EGG. Sprinkle with coriander, olives, the finely grated lemon zest and olive oil. Serve with couscous if desired.



You could serve a tasty tomato salad with the filled avocados.



The ideal setup for this dish



**For serious grilling!**

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

Uses include:

Short meat preparations / Vegetables / Fish / Fruit / Scallops

## FILLED AVOCADOS WITH POINTED PEPPER CRUNCH & TORTILLAS

**Serves 4**

**Preparation in advance: 40 minutes**

**Preparation: 15 minutes**

2 red pointed peppers  
2 tbsp sunflower oil  
1 clove of garlic  
2 spring onions  
¼ bunch of coriander  
100 g grated cheese  
¼ tsp cayenne pepper  
100 g paprika crisps  
4 avocados, not too ripe

**For the tortillas:**

4 tortillas  
½ red chilli pepper  
2 sprigs of thyme  
2 tbsp olive oil

**Accessories:**

Cast Iron Grid

**PREPARATION IN ADVANCE**

Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 200°C.

Brush the red pointed peppers with the sunflower oil and roast for about 3 minutes. Turn over and roast for another 3 minutes.

Remove the peppers from the EGG and leave to cool slightly. Bring the temperature of the EGG to 160°C to prepare the avocados. Meanwhile, peel and finely chop the garlic. Clean the spring onions and cut into thin rings. Pluck the leaves from the coriander and chop finely. Remove the skin, the stem and the seeds from the peppers and cut the flesh into small pieces. Mix these ingredients with the grated cheese and the cayenne pepper.

Crumble the paprika crisps. Halve the avocados and remove the stones. Fill the hollows with the pepper mixture and press it in firmly. Dip the cut side of the avocado in the crisp crumbs.

**PREPARATION**

Place the avocados on the grill, peel side down, and close the lid of the EGG. Heat them for 10-15 minutes. Place the tortillas next to them at the end of the preparation time and briefly grill these on either side. Remove the stalk and seeds from the red chilli pepper and finely chop the flesh to use for the tortillas. Remove the thyme leaves from the sprigs and chop finely. Mix with the olive oil and some salt.

Brush the tortillas with the pepper oil and cut into wedges. Serve with the filled avocados and add a tomato salad if desired.

## CHICK PEAS WITH KING PRAWNS, CHORIZO AND TOMATO

**Serves 4**

**Preparation in advance: 20 minutes**

**Preparation: 15 minutes**

2 red onions  
2 cloves of garlic  
2 red bell peppers  
1 red chilli pepper  
300 g chorizo  
3 sprigs of thyme  
4 tbsp olive oil  
500 g peeled king prawns  
1 tin of tomato cubes (400 g)  
1 tsp smoked paprika powder  
2 tins of cooked chickpeas (2 x 400 g)  
½ bunch of parsley

**To be served on the side:**  
country bread

**Accessories:**

Dutch Oven

**PREPARATION IN ADVANCE**

Ignite the charcoal in the Big Green Egg and heat, with the grid, to 180°C.

Meanwhile, peel and slice the onions and garlic. Remove the stem and the seeds from the bell peppers and chilli pepper and cut the flesh into small cubes. Finely slice the chorizo. Remove the thyme leaves from the sprigs and chop finely.

**PREPARATION**

Heat the olive oil in the Dutch Oven in the Big Green Egg.

Add the onion, garlic, pepper, chilli pepper, chorizo and thyme and sauté until the vegetables are light in colour and soft. Stir frequently, always closing the lid of the EGG after stirring.

Mix in the king prawns, tomato cubes and smoked paprika powder and leave to cook for about 5 minutes until the king prawns are almost done. Between actions, always close the lid of the EGG. Meanwhile, drain the chick peas. Remove the parsley leaves from the stalks and chop finely.

Add the chick peas and the parsley. Close the lid of the EGG and maintain the heat for another 5 minutes until the chick peas are warm as well.

Place the Dutch Oven on the table and serve with the country bread.





# ARTISAN BREAD

**FRESHLY BAKED IN  
THE BIG GREEN EGG**

Do you love the aroma and taste of freshly baked bread? When you bake it in the Big Green Egg it will taste even better! Let the combination of the fresh bread and smoky flavour surprise you, whether you bake durum bread, focaccia or tear 'n' share bread. And once the bread is baked? Prepare some delicious tapas, for example, or a meal to serve the bread with.





# DURUM BREAD WITH CRANBERRIES AND NUTS

Durum flour, which is flour from a hard wheat variety that is usually used for pasta, pizza and focaccia, forms the basis for this bread. The addition of nuts and cranberries to the dough make the bread so tasty that it hardly requires anything else, apart from maybe a touch of butter.

**For 1 loaf**

**Preparation in advance: 70 minutes,  
excluding 75 min for rising  
Preparation: 60 minutes**

200 g white hazelnuts  
200 g pecans  
800 g durum flour + extra for dusting  
16 g dry yeast  
80 g butter  
finely grated zest of 1 unsprayed lemon  
530 ml water  
14 g sea salt  
2 tsp olive oil  
200 g dried cranberries

**Accessories:**

• Cast Iron Skillet  
• Instant Read Digital Thermometer  
• convEGGtor  
• Baking Stone

## PREPARATION IN ADVANCE

▶ Ignite the charcoal in the Big Green Egg and heat, with the grid and the Cast Iron Skillet, to a temperature of 200°C. Coarsely chop the hazelnuts and pecans.

▶ Sprinkle the coarsely chopped nuts in the Cast Iron Skillet and close the lid of the EGG. Roast the nuts for about 15 minutes until golden brown, flipping halfway.

▶ Remove the Cast Iron Skillet from the Big Green Egg and extinguish the EGG. Allow the nuts to cool completely.

▶ Knead the flour, yeast, butter, lemon zest and water in a food processor using a dough hook (or knead by hand). Add the sea salt after a few minutes. Once a coherent dough has formed, use the core thermometer to check whether the dough has reached a temperature of 25°C. You can also check this by carefully stretching a little ball of dough. If it's ready you will see a thin, transparent membrane appear without the dough tearing! If the dough temperature is lower or the dough tears, continue to knead for a bit longer. If the dough has reached the right temperature, add the olive oil, cranberries and roasted nuts and knead until everything is thoroughly mixed.

▶ Fold the edges in to create a nice round ball of

dough. Place it on the worktop on a clean tea towel dusted with flour. Drape another clean flour-dusted tea towel over it (with the flour-side down) and cover with cling film. Leave to rise for 30 minutes at room temperature.

▶ Press the air out of the dough, fold the dough double and again fold the sides down. Replace the dough on the tea towel, cover again and leave to rise for 45 minutes.

## PREPARATION

▶ Ignite the charcoal in the Big Green Egg about 20 minutes before the end of the rising time and heat to a temperature of 230°C.

▶ Place the convEGGtor and the grid in the EGG and place the Baking Stone on top. Close the lid and let the EGG heat up again.

▶ Make crosshatch cuts in the dough using a sharp knife. This prevents the bread from cracking during baking. Dust the Baking Stone with flour and place the dough on top. Close the lid of the EGG and bake the bread for about 1 hour until golden brown and done.

▶ Check if the bread is done by sticking a metal skewer into it. It should come out dry. Remove the bread from the EGG and let it cool.

# Focaccia

**Makes 1 focaccia**

**Preparation in advance: 30 minutes,  
excluding 2 hours for rising  
Preparation: 35 minutes**

200 g durum wheat flour  
200 g wheat flour  
400 g all-purpose flour  
7 g dry yeast  
juice of ½ lemon  
440 ml water  
7 g salt  
2 tsp olive oil + extra for greasing  
1 tbsp coarse sea salt

**Accessories:**

• Instant Read Digital Thermometer  
• Cast Iron Skillet  
• convEGGtor  
• Baking Stone

**Making your own focaccia is easier than you think. After kneading, place the dough directly into the tin to let it rise for 2 hours. As the olive oil prevents the dough from drying out, there is no need to cover it.**

## PREPARATION IN ADVANCE

▶ Knead all the flour, yeast, lemon juice and 220 ml of the water in a food processor using a dough hook (or knead by hand). Add the salt after a few minutes. When the dough is thoroughly mixed, add the remaining water. Once the water has been absorbed, add the olive oil. Use the core thermometer to check whether the dough has a temperature of 25°C. If the dough temperature is lower, continue to knead for a bit longer.

▶ Flatten out the dough, fold the edges towards the middle and brush with olive oil. Turn the dough over and brush the top with olive oil as well. Fold the edges in to create a nice round ball of dough. Grease the Cast Iron Skillet with olive oil, place the ball of dough in the skillet and flatten the dough. Leave to rise at room temperature for 2 hours. Press the dough down a bit more every half hour so that by the end of the rising time it is spread out over the skillet. Brush the dough with extra olive oil if it dries out as it rises.

## PREPARATION

▶ Ignite the charcoal in the Big Green Egg about 20 minutes before the end of the rising time. Heat the EGG, with the convEGGtor, the grid and on top of that the Baking Stone, to a temperature of 230°C.

▶ Dip your fingers in a bit of olive oil and make dents here and there in the focaccia dough. Sprinkle the dough with the coarse sea salt. Put the Cast Iron Skillet on the Baking Stone, close the lid of the EGG and bake the focaccia for approximately 35 minutes until golden brown and done.

▶ Remove the Cast Iron Skillet from the EGG. Remove the focaccia from the skillet and leave to cool before serving.

## TIP

For a change, you could sprinkle finely chopped thyme, rosemary, garlic, sun-dried tomatoes and/or olives over the dough before baking it.

# WHOLEMEAL SHARE 'N' TEAR BREAD



Share 'n' tear bread is ideal for sharing. Serve the freshly baked bread with a variety of spreads at a party, when enjoying an aperitif or just as it is when serving a meal.



**For 1 share 'n' tear bread**  
**Preparation in advance: 50 minutes,**  
**excluding 3 hours for rising**  
**Preparation: 40 minutes**

800 g wholemeal flour  
8 g dry yeast  
530 ml water  
14 g sea salt  
2 tsp olive oil  
flour, for dusting

For decorating:  
linseed  
white sesame seeds  
poppy seeds

#### Accessories:

- Instant Read Digital Thermometer
- convEGGtor
- Baking Stone
- Cast Iron Skillet

#### PREPARATION IN ADVANCE

➤ Knead the wholemeal flour, yeast and water in a food processor using a dough hook (or knead by hand). Add the sea salt after a few minutes. Once a c k whether the dough has reached a temperature of 25°C. If the temperature is too low, continue to knead for a bit longer. Add the olive oil and knead until the oil is fully absorbed.

➤ Place the dough on the worktop and wrap it in a flour-dusted proofing cloth. You could also use two clean flour-dusted tea towels and cover with cling film. Leave the dough to rise for 30 minutes at room temperature.

➤ Press the air out of the dough and divide into 20 equal pieces of approximately 67 grams. Fold the edges in to create nice round balls of dough. Again wrap the balls of dough in a flour-dusted proofing cloth and leave to rise for another 30 minutes. Make sure there is sufficient space between the balls.

➤ Pour the seeds for the decoration in separate bowls and keep a small bowl with water at the ready. Press the air out of the dough balls and again fold the edges in to create a nice round ball of dough. Dip the top of a

dough ball in the water and then in one of the seeds. In this way decorate 5 balls with linseed, 5 balls with the sesame seeds and 5 balls with the poppy seeds. Do not decorate the last 5 balls. Place the dough balls on a flour-dusted proofing cloth and fold the cloth over them. Allow the dough to rise for 2 hours.

#### PREPARATION

➤ Ignite the charcoal in the Big Green Egg about 20 minutes before the end of the rising time. Heat the EGG, with the convEGGtor, the grid and on top of that the Baking Stone, to a temperature of 230°C.

➤ Dust the Cast Iron Skillet with flour and place the dough balls in it touching each other. Alternate the decoration while doing this. Put the Cast Iron Skillet on the Baking Stone, close the lid of the EGG and bake the share 'n' tear bread for approximately 35 minutes until golden brown and done.

➤ Remove the Cast Iron Skillet from the EGG. Remove the share 'n' tear bread and let it cool somewhat before serving.



# Temperature & times

Preparation	Weight	Big Green Egg Temperature	Core Temperature	Time (approx.)
<b>Grilling</b>				
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.
<b>Cooking with indirect heat</b>				
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.
<b>Smoking</b>				
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.
<b>Stewing</b>				
Meat stew	2-8 kg	150°C	-	3-4 hour
Vegetable stew	1-5 kg	150°C	-	20 min.
<b>Cooking on stone</b>				
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.**



### Cast Iron Grid

The grill pattern is the chef's signature. Adorn salmon steaks, beef steaks and vegetables with the same pattern using the Cast Iron Grid. This cast iron grid ensures perfectly sealed meat that retains its juices. Have you signed your dish? Then dish it up.



### Cast Iron Grid Lifter

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



### Wood Chunks

Extensively tested by Big Green Egg chefs. This premium range of 100% natural Wood Chunks is perfect for smoking and will continue to add a delightful aroma and rich flavour for quite some time. Opt for apple, hickory (walnut) or mesquite and add a new and tasteful dimension to everything you prepare on the Big Green Egg.



# FLAVOUR VIRTUOSO

OUR SENSES ARE A GIFT  
TO ENJOY LIFE TO THE FULLEST  
**BIGGREENEGG.EU**

*Hidde de Brabander  
Master pastry chef*

OPEN FLAVOUR™







# 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](http://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.

## Big Green Egg's Flavour Fairs:

COUNTRY	DATE	INFO
Switzerland	22.04.2018	<a href="http://biggreenegg.ch">biggreenegg.ch</a>
Slovak	02.06.2018	<a href="http://biggreenegg.sk">biggreenegg.sk</a>
Belgium	10.06.2018	<a href="http://biggreenegg.be">biggreenegg.be</a>
Netherlands	17.06.2018	<a href="http://biggreenegg.nl">biggreenegg.nl</a>
Estonia	08.07.2018	<a href="http://biggreenegg.eu/ee">biggreenegg.eu/ee</a>
Lithuania	May 2018	<a href="http://biggreenegg.eu/lt">biggreenegg.eu/lt</a>
Hungary	16.09.2018	<a href="http://biggreenegg.hu">biggreenegg.hu</a>
Tjsjch Republic	Follow us online	<a href="http://biggreenegg.eu/cz">biggreenegg.eu/cz</a>
Ukraine	Follow us online	<a href="http://biggreenegg.eu">biggreenegg.eu</a>
Russia	Follow us online	<a href="http://biggreenegg.ru">biggreenegg.ru</a>
Austria	Follow us online	<a href="http://biggreenegg.at">biggreenegg.at</a>





## — Provence —



# Provence A paradise for food freaks

**Thinking of Provence means getting into the holiday mood. Imagine yourself on a sunlit terrace with a *salade niçoise* or a hearty *bouillabaisse*, while enjoying a glass of chilled white wine or *rosé*. The region is a foodie paradise, and produces all the best ingredients.**

Like its vast lavender and sunflower fields, the coast is a magnet for tourists. The locals here seem to enjoy the good life more consciously than in more northern areas of the country and visitors can enjoy right along with them. The salt from Camargue, one of the largest salt production areas in Europe, can be found in every kitchen in Provence, just like rice from the same area, saffron and a bottle of high-quality local olive oil. And when visiting Provence, on top of these products, you almost always have to take home a couple bottles of wine to enjoy at home and serve with Provençal dishes you can make on your Big Green Egg.

### Herbs aplenty

Provence is a rich region when it comes to ingredients and the perfect location to be inspired. You'll understand what we mean when strolling along one of the charming Provençal markets. Stalls filled with cheese, dried sausage and

olives interspersed with different fruit and vegetable stalls carrying things like fresh garlic, onions, artichokes, courgettes, tomatoes, bell peppers, asparagus, melons, lemons, apricots, prunes and summer fruit. There are also lots of fresh herbs everywhere. After all, thyme, marjoram, rosemary and savory form the base for the famous Provençal herbs. But you'll also see fresh basil, sage, oregano, laurel, parsley and/or lavender, in loose bushels and often in mixed bushels.

### Oldest wine region

At one of the stalls, we admire some ripe, juicy peaches. The grocer looks genuinely surprised when asked if all his products are local. 'Of course!' He laughs. 'We have so many great products here.' He is happy to tell us more, and we discover that the natural climate in Provence forms the perfect environment for growing many of the products. 'The soil, the area and the weather here are





**Proud of his region,  
the man happily continues:  
'And have you tried our  
lamb yet? It's amazing!  
The best French lamb  
comes from Brittany  
and from Provence.  
It's incredibly tender  
and tasty.'**

naturally perfect for things like lavender, olive trees and vineyards. Provence is one of our country's oldest wine regions and olives and olive oil are also inextricably linked to this region.'

#### **Many types of fruits and vegetables**

'A lot of grain used to be grown here as well, but for many farmers, lavender turned out to be more interesting,' the grocer continues. 'But it is also quite a dry region, and fruits and vegetables need water to grow. We had periods of flooding in the past, in which the rivers often overflowed. To combat this, canals were built to protect the towns and cities from the water in the event of heavy rains, and since then we have been well able to regulate the water supply. This also enabled another form of agriculture: growing many kinds of fruits and vegetables. Nowadays, most French fruit comes from Provence and our strawberries and asparagus are exported to many other countries in Europe.'

#### **Lamb with ratatouille**

Most sheep and lambs spend the summer in the Alpilles, a long chain of low limestone hills dozens of kilometres long where they can feast on juicy grass and the herbs that grow there. You should try it, with a nice ratatouille or roasted vegetables of course,' he says, recommending his own products with a big wink.

#### **Gem of Provence**

Triggered by the grocer's words and curious about the craftsmanship of the people behind the Big Green Egg olive oil, we visit Château d'Estoublon in Fontvieille. The 200-hectare estate has been the property of Rémy and Valérie Reboul-Schneider since Valérie's father bought it in 1999. The château is impressive and,



## BIG GREEN EGG OLIVE OIL

High-quality olive oil is essential to cooking and eating. Premium olive oil enriches the flavour of your meal and it is good for you. Since only the best quality olive oil is good enough for real Big Green Egg chefs, we went on a mission to find the best extra virgin olive oil. And we found it in Provence, at Château d'Estoublon. The olives for Big Green Egg olive oil are picked and pressed even before they have fully ripened to get the best out of them. The cold pressing, advanced equipment and expertise at Château d'Estoublon ensure that the olives' mild, and aromas of green apple, artichoke and freshly mown are caught in the bottle. It is up to you to let them escape when EGGing.



# GRILLED RACK OF LAMB

## WITH ROASTED VEGETABLES

**Serves 4**

**Preparation in advance: 20 minutes**

**Preparation: 25 minutes**

2 racks of lamb  
1 bunch of rosemary or thyme  
olive oil  
sea salt

**For the vegetables:**

2 aubergines  
2 courgettes  
2 red onions  
4 cloves of garlic  
10 cherry vine tomatoes  
4 sprigs of rosemary  
6 bay leaves  
sea salt  
olive oil

**Accessories:**

- Cast Iron Grid
- Green Dutch Oven Oval (lid)
- Dual Probe Remote Thermometer

**PREPARATION IN ADVANCE**

Ignite the charcoal in the Big Green Egg and heat, with the Cast Iron Grid, to a temperature of 180°C.

The vegetables; cut the aubergines and courgettes into 3 to 4 millimetre thick slices. Peel the red onions and cut them into half rings. Peel the garlic and thinly slice the cloves. Cut each tomato into six segments. Cut the rosemary sprigs into 5 cm pieces.

Fill the lid of the Dutch Oven, alternating the slices of aubergine, courgette and the onion rings. Evenly distribute the garlic slices and tomato segments over the vegetables. Insert the pieces of rosemary and the bay leaves between the vegetables. Sprinkle with sea salt to taste and add a generous sprinkling of olive oil.

Remove any skin from the racks of lamb and scrape the ribs clean with a small knife, if necessary (or have the butcher do this). Remove the needles from the rosemary or the leaves from the thyme, and chop finely. Brush the racks of lamb with olive oil. Sprinkle them with sea salt to taste and with the rosemary or thyme.

**PREPARATION**

Place the racks of lamb on the grid, meat side down, close the lid of the EGG and grill for about 2 minutes. Rotate the racks of lamb a quarter of a turn and continue to grill for another 2 minutes.

Now flip the racks of lamb and insert the probe of the core thermometer into the centre of the meat. Set the thermometer to 50°C for a medium-rare result. Place the lid of the Dutch Oven containing the vegetables next to it. Leave the racks of lamb to cook for approximately 14 to 16 minutes until the set core temperature has been reached.

Remove the racks of lamb from the EGG. Cover loosely with aluminium foil and leave to rest for 5 minutes.

Remove the vegetables from the EGG. Cut the racks of lamb into nice cutlets and serve with the vegetables.



## — Provence —



### The ideal setup for this dish



#### For serious grilling!

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

Uses include:

Short meat preparations /  
Vegetables / Fish / Fruit / Scallops

like the accompanying chapel, the vineyard and olive grove are in perfect condition. 'But they haven't always been that way,' Rémy tells us. 'Estoublon used to be the gem of Provence, but when it was purchased, the chateau was in ruins and the glory of the vineyard and grove had faded.' As a former chef, Rémy does have a very well-developed sense of taste, but making premium olive oil and wine was a whole different story. Within a year, Rémy and Valérie had completely immersed themselves in the world of wine and olive oil. That was the moment to start renovations on the chateau and reorganise the estate. Since then, the gem of Provence has shone as it once did.

#### From harvest to oil

'Natural environmental factors such as the soil, the geographical location and the climate play an important role, as does the vision and knowledge of the farmer. Otherwise you cannot get the most out of the terroir. The olives have to be picked at exactly

the right time, and air, light and heat are natural enemies of olive oil. Those are all important things to consider. The process of harvesting to making the actual oil takes at least 4 hours. Cold pressing is done at a temperature of 27°C and the oil is stored in a climate-controlled space in stainless steel barrels. To prevent oxidation of the oil, these are filled with CO2. We bottle weekly to maintain optimal conditions and to keep the quality of the olive oil as high as possible. The better you handle the technical process, the more elegant and refined the result,' Rémy states. And they've been successful, since the oil of Château d'Estoublon is now called the haute couture of olive oil.

#### Family recipe

And finally, we head towards the coast. The place to be to enjoy fish and shellfish. Will our destination be Marseille, to end up on a terrace where bouillabaisse - the famous Provençal fish soup - is made? Or will we drive in the direction of Saintes-Maries-





## TELLINES DE PROVENCE

**Serves 4**

**Preparation in advance: 20 minutes**

**Preparation: 10 minutes**

2 kg tellines (wedge shells) or vongole  
4 cloves of garlic  
1 small bunch of parsley  
100 ml of olive oil  
brown country bread

**Accessories:**

🍴 Green Dutch Oven Oval (lid)

### PREPARATION IN ADVANCE

▶ Ignite the charcoal in the Big Green Egg and heat, with the grid, to 180°C. In the meantime, rinse the tellines or vongole in a colander under cold running water. Remove any broken shells, if necessary.

▶ Peel the garlic and thinly slice the cloves. Finely chop the parsley leaves. Save the stems for when preparing the bouillabaisse if you wish.

### PREPARATION

▶ Place the lid of the Green Dutch Oven on the grid and close the lid of the EGG. Pre-heat for about 5 minutes.

▶ Pour the olive oil into the lid of the Dutch Oven and add the thinly sliced garlic. Close the lid of the EGG and leave the garlic to cook for about 1 minute.

▶ Add the tellines or vongole. Close the lid of the EGG and leave them to cook for about 3 to 4 minutes until the shells are open.

▶ Remove the lid with shells from the EGG, sprinkle with parsley and serve with the bread.



## BOUILLABAISE

**Bouillabaisse from Marseille is probably the most well-known dish of Provence. Traditionally, fish such as grey gurnard, lesser weever, scorpionfish, monkfish and conger eel were used to prepare the stock. If these are difficult to come by you can also buy other affordable types of fish. However, it is preferred to select 4 different types when preparing the stock as this will make the bouillabaisse taste better.**

**Serves 4**

**Preparation in advance: 15 minutes**

**Preparation: 85 minutes**

1 large onion  
2 cloves of garlic  
3 celery stalks  
3 carrots  
2 leeks  
the stems of one bunch of parsley (you can use the leaves for the Tellines de Provence recipe)  
1 John Dory of 1 kg (or tub gurnard)  
2 kg of various types of fish, such as grey gurnard, lesser weever, scorpionfish, monkfish and/or conger eel  
100 ml olive oil  
10 saffron threads  
1x 140 g tin of tomato purée  
100 ml cognac  
500 ml white wine  
3 tbsp butter  
3 tbsp flour  
sea salt  
brown country bread

**Accessories:**

🍴 Dutch Oven

### PREPARATION IN ADVANCE

▶ Ignite the charcoal in the Big Green Egg and heat, with the grid, to 150°C. Peel and finely chop the onion. Peel the garlic and finely slice the cloves. Cut the celery and carrots into slices. Cut the leek and parsley stems into pieces. Fillet the John Dory and remove the skin. Dice the fillets. Store these in the refrigerator. Coarsely chop the gurnard, lesser weever, scorpionfish, monkfish and/or conger eel.

### PREPARATION

▶ Place the Dutch Oven on the grid and close the lid of the EGG. Pre-heat for about 5 minutes.

▶ Pour the olive oil in the Dutch Oven and add the chopped vegetables, parsley stems, saffron and tomato purée. Stir, close the lid of the EGG and leave to cook for about 1 minute.

▶ Mix in the coarsely chopped fish and leave to cook for about 4 minutes with the lid closed. Glaze with the cognac and white wine and add enough cold water to fully cover all ingredients. Close the lid of the EGG and allow to simmer for about 60 minutes.

▶ Remove the Dutch Oven from the EGG and pour the stock through a sieve.



▶ Replace the Dutch Oven on the grid and add the butter. Once the butter has melted, stir in the flour and leave to cook for about 4 minutes. Do this with a closed lid and open the lid occasionally to stir the roux.

▶ Add one third of the fish stock and stir until smooth and creamy. Add the rest of the stock, stir, and season to taste with sea salt. Add the diced John Dory. Close the lid of the EGG and heat the fish for about 1 minute.

▶ Ladle the soup into lovely bowls and serve with the bread.



## — Provence —



### NICE TO KNOW

- Olive oil is very healthy. It contains vitamin E and K, and is full of antioxidants and unsaturated fatty acids, which is good for your health.

- Do you only use extra virgin olive oil as a finishing touch to your dishes? You can also use it for cooking. It's a myth that extra virgin olive oil cannot be heated. It will lose its delicious aroma, but you will still taste the oil's great flavour. In Provence, it is with good reason that extra virgin olive oil is used for practically everything, whether they are roasting fish, meat, poultry or vegetables. And once the food is ready? Sprinkle a bit of extra oil over it for the aroma and the flavour and put the bottle on the table to dip your home-baked bread in it.

- Do you use your olive oil sparingly? What a shame! Because you should enjoy it at the right time. The first 6 months after pressing (from around October up to and including March), the aroma and the flavour is powerful and spicy, which insiders call 'new olive oil'. This new olive oil pairs well with the flavours of winter cuisine. Then, it gradually loses intensity and the oil becomes more refined and elegant, which goes perfectly with summer ingredients. In any case, make sure to use your bottle within 18 to 24 months. After that, you can still use the olive oil, but it will have lost a lot of power, aroma and flavour.

- Even though your bottle of olive oil is so nice to look at, it's best not to keep it on the counter in the sun. Light and warmth will accelerate the loss of quality of your oil. After using it to prepare a delicious meal on the Big Green Egg and the meal is over, the best place to keep your bottle is in a kitchen cupboard. Or: keep your Big Green Egg olive oil in its original packaging, the beautiful canister!



de-la-Mer, where they have tellines? We opt for the latter, simply because these shellfish aren't easy to get outside of Provence, but are on the menu of practically every restaurant in this fishing area.

The waiter tells us that catching this delicacy is very labour-intensive. The little shellfish live under a layer of sand in the shallow waters of this coastal town and are collected by hand. It is very much worth it, we find out. The tellines taste delicious and are slightly sweet. And the bouillabaisse? As it turns out, the waiter was born and raised in Marseille and gives us his family recipe to prepare at home on the Big Green Egg.







**Serves 4**  
**Preparation in advance: 20 minutes**  
**Preparation: 30 minutes**

125 g red currants  
125 g raspberries  
125 g blackberries  
125 g blueberries  
3 sprigs of rosemary  
4 eggs  
80 g sugar  
50 ml sweet white wine

**Accessories:**  
convEGGtor  
Green Dutch Oven Oval (lid)  
Instant Read Digital Thermometer

## SABAYON WITH FRESH FRUIT

### PREPARATION IN ADVANCE

1 Ignite the charcoal in the Big Green Egg and heat, with the convEGGtor and the grid, to 250°C.

2 Remove the red currants from their stalks and evenly spread them over the lid of the Dutch oven together with the raspberries, blackberries and blueberries. Remove the needles from the rosemary and chop finely.

### PREPARATION

1 Bring a pan with a small layer of water to the boil and then lower the heat. Put the eggs with the sugar and the white wine in a fireproof bowl and place this bowl

on the pan with boiling water. Heat to a 70°C while beating the mixture with a whisk. You can measure this with the core thermometer and it should take about 15 minutes.

2 Pour this sabayon over the fruit. Place the lid of the Dutch Oven on the grid and close the lid of the EGG. Heat the sabayon for about 10 minutes until it starts to develop a golden brown colour.

3 Remove the sabayon from the EGG and sprinkle with the finely chopped rosemary.

## MADELEINES WITH WHITE CHOCOLATE AND LAVENDER

**For about 24 pieces**  
**Preparation in advance: 20 minutes**  
**Preparation: 15 minutes per portion**

125 g butter  
75 g white chocolate  
150 g fine granulated sugar  
1 vanilla pod  
1 unsprayed lemon  
2 tsp dried lavender  
2 eggs  
150 g flour  
1/2 tsp sea salt

**Accessories:**  
convEGGtor  
Baking Stone

### PREPARATION IN ADVANCE

1 Ignite the charcoal in the Big Green Egg and heat with the convEGGtor, the grid and the Baking Stone to 200°C. Allow the butter to reach room temperature. Finely chop the chocolate.

2 Put the butter and the fine granulated sugar into a bowl and mix using a whisk. Halve the vanilla pod lengthwise and scrape out the marrow. Add this to the butter mixture. Grate the lemon zest over it (do not use the flesh) and mix in the lavender.

3 Stir the eggs into the mixture and fold in the flour with the sea salt. Ladle the batter in a piping bag.

### PREPARATION

1 Pipe the batter into a silicon madeleine mould. Place the mould on the Baking Stone. Close the lid of the EGG and bake the madeleines until done and golden brown in about 10 to 14 minutes.

2 Remove the mould from the EGG and remove the madeleines from the mould. Again pipe batter into the mould and bake a 2nd portion. Repeat until all the batter has been used.





# 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 while visiting post-war Japan. 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, did not sell quickly. 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 really began to pick 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.

## Unequalled

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.





## ANCIENT WISDOM & INNOVATIVE TECHNOLOGY

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

## THE SECRET BEHIND THE BIG GREEN EGG

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

## ENJOYING THE ULTIMATE TASTE EXPERIENCE TOGETHER

Enjoying the good life together - that's what the Big Green Egg is all about. Surrounded by family, friends and loved ones, and the most delicious dishes you have ever tasted. Because the Big Green Egg has a temperature range of 70°C - 350°C, you can apply all sorts of cooking techniques, such as grilling, baking, boiling, stewing, smoking and slow-cooking. Do you want to make it more versatile than it already is? There are clever accessories available for each Big Green Egg model which make cooking on the EGG even more easy and fun with even more flavour. The multifunctional EGG and good company are a great recipe for unforgettable moments.



### Mini

Grid: ø 25 cm  
Cooking surface: 507 cm<sup>2</sup>  
Weight: 17 kg

### MiniMax

Grid: ø 33 cm  
Cooking surface: 855 cm<sup>2</sup>  
Weight: 35 kg

The Mini is delivered as standard without EGG Carrier.



### Small

Grid: ø 33 cm  
Cooking surface: 855 cm<sup>2</sup>  
Weight: 36 kg

### Medium

Grid: ø 38 cm  
Cooking surface: 1.140 cm<sup>2</sup>  
Weight: 51 kg

### Large

Grid: ø 46 cm  
Cooking surface: 1.688 cm<sup>2</sup>  
Weight: 73 kg



### XLarge

Grid: ø 61 cm  
Cooking surface: 2.919 cm<sup>2</sup>  
Weight: 99 kg

### XXLLarge

Grid: ø 74 cm  
Cooking surface: 4.336 cm<sup>2</sup>  
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.



### DUAL FUNCTION METAL TOP

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

### 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.



### 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.

### 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.



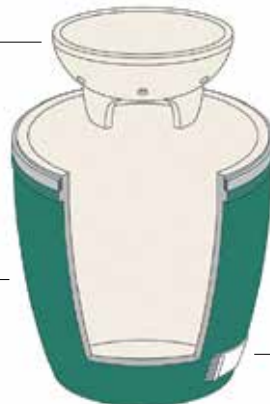
### GRID

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.



### 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.

### 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](http://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 Baking Stone allows you to also bake the best bread, and pizza with an authentic crispy crust.





# THREE COURSES FROM THE BIG GREEN EGG LACTOSE-FREE AND GLUTEN-FREE!

Even if you are gluten or lactose intolerant, you can still prepare the tastiest dishes on the Big Green Egg. Like this delicious three-course meal, which you would be surprised to know contains no gluten or lactose. The trick is to replace certain ingredients with an equally tasty alternative, so that you can all enjoy the meal together.

→  
If you can't finish the tortilla:  
it will be just as delicious eaten  
cold the next day!



Quinoa salad with grilled apple and roasted beets



Spanish tortilla



Apple pie

## WOULD YOU LIKE TO RECEIVE RECIPES ELECTRONICALLY?

Would you like to receive the latest Big Green Egg recipes by e-mail? Sign up for Inspiration Today at [biggreenegg.eu](http://biggreenegg.eu) and let yourself be inspired by the tastiest recipes time and time again.



**Serves 4 (apple pie serves 10-12)**

**Preparation in advance: 3½ - 4 hours**

**Preparation  
starter: 10 minutes  
main course: 60 minutes  
dessert: 5 minutes**

**Starter: Quinoa salad**

600 g red beets  
130 g quinoa  
1 bunch of radishes  
80 g walnuts  
1 tbsp olive oil  
2 small apples (Elstar)  
150 ml rice milk  
2 tbsp lemon juice  
½ tbsp ground cumin  
250 g lactose-free feta  
50 g rocket

**Main course: Tortilla**

1 kg baby potatoes, unpeeled  
2 red onions  
1 green pepper  
1 red pepper  
4 cloves of garlic  
500 g chicken thigh fillet  
500 g cherry tomatoes  
½ bunch of parsley  
8 eggs  
400 ml soy milk  
5 tbsp olive oil

**Dessert: Apple pie**

**For the dough:**

415 g lactose-free butter  
110 g cornmeal, plus extra for dusting  
110 g coconut flour  
110 g buckwheat flour  
130 g icing sugar  
1 egg  
5 egg yolks

**For the filling:**

6 apples (Elstar)  
200 g raisins  
2 tsp cinnamon  
1 vanilla pod  
480 g rice milk  
3 tbsp coconut flour  
9 egg yolks

**For the crumble:**

70 g lactose-free butter  
100g coconut flour  
100g ground almonds  
100 g sugar  
1 tsp cinnamon  
1 tsp salt

**Accessories:**

🍳 convEGGtor  
🍳 Baking Stone  
🍳 Cast Iron Grid  
🍳 Cast Iron Grid Lifter  
🍳 Cast Iron Skillet

**PREPARATION IN ADVANCE**

**Quinoa salad**

► Ignite the charcoal in the Big Green Egg and heat, with the convEGGtor, the grid and the Baking Stone, to 220°C. In the meantime, wash the red beets and pat dry.

► Place the beets on the Baking Stone and close the lid of the EGG. Let them roast for about 1.5 hours until nearly done. In the meantime, cook the quinoa according to the instructions on the packaging.

**Apple pie**

► For the dough, cut the butter into cubes. Place in a bowl with the other ingredients for the dough and knead until a coherent dough is formed. Wrap the dough in cling film and leave for 1 hour in the refrigerator.

**Quinoa salad**

► Remove the beets from the EGG and leave to cool slightly. Remove the Baking Stone, the grid and the convEGGtor. Place the Cast Iron Grid in the EGG using the Cast Iron Grid Lifter and put the Cast Iron Skillet on top. Take the tops off the radishes, wash them and cut them in half. Roughly chop the walnuts. Heat the olive oil in the skillet and fry the radishes and chopped walnuts for about 6 minutes, keeping them apart so they can be refrigerated separately. Stir regularly while frying.

► Take the skillet out of the EGG and let the radishes and nuts cool down. Remove the cores of the apples and then cut into wedges. Grill the apple wedges about 2 minutes on either side.

► Peel the beets and cut them into wedges. Cover and refrigerate all (cooled) ingredients until needed.

**Apple pie**

► Remove the Cast Iron Grid using the Cast Iron Grid Lifter. Place the convEGGtor, the grid and the Baking Stone in the EGG and heat the EGG to 180°C. Line the bottom of a springform tin (Ø 26cm) with parchment paper. Roll out the dough on a worktop dusted with cornmeal to about 5 mm thick and place it in the springform tin.

► For the filling, peel the apples, remove the cores and cut the pulp into cubes. Combine with the raisins and cinnamon. Cut the vanilla pod lengthwise and scrape out the seeds. Bring to a boil in the rice milk on the stove. Remove the pan from the heat and whisk the coconut flour and then the egg yolks into the milk. Spread the apple pie filling over the dough base and pour the milk mixture over it so that the apple is completely covered.

► For the crumble, melt the butter in a saucepan over low heat on the stove. Combine the other ingredients for the crumble in a bowl using your fingers. Pour the melted butter in slowly and mix to make a crumbly dough. Divide the crumble over the filling.

► Place the springform tin on the Baking Stone and close the lid of the EGG. Bake the apple pie for about 60 minutes until golden brown.

**Tortilla**

► Wash and quarter the potatoes. Peel the onions and cut them into half rings. Remove the stalks and seeds from the green and red peppers and chop finely. Peel and roughly chop the garlic. Cut the chicken thigh fillets into cubes. Cover and refrigerate all ingredients.

**Apple pie**

► Remove the pie from the EGG and leave to cool. Extinguish the charcoal in the Big Green Egg, or continue with your preparations.

**PREPARATION**

**Quinoa salad**

► Let the ingredients reach room temperature. Mix 250 grams of the beet wedges in a blender with the rice milk to make a creamy mixture. Season to taste with the lemon juice, cumin, salt and pepper.

**Tortilla**

► Ignite the charcoal in the Big Green Egg and heat, with the convEGGtor, the grid and the Baking Stone, to 180°C. In the meantime, halve the cherry tomatoes. Remove the parsley leaves from the stalks and finely chop them. Loosely whisk the eggs and add the soy milk with salt and pepper to taste.

► Place the Cast Iron Skillet on the Baking Stone and heat the olive oil. Add the potatoes and close the lid of the EGG. Stir them regularly and fry for about 15 minutes.

► Add the onion rings, chopped peppers and garlic and fry for about 5 minutes. Then add the pieces of chicken thigh fillet and fry until golden brown on all sides.

► Stir in the egg mixture and pour into the skillet. All ingredients should be covered by the mixture. Close the lid of the EGG and bake the tortilla for 45- 60 minutes until golden brown and done.



**Quinoa salad**

► Carefully stir to combine the quinoa, the remaining beet wedges and the apple in a large bowl. Crumble the feta and sprinkle the walnuts over the salad. Garnish with the rocket and scoop some of the beet cream on or serve separately.

**Tortilla**

► Take the skillet out of the EGG and sprinkle the parsley over the tortilla. Put the skillet on the table and cut the tortilla into slices.

**Apple pie**

► Cut the apple pie into slices.



# COOKING FUN WITH KIDS

How would you like to cook on the Big Green Egg together with your (grand)children? You and your mini foodies will have great fun with these tasty snacks. They are easy to prepare and there are many things the children can do on their own. And last but by no means least, you can enjoy the fruits of your labour together!







#### Cast Iron Plancha Griddle

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



# POTATO FISH CAKES

## WITH YOGHURT DIP

**For 16-20 cakes**

**Preparation in advance: 90 minutes**

**Preparation: 15 minutes**

1 kg of floury potatoes  
1 clove of garlic  
250 g cod fillet, without skin  
olive oil  
4 sprigs of thyme  
20 g parsley  
50 g crème fraîche

**For the yoghurt dip:**

3 sprigs of dill  
200 ml yoghurt

**Accessories:**

convEGGtor  
Cast Iron Plancha Griddle

#### PREPARATION IN ADVANCE

► Ignite the charcoal in the Big Green Egg and heat, with the grid, to 180°C. Meanwhile, wash the potatoes thoroughly and pat dry.

► Place the potatoes on the grid and close the lid of the EGG. Roast the potatoes for about 45 minutes until soft. Turn them over at least once while roasting. Meanwhile, peel the garlic and cut into thin slices. Place the cod on a piece of parchment paper of approx. 40 x 40 cm and brush with olive oil. Sprinkle with salt and pepper and evenly distribute the garlic slices and thyme sprigs over the fish. Fold the parchment paper and turn over the edges to prevent any air from getting into the packet.

► Remove the potatoes from the EGG and leave to cool. Remove the grid, place the convEGGtor and replace the grid. Heat the EGG to a temperature of 160 °C.

► Place the fish packet on the grid, close the lid of the EGG and leave to cook for about 15 minutes until done. Meanwhile, remove the parsley leaves from the stalks and finely chop them.

► Remove the peel from the cooled potatoes and grate them using a coarse grater. They will crumble a bit, but that's alright. Remove the fish packet from the EGG, remove the thyme and the garlic and add the cod with the cooking juices, the finely chopped parsley and the crème fraîche to the grated potatoes. Make sure to thoroughly mix these ingredients.

#### PREPARATION

► Remove the grid and the convEGGtor and replace the grid. Place the Half Moon Cast Iron Plancha Griddle on the grid, ribbed side up. Heat the EGG to 180°C.

► Meanwhile, roll the potato-fish mixture into little balls 3-4 cm in diameter and then flatten them. Finely chop the dill for the yoghurt dip and mix with the yoghurt, adding salt and pepper to taste.

► Brush the Cast Iron Plancha Griddle with some olive oil and bake the cakes for about 5 minutes on each side until golden brown. Serve with the dip.



# PAN-FRIED POLENTA WITH ROASTED CHERRY TOMATOES



## Green Dutch Oven

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

### For 16-20 snacks

**Preparation in advance: 75 minutes,  
excluding cooling**

**Preparation: 25 minutes**

1 clove of garlic  
50 ml of olive oil, plus extra for greasing  
1 sprig of rosemary  
2 tsp salt  
200 g fine polenta  
100 g grated Parmesan cheese  
flour, for dusting  
2 sprigs of vine cherry tomatoes

### Accessories:

- 🍳 Dutch Oven
- 🍳 convEGGtor
- 🍳 Cast Iron Plancha Griddle

### PREPARATION IN ADVANCE

▶ Ignite the charcoal in the Big Green Egg and heat, with the grid, to 200°C. Meanwhile, peel and finely chop the garlic.

▶ Heat the olive oil in the Dutch Oven on the grid of the EGG. Sauté the garlic and the sprig of rosemary. Pour 800 ml water into the Dutch Oven, add the salt and bring the water to the boil. Close the lid of the EGG after each stage.

▶ Add the polenta to the boiling water and stir. Remove the Dutch Oven and the grid from the EGG. Set up the convEGGtor and put the grid back. Place the Dutch Oven on the grid and the lid on the pan. Close the lid of the EGG and lower the temperature to 140°C. Allow the polenta to cook for about 30 minutes. Cover a baking tray with parchment paper.

▶ Remove the Dutch Oven from the EGG, take out

the rosemary and mix the Parmesan cheese into the polenta.

▶ Pour the polenta on the parchment paper and spread to create an even layer approximately 1.5 cm thick. Place the polenta in the fridge and leave to cool and firm up for about 20 minutes.

### PREPARATION

▶ Lift the grid from the EGG, remove the convEGGtor and replace the grid. Place the Cast Iron Plancha Griddle on it (ribbed-side up) and heat the EGG to a temperature of 180°C.

▶ Cut out small circles of polenta with a diameter of 5 to 6 cm. Brush the Cast Iron Plancha Griddle with olive oil and bake the slices of polenta for about 5 minutes on both sides until golden brown. Place the vine tomatoes on the griddle next to the polenta and serve these with the polenta.





# TORTILLA-PIZZA'S

For 8 tortillas

**Preparation in advance: 20 minutes**

**Preparation: 15 minutes**

2 tbsp dried oregano  
400 ml tomato sauce  
8 (small) corn tortillas

**Various types of toppings, such as:**

courgette  
mushrooms  
bell pepper  
(vine) cherry tomatoes  
salami slices  
grated cheese

**Accessories:**

convEGGtor  
Baking Stone  
Pizza Peel

## PREPARATION IN ADVANCE

► Ignite the charcoal in the Big Green Egg and heat with the convEGGtor, the grid and the Baking Stone to 220°C.

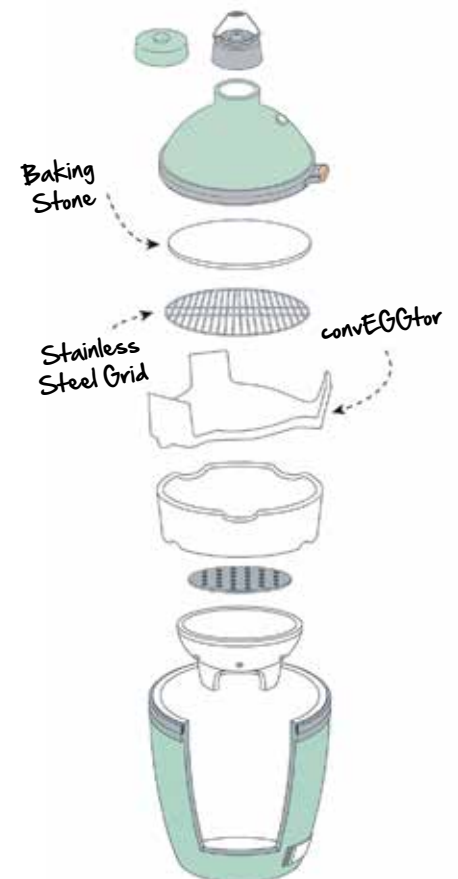
► Stir the oregano into the tomato sauce and add salt to taste. Cut the courgette and mushrooms into thin slices. Halve the pepper, remove the stalk and seeds and cut the flesh into strips. Halve the cherry tomatoes. Place all the toppings on the table.

## PREPARATION

► Spoon a substantial amount of sauce on each tortilla and spread it out using the back of the spoon. Let the children top their pizzas with their favourite ingredients. Do make sure that they don't put too much on the tortilla bases and finish off with a sprinkling of grated cheese.

► Place the pizzas on the Baking Stone using the Pizza Peel and close the lid of the EGG. Bake for about 5 minutes until the cheese has melted.

**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







# ROASTED COB



**Serves 4**

**Preparation in advance: 15 minutes**

**Preparation: 20-25 minutes**

2 fresh cobs with the leaves still attached  
50 g soft butter  
4 sprigs of thyme

**Accessories:**

- 🍷 convEGGtor
- 🍷 Cast Iron Grid
- 🍷 Corn Holders

**PREPARATION IN ADVANCE**

▶ Ignite the charcoal in the Big Green Egg and heat, with the convEGGtor and the grid, to 160°C.

▶ Remove the leaves from the cobs and wash the cobs. Pat dry, brush with butter on all sides and sprinkle with salt. Roll each cob, together with two sprigs of thyme, in parchment paper and close both ends with butcher's string.

**PREPARATION**

▶ Place the wrapped cobs on the grid and close the lid of the EGG. Leave to cook for 20-25 minutes.

▶ Remove the cobs from the EGG and leave to cool slightly before unwrapping them. Remove the grid and the convEGGtor and place the Cast Iron Grid in the EGG. Heat to 200°C.

▶ Remove the parchment paper and grill the cobs for a few minutes until all sides have a lovely brown colour.

▶ Halve the cobs. Insert a Corn Holder into each end of the cobs for easier eating.

## APPLE PANCAKES

**Serves 4**

**Preparation in advance: 35 minutes**

**Preparation: 20 minutes**

125 g flour  
250 ml milk  
1 egg  
2 apples (Elstar)  
icing sugar, optional

**Accessories:**

- 🍷 Cast Iron Plancha Griddle

**PREPARATION IN ADVANCE**

▶ Mix the flour, the milk and the egg and beat until smooth before leaving it to rest for 30 minutes.

▶ Ignite the charcoal in the Big Green Egg and heat, with the grid, to 180°C.

**PREPARATION**

▶ To preheat the Cast Iron Plancha Griddle, place it on the grid, smooth side up. Meanwhile, wash the apples, pat dry and cut into 5 mm thick slices.

▶ Bake the apple slices on the Cast Iron Plancha Griddle for just a few minutes on one side. Turn the slices and pour a generous spoonful of batter on each slice. Bake the apple pancakes on both sides until golden brown and done.

▶ Before serving, sprinkle the pancakes with icing sugar (optional).







## THE CHEF'S PREFERENCE

### Michel Louws

**For many professionals, a kitchen is not complete without a Big Green Egg. Ask them why, and the first thing they mention will undoubtedly be the amazing touch of flavour it gives dishes. One of their secret ingredients is Big Green Egg's real charcoal, as it plays a major role in the unequalled, characteristic Big Green Egg flavour.**

One of these chefs is Michel Louws, a true adventurer. After earning his spurs in the kitchen here in the Netherlands, he left to cook in places such as the Caribbean and Australia. Later, back in the Netherlands, he worked with a team for a few years at a restaurant and together they earned a Michelin star. In 2009, this chef settled in New Zealand for good. For four years, Michel was the executive chef at the luxury Huka Lodge resort in Taupo, after which he started work as a personal chef. He spends every summer in the Netherlands, and in recent years he has worked as the chef at De Timmerfabriek in Vlissingen, an amazing pop-up restaurant in a gorgeous industrial building.

#### Big Green Egg at number one

'I worked with the Big Green Egg even before I went to New Zealand,' Michel says. 'Once in a while, I would work a day at De Librije in Zwolle and that was one of the first restaurants in Europe to have one. I tasted veal sweetbread with coffee and vanilla made on the EGG, and I was sold. Right away, I got one myself and in no time, there was one in the kitchen of the restaurant I worked at as well.' When Michel was asked to come cook at Huka Lodge and he was asked what kind of equipment he needed, the Big Green Egg was number one on his list. 'And I immediately ordered 3 of them when I got there,' the chef laughs

#### MasterChef New Zealand

Louws' attachment to the Big Green Egg could be clearly seen when he insisted on bringing an EGG to his guest performance on MasterChef New Zealand. And when he was asked by a national newspaper to be in the *What if your house was on fire?* section, Michel didn't have to think twice. He is also very excited about the 100% eco-friendly Big Green Egg charcoal. For Michael, this mix of 80% American oak and 20% hickory is the perfect fuel for his EGGs.

#### 20 kilograms of steak

'The flavour you get from using Big Green Egg charcoal is fantastic!' Michel explains. 'It's just very nice charcoal to work with, and the type of charcoal you use really does contribute to the dishes' subtle smoky taste. And if you want a slightly different touch of flavour, you can add a bit of smoking wood to the glowing charcoal. In New Zealand, I sometimes use tea tree twigs instead. There are always great pieces at the top of the bag that I like to use for long preparations at a low temperature. The slightly smaller charcoal pieces in the bag are perfect for very hot preparations. When I fill the EGG with those, I can easily grill 20 kilograms of steak. I don't hand-pick each piece of charcoal from each bag, but I do try to take them into account.'



#### 100% Natural Lump Charcoal

Mission accomplished: our quest to find the perfect charcoal for the Big Green Egg. Premium Organic Lump Charcoal is made of 80% oak and 20% hickory and you can taste this in the dishes you prepare. The coals will quickly reach a high temperature and remain at that temperature for a long time.



#### Charcoal Starters

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

#### Long burning time

'What I also find important is the charcoal's long burning time. The first thing we did in the morning at Huka Lodge was ignite the charcoal in the Big Green Eggs. They were on 16 hours a day, 7 days a week. At De Timmerfabriek, we didn't do lunch, so we only needed one load of charcoal a day. And with the little amount of ash that remains, the EGG can be cleaned very quickly and easily. That's perfect for in the hospitality industry, but also for at home. Though at home, the charcoal will last me for days, and I cook on it every day!' Michel exclaims.

- ✓ 100% natural
- ✓ No chemical additives
- ✓ Pure Oak & Hickory
- ✓ Long burning time
- ✓ That unique Big Green Egg flavour



# 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).*



**WOULD YOU LIKE TO  
RECEIVE  
RECIPES  
ONLINE?**

Do you want to be surprised time and again by Inspiration Today?

Then sign up [biggreenegg.eu/en/signup](http://biggreenegg.eu/en/signup) and be inspired over and over.



#OPENFLAVOUR  
#BIGGREENEGG



Do you take photos of your Big Green Egg dishes? You are not alone. More and more foodies are regularly taking food photos, to share these with the masses via Instagram and Facebook, but also to review them at a later date. However, social media is also a good channel for sharing experiences, renewed recipes and news items. Or to ask questions.

**Do you want to be inspired and motivate others yourself? Then follow and tag us at:**



Big Green Egg EU



Biggreeneggeu



Big Green Egg Europe



Biggreeneggeu



Big Green Egg Europe

Share your posts and photos with us and all other EGG fans using the hashtags **#openflavour** and **#BigGreenEgg**.



#### Acacia Table

Nature will always do its own thing. Take the Acacia Table, for instance. This handmade table is made up of solid acacia planks with a natural grain and unique colouring. This means that every table is different. The Acacia Table will transform your Big Green Egg into a complete outdoor kitchen with sufficient space for your tools and dishes.

The warm look of the Acacia Table will make everyone feel right at home. Because the acacia tree has, by far, the most durable and hardest type of wood, it provides the perfect housing for the Big Green Egg Large or XLarge. And if you want to move your cooking island? Thanks to the four sturdy wheels you can roll the Acacia Table, complete with Big Green Egg, to that delightful spot in the sun.



## 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 again be full of inspiration, with a focus on autumn and winter, and their seasonal products. For all of you who are curious about what to expect, we have included a preview below!

#### Homemade

Karen Torosyan, Paté en Croûte world champion

#### Cooking technique Stewing

#### A journey of discovery How Copenhagen cooks

#### Pastries French classics

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



**WE ARE BIG GREEN EGG.  
CALL US FOODIES,  
FOOD FREAKS OR CULINARY HEDONISTS.  
WE JUST BELIEVE  
THAT LIFE TASTES GOOD,  
THAT OUR SENSES ARE A GIFT  
TO ENJOY LIFE TO THE FULLEST.**

**WWW.BIGGREENEGG.EU**



**OPEN FLAVOUR™**

