



Quality Time at Home.



Big Green Egg

The Original since '74.

Editorial

Welcome to the world of Big Green Egg: a world filled with flavour, experiences, enjoyment with family and friends, first-class quality and endless possibilities. Are you ready for this flavour-packed voyage of discovery?

Perhaps you're considering buying a Big Green Egg, or maybe you already own one and are thinking of expanding your EGG 'family'. You might also be interested in discovering what accessories are available to add to your wish list, looking for helpful tips and practical advice, or learning more about the quality of Big Green Egg. At Big Green Egg, the quality of the EGGs and the accessories is always our top priority. You can find this and much more in the new Product Magazine, where we offer inspiration and guidance to help you make the most of your EGG.

Get to know the entire EGG family and the exceptional quality of our unique ceramic. Discover how the Big Green Egg is constructed and the functions each part serves. Once you understand all the ins and outs of the Big Green Egg, you'll see why 'The Evergreen since '74' is the best kamado of its kind, why it's your perfect match and which model suits you best.

While you're waiting for your pork belly to reach the ideal core temperature or for the tart or vegetarian quiche you've baked in the EGG to turn a beautiful golden brown, take a moment to browse this Product Magazine. We'll explain the key cooking techniques, which you can put into practice right away using the accompanying recipes. Feeling hungry yet? Beyond the basics, you'll find a variety of other preparation methods, expanding your knowledge of the delicious possibilities the Big Green Egg offers.

In addition to all the accessories and their descriptions, we've also included a selection of fan items - perfect for giving or receiving as gifts. You'll learn about the importance of high-quality charcoal and how adding smoking wood can give your ingredients or dishes an extra flavour twist. In short, you'll discover why the Big Green Egg is indispensable if you love living the good life. Last but not least, we'll share the various channels where we provide inspiration, helping you hone your skills and continue to surprise and delight your guests with the tastiest meals made on the Big Green Egg.

Quality Time at Home!

38



Official Product Magazine

About Big Green Egg

- 4 How the Big Green Egg works
- 5 The secret behind the Big Green Egg
- 6 The best ceramics and innovative details

The Models

- 8 The 7 different models
- 18 Important basics for an easy start
- 19 Which model suits you best

Endless cooking possibilities

- 21 Cooking techniques
- 32 Cooking techniques - recipes
- 54 EGGspander System

A complete outdoor kitchen

- 48 Stands and tables
- 50 Modular EGG Workspace

52

Turn on the spotlights

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



Getting started with your EGG

- 44 Charcoal: the very best fuel
- 46 Everything about smoking wood

Inspiration

- 38 Quality time at home
- 42 Modus Operandi
- 52 Accessories
- 68 Maintenance tips
- 72 Spare parts
- 75 Always keep on EGGing
- 77 Join the Big Green Egg community
- 78 Fan items

8



21



Ask your Big Green Egg dealer for advice!

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



The Big Green Egg explained

Solid quality. Superior ceramics.

LID WITH CHIMNEY

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



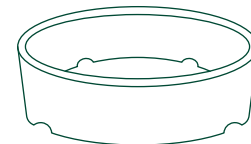
TEMPERATURE GAUGE

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



STAINLESS STEEL GRID

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



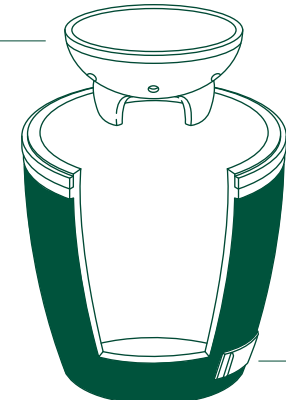
FIRE RING

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



GRATE

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



FIRE BOX

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

BASE

Heavy duty insulated ceramics. Glaze prevents chipping and fading.

DRAFT DOOR

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



REGGULATOR

Adjust, to regulate airflow and precisely control temperature.



ANCIENT WISDOM & INNOVATIVE TECHNOLOGY

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

THE SECRET BEHIND THE BIG GREEN EGG

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

LIFELONG QUALITY

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

The Bigger Choice.



Big Green Egg

Quality is at the heart of everything we do, from materials and components to design and ease of use. Make The Bigger Choice with Big Green Egg – choose the Original. With the best-quality ceramics, 50 years of experience, and unrivalled service and warranty.

CERAMIC

The patented ceramic of the Big Green Egg is unique, and its secret lies in the technology also used by NASA to protect spacecraft against extreme heat. As a result of this, it can withstand the highest temperatures, reflect heat better, and last much longer.

The ceramic is uniformly thick, ensuring even heat distribution and perfect cooking. It is very easy to achieve and maintain exactly the right temperature.

Your Big Green Egg is stronger, more durable and has better heat insulation than any other kamado. For decades, our production has taken place at a fixed partner in Mexico, home to the world's best ceramic manufacturers.

THE ORIGINAL

The Big Green Egg was launched as the first commercial kamado in America in 1974. Inspired by traditional Asian kamado ovens, but then reinvented, Big Green Egg rapidly conquered America and subsequently the rest of the world.

With over 50 years of experience and product development, we maintain a clear competitive edge over all other kamado suppliers. Although the basic design of the Big Green Egg may look fundamentally the same, we work non-stop on product innovations, technical developments, and handy new accessories. We design all Big Green Egg models and parts with great care and love. They are not only beautiful, but also solid, strong, and durable. That's why we are always the best choice - now and in the future.

SERVICE & WARRANTY

Years of development, testing and continuous compliance with the highest quality requirements allow us to offer a lifetime warranty on the ceramic of every Big Green Egg and an extended warranty on all parts. This genuine best-in-class warranty underlines our commitment to quality. Big Green Egg is known for its fast and efficient service, which is why we only work with the most professional dealers who know everything about the Big Green Egg and are recognised for their excellent service. We also have all individual parts available. We want every EGGER to be able to get back to cooking as soon as possible!

One Big
happy family.



The Big Green Egg models

As a bon vivant, there's one thing you know for certain: with a Big Green Egg you'll bring a premium quality kamado into your home. In addition to grilling, the Big Green Egg is perfect for, among other things, baking, smoking, steaming and slow cooking. It is not, therefore, just a barbecue; it is a complete outdoor kitchen. The culinary possibilities are endless. So, the question is not why you want an EGG, but which of the 7 models suits you best. To help you in your search, we have provided a brief description of the models. Discover for yourself that there is always a matching EGG, no matter how small or big your family, your circle of friends, and your garden (or terrace) may be!

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



2XL

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

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

Code 120939

Starter Pack

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



XLarge

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

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

Code 117649

Starter Pack

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



Large

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

Specifications
Grid: Ø 46 cm
Cooking surface: 1.688 cm²
Total weight: 73 kg
Height: 84 cm

Code 117632

Starter Pack

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



Medium

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

Specifications
Grid: Ø 40 cm
Cooking surface: 1.140 cm²
Total weight: 51 kg
Height: 72 cm

Code 117625

A Big Deal on The Medium



Buy the Big Green Egg Medium now with with the convEGGtor, IntEGGrated Nest+Handler and Ash Tool. With this Package Deal, you can get started straight away.

- Big Green Egg Medium
- IntEGGrated Nest+Handler
- convEGGtor
- Ash Tool



Small

Do only those that have a large garden enjoy the privilege of outdoor cooking? Absolutely not! The Big Green Egg Small is the favourite housemate of city folk with a balcony or small patio. The Small may be compact, but you can easily cook meals that are out of this world for 4 to 6 people. As the grid of the Small is placed lower than that of the MiniMax (p. 16), the Small is more suitable for larger preparations, even though the cooking surface of both is the same. The Big Green Egg Small may be small, but its performance is big!

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

Code 117601

Starter Pack

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



MiniMax

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

Specifications
Grid: Ø 33 cm
Cooking surface: 855 cm²
Total weight: 35 kg
Height: 50 cm

Including EGG Carrier
Code 119650

Starter Pack

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



Mini

The Big Green Egg Mini is the smallest and lightest member of the Big Green Egg family. It is ideal for camping or to take on a boat trip or picnic. Or you could just use it at home, on the table, with the EGG Carrier. But let's be frank here; once you have acquired this EGG model, you'll probably want to take the Mini everywhere you go. Thanks to its weight of 17 kilograms the Mini is very easy to carry. And even easier to carry if you purchase an EGG carrier for your Mini. Do you usually cook for 2 to 4 people? Then this travel-friendly lightweight would be your ideal Big Green Egg model.

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

Code 117618

EGG Carrier Mini
Code 116451

Starter Pack

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

The essential Big Green Egg collection:

An easy start







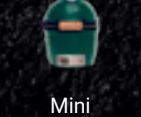
Especially for the novice EGGer, we have compiled a starter pack containing the most important basics. This also takes care of your birthday wish list.



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

Compare the different models

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

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

It's a Big Deal. The Medium.

There's nothing ordinary about the Medium – its quality and performance are anything but average. With the Big Green Egg Medium, you can effortlessly cook for six to eight people.

Buy the Big Green Egg Medium now with the convEGGtor, IntEGGrated Nest+Handler and Ash Tool. With this Package Deal, you can get started straight away.



**Smoke, Roast,
Steam, Bake, Grill.**
A new day, a new dish.
Forever.

The Big Green Egg has a temperature range of 70°C to 350°C, so you can try out all kinds of cooking techniques. Smoke, roast, steam, bake and grill; it's a breeze on your Big Green Egg. From grilled bavette or ribeye to vegetarian curry and Madrilene stew. Try cooking smoked scallops, sourdough baguettes, an Asian chicken soup or vegetable-packed quiche. Nothing is too outlandish! With a Big Green Egg, a new world will open up for you. Push your culinary boundaries and surprise yourself and your guests. Let your creativity flow, and enjoy!

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



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





S M O K E

Cooking technique Smoking

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

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

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

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

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

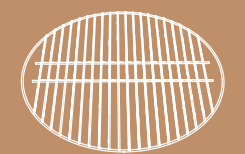
Chips or chunks?
But how do you decide whether to use Wood Chips or Wood Chunks? The answer is quite simple. Chips are smaller and are therefore used for shorter smoking sessions of up to around half an hour. They are ideal for smoking and cooking fish and poultry and thinner pieces of meat, but also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

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

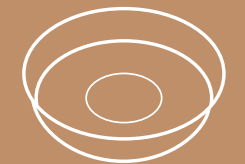
Smoking tips

- When smoking with woods that have an intense aroma, beware of over doing it. Too much smoke can give a bitter taste, while a slightly less intense smoky flavour still makes for a delicious result.
- Want to know more about the different types and flavours of smoking wood? We explain them in more detail on pages 46-47.
- When using a Wooden Grilling Plank, you do not use a convEGGtor, but instead place the soaked plank with the ingredient on top directly onto the Stainless Steel Grid. This will cause the underside of the board to smoulder. For this type of smoking, keep the EGG at a temperature between 175 and 225 °C. This is ideal for delicate ingredients such as fish fillets, prawns, scallops, vegetables, olives and small dishes.

Required accessories



Stainless Steel Grid



Drip Pan



convEGGtor



Wood Chunks / Wood Chips



ROAST

Cooking technique Roasting

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

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

Different ways

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

Roasting like in an oven

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

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

Something delicious on the side

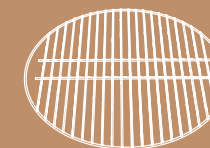
Use this method of roasting to make a delicious piece of pork belly, a roulade, roast beef, a venison rack, beer can chicken or fruit and vegetables, as mentioned earlier. With beer can chicken, there is actually no contact heat involved at all because the chicken is not touching the grill. If you want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

Roasting with the Rotisserie

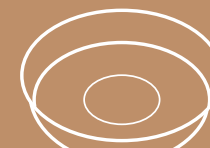
The ultimate method of roasting is to cook your product with the Rotisserie. With this technique, you generally roast the ingredient directly over the smouldering charcoal, which adds an even more potent roasted flavour. Thanks to the Rotisserie's rotation, your product is not continuously exposed to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

Required accessories

1. Roasting like in an oven



Stainless Steel Grid



Drip Pan



convEGGtor

2. Roasting with the Rotisserie



Rotisserie



STEAM

Cooking technique Steaming

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

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

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

Direct or indirect method
Steaming in your Big Green Egg is a direct or indirect preparation for which, besides your ingredients, all you need is the included Stainless Steel Grid and a Cast Iron Skillet (or a Dutch oven). This process uses the airflow within your EGG and the reflection of heat through the ceramic and, when cooking directly, the glow of the charcoal (radiant heat). There is no direct contact heat with the ingredient you are steaming, which means it will cook slowly, despite the high starting temperature.

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

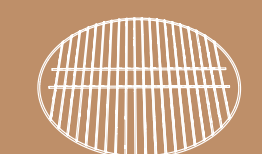
Packed with flavour
The cooking time required for your ingredient depends on what you are steaming. A piece of fish fillet will be done after around 10 to 15 minutes, while a chicken fillet will need around 25 minutes. Which liquid should you use? That's entirely up to you. Water is always a good choice.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

Required accessories

Direct



Cast Iron Skillet

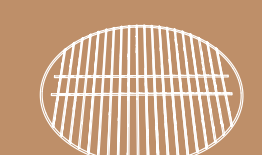


Stainless Steel Grid

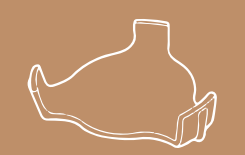
Indirect



Cast Iron Skillet



Stainless Steel Grid



convEGGtor



BAKE

Cooking technique Baking

Are you in that baking mood? Go ahead and light the charcoal in the Big Green Egg. Because whatever cooking technique you use the EGG for, the result is always to die for. Wondering how to use the Big Green Egg for baking? Let us explain.

As you may know, the Big Green Egg is very easily converted into a convection oven by inserting the convEGGtor before placing the grid in the EGG. That makes for a charcoal-fired oven that cooks evenly and adds extra flavour. The addition makes the Big Green Egg even more versatile.

The EGG as an oven

It is the perfect setup for baking bread, quiches, pies, desserts, pizzas and flammkuchen at temperatures between 180°C and 300°C. Because this technique involves placing the convEGGtor inside your EGG like a heat shield, there is no direct radiant heat from the charcoal. That's why we call it an indirect cooking technique. The reflection of heat through the ceramic and the airflow within your EGG ensure that your ingredient or dish is baked to perfection.

Inserting the convEGGtor

It is important that the ceramic in your Big Green Egg has fully absorbed the heat before baking. Only then will you make the most of the EGG's ceramic heat reflection. So wait until the Big Green Egg - after lighting - has reached the correct temperature, then insert the convEGGtor and then the Stainless Steel Grid in the EGG. Keep in mind that when the convEGGtor is inserted, the temperature of the EGG will drop by about 50°C. So if you want to bake your dish at 180°C, first bring the temperature up to around 230°C and then place the convEGGtor and the Stainless Steel Grid. The temperature will then drop to approximately 180°C. An exception is baking at higher temperatures. If baking at higher temperatures, the convEGGtor and the grid can be inserted once the EGG has reached a temperature of 200°C, as the ceramic will have heated up sufficiently. After inserting the convEGGtor and the grid, bring the EGG to the desired temperature.

Using the Baking Stone

Furthermore, the Baking Stone, also known as the pizza stone, can be used to create a stone oven or it can be used as an extra heat shield. When using it as a stone oven, bake with a hot Baking Stone. To use the Baking Stone as an extra heat shield, bake with a cold stone. We'll explain the difference below.

Baking with a hot Baking Stone

For short, hot baking like making pizza and flammkuchen, as well as for stone-baked bread, the Baking Stone must be preheated. This will create the aforementioned stone oven and give your pizzas, flammkuchen or bread a nice crispy base or crust. Place the stone on the grid right after inserting the convEGGtor and Stainless Steel Grid. Then let the stone warm up for at least 20 minutes before baking. That way, you can be sure the Baking Stone will be hot enough.

Baking with a cold Baking Stone

For longer preparations at temperatures around 200°C, like cakes, pies, oven desserts and quiches, the Baking Stone forms an additional heat shield to prevent the bottom of your dish from burning. So, in these cases, once the EGG - including the convEGGtor and Stainless Steel Grid - has reached the right temperature, place a cold Baking Stone in the Big Green Egg. Then place your cake, pie or baking tin directly on the stone. This will allow the Baking Stone to heat up slowly and provides extra protection to ensure that the bottom of your dish will cook gradually, without burning.

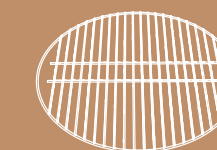
Getting started

Are you curious to see the value of the Big Green Egg can add to your baking? Give it a try! Choose one of your favourite oven recipes to bake in the EGG and taste the difference!

Required accessories



Baking Stone



Stainless Steel Grid



convEGGtor



GRILL

Cooking technique Grilling

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

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

Lid closed

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

The best grid

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

Always make sure that the Cast Iron Grid is heated to the desired grilling temperature for about 10 minutes before grilling. This allows the grid to absorb sufficient heat.

Indirect grilling

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

Reverse sear method

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

Grilling tips

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

Required accessories

1. Direct grilling



Cast Iron Grid

2. Indirect grilling

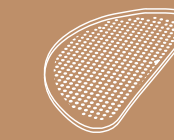


Cast Iron Grid

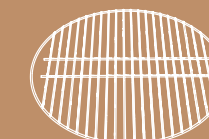


convEGGtor

3. Grilling smaller ingredients



Half Perforated Grid



Stainless Steel Grid

Get started.

In the pages above, we have explained five common cooking techniques you can use with a Big Green Egg. Now it's time to put them into practice using some basic recipes, each focusing on one of the cooking techniques. You're guaranteed excellent results, whether you are **smoking, roasting, steaming, baking** or **grilling**.

With some of these recipes, you might want to serve something on the side. Once you've mastered the basics, you'll soon find out that it's easy to do. While roasting the chicken, for example, you can roast tuber vegetables caveman style on the glowing charcoal. Or while the tomahawk steak is resting, you can grill some asparagus or courgette slices to serve with it. So light the charcoal in your Big Green Egg and get to work!



SMOKING

Smoked duck breast fillet



Serves 3

INGREDIENTS

3 duck breast fillets
Freshly ground black pepper
and sea salt, to taste

ACCESSORIES

Cherry Wood Chips
convEGGtor
Disposable Drip Pan
Stainless Steel Grid
Instant Read Thermometer

IN ADVANCE

1. Light the charcoal in the Big Green Egg. Close the lid and heat the EGG to a temperature of 130°C.
2. In the meantime, lay the duck breast fillets on a cutting board, fat side down. Cut off any membranes on the meat side of the duck breast fillets and use the tip of your knife to remove the vein from the fillets; it does not run through the whole fillet. Cut the excess fat on the sides of the duck breast fillets off nice and straight. Turn the duck breast fillets over so that they are on the meat side and cut the layer of fat on each duck breast fillet crosswise. Make sure to only cut into the fat and not the meat. Sprinkle the fillets with freshly ground black pepper and sea salt to taste.

PREPARATION

1. Scatter a handful of Cherry Wood Chips over the glowing charcoal. Place the convEGGtor in the EGG, put a Disposable Drip Pan on top and then place the Stainless Steel Grid in the EGG. Place the duck breast fillets on the grid, fat-side up, and close the lid of the EGG. Placing the convEGGtor will lower the temperature to around 80°C; maintain this temperature. Smoke the duck breast fillets for about 20 minutes until they reach a core temperature of 62°C. You can measure the temperature with the Instant Read Thermometer.
2. Remove the duck breast fillets from the EGG.

ROASTING

Spit-roasted chicken



Serves 4

INGREDIENTS

2 corn-fed chickens
4 cloves of garlic
Chicken rub of your choice
4 sprigs of thyme
4 sprigs of rosemary
2 tbsp mild olive oil

ACCESSORIES

Rotisserie
Instant Read Thermometer

IN ADVANCE

1. Light the charcoal in the Big Green Egg. Close the lid and heat the EGG to a temperature of 170°C.
2. In the meantime, cut the ends off of the chicken wings (wing tips). Crush the garlic cloves. Sprinkle some of the rub into the cavities of the chicken and fill the cavities with the garlic, thyme and rosemary.
3. Tie up the chickens with butcher's twine and thread them onto the spit, clamped with the spit forks. Rub in the olive oil and sprinkle the rub all over, to taste.

PREPARATION

1. Place the rotisserie ring on the ceramic base, then place the spit with the chickens in the rotisserie ring. Close the lid of the EGG, turn on the motor and roast the chickens for about 50 minutes.
2. Raise the temperature of the EGG to 190°C and roast the chickens for another 10-15 minutes until the skin is golden brown and crispy and the chickens have reached a core temperature of 74°C. Measure the core temperature of the chickens by inserting the Instant Read Thermometer into the thighs.
3. Remove the spit and chickens from the EGG and let rest for about 10 minutes.
4. Remove the chickens from the spit and let rest for a while before cutting.

STEAMING

Sea bass steamed on vegetables



Serves 6

INGREDIENTS

800 g sea bass fillet, without the skin
Freshly ground white pepper, to taste
2 shallots
100 g leek
100 g fennel
100 g celeriac
100 g carrots
2 pomodori tomatoes
2 tbsp olive oil
100 ml fish stock

ACCESSORIES

convEGGtor
Stainless Steel Grid
Cast Iron Skillet (Small)
Instant Read Thermometer

IN ADVANCE

1. Light the charcoal in the Big Green Egg. Close the lid and heat the EGG to a temperature of 220°C.
2. Cut the sea bass fillet into 6 nice, equal pieces and sprinkle with white pepper to taste. Peel the shallots and cut into thin half rings. Clean the leeks, fennel, celeriac and carrot and cut into thin strips. Dice the tomatoes.

PREPARATION

1. Place the convEGGtor and Stainless Steel Grid in the EGG and place the Cast Iron Skillet (Small) on the grid. Placing the convEGGtor and skillet will lower the temperature to about 170°C. Slide the air regulator at the bottom of the ceramic base open a bit further.
2. Pour the olive oil into the skillet, add the shallots and fry until translucent. Close the lid of the EGG after each step.
3. Add the leek, fennel, celeriac, carrot and tomato and deglaze with the fish stock. Place the sea bass fillets on top of the vegetables and close the lid of the EGG. Let the fish steam for about 15 minutes until it reaches a core temperature of 62°C. You can measure the temperature using the Instant Read Thermometer.
4. Remove the skillet from the EGG and divide the vegetables and the sea bass fillet over the plates.

BAKING

Pizza

For 4 pizzas

BASES

500 g flour, type 00
100 g wholemeal flour
3 g fresh yeast
420 ml water (5-10°C)
15 g fine sea salt

TOPPINGS

1 400 g tin of peeled pomodori tomatoes
1 red onion
2 pomodori tomatoes
48 stoneless black olives
40 mini mozzarella balls
4 tbsp grated Parmesan cheese
Extra virgin olive oil

STRETCHING

200 g semola

ACCESSORIES

convEGGtor
Stainless Steel Grid
Baking Stone
Stainless Steel Pizza Peel
Compact Pizza Cutter



IN ADVANCE

1. For the dough bases, mix both flours in a bowl. Crumble the yeast over the bowl, pour in about 330 ml of the water and stir with a wooden spoon to make a homogeneous batter. While stirring, keep pouring in bits of the remaining water; do set some of the water aside for when you add the salt at a later stage.
2. Place the dough on your work surface and knead for about 10 minutes.
3. Make a small indentation in the dough, pour in the remaining water and add the salt. Knead the dough for about 10 more minutes until soft.
4. Place the dough in the bowl, cover with cling film and let it rest for 10-15 minutes.
5. Return the dough to your work surface and knead for 3-4 minutes until it is smooth and supple and no longer sticky.
6. Place the dough back in the bowl, cover with cling film and leave to rise for 8 hours at 22-25°C.
7. After this bulk rise, place the dough on your work surface and use a dough cutter to divide it into four equal portions of about 250 g each. Shape each dough portion into a ball and place the balls in a sealable plastic container of about 25 x 30 centimetres. Cover with the lid and leave at room temperature for about 2 hours.

PREPARATION

1. Light the charcoal in the Big Green Egg. Close the lid and heat the EGG to a temperature of 200°C.
2. Insert the convEGGtor and the Stainless Steel Grid, place the Baking Stone on top, and bring the temperature to 290°C. Let the stone preheat for 20 minutes from the moment you put it on the grill, even if the desired temperature of 290°C has already been reached.

3. In the meantime, for the topping, rub the peeled pomodori tomatoes through a sieve; this is your sauce. Peel the red onion and cut into thin half rings. Cut the fresh pomodori tomatoes into thin wedges. Before stretching the pizza bases, sprinkle a pile of semola on your work surface. Use a dough cutter to get the sides of the balls of pizza dough loose; this will ensure they come out of the plastic container. Scoop a pizza ball from the plastic container onto the semola. Keep in mind that the top of the dough ball should also be the top of the pizza crust, as it is slightly drier than the bottom, which is better for the sauce and topping and thus for the final result.
4. Stretch the pizza dough by stretching and pressing the ball into an even base. Do so over the entire crust, not just from the centre - otherwise the pizza crust will be too thin in the middle. It should have the same thickness everywhere, with a slightly thicker edge.
5. Scoop a quarter of the sauce onto the centre of the pizza base and rub it out in a circular motion using the rounded side of the spoon. Top the base with a quarter of the onion and pomodori tomato wedges, 12 black olives and 10 mini mozzarella balls. Then sprinkle over 1 tablespoon of the Parmesan cheese. Sprinkle a little semola onto the Stainless Steel Pizza Peel and pull the pizza onto the peel. Slide the pizza onto the Baking Stone, close the lid of the EGG and bake for 4 minutes. Check if the pizza is cooked, then bake for 1 minute more if necessary.
6. Slide the pizza from the Baking Stone onto a large plate or cutting board and drizzle with some extra-virgin olive oil. Cut into slices using the Compact Pizza Cutter and serve immediately. Make the remaining pizzas in the same way.

GRILLING

Reverse searing method

Tomahawk steak

Serves 2

INGREDIENTS

1 tomahawk steak
2 tbsp olive oil
Freshly ground black pepper
and sea salt, to taste

ACCESSORIES

convEGGtor
Disposable Drip Pan
Stainless Steel Grid
Dual Probe Remote Thermometer
Cast Iron Grid
Instant Read Thermometer



IN ADVANCE

1. Light the charcoal in the Big Green Egg. Close the lid and heat the EGG to a temperature of 170°C.
2. In the meantime, rub olive oil into the tomahawk steak on both sides and sprinkle with freshly ground black pepper and sea salt to taste.

PREPARATION

1. Place the convEGGtor, with the Disposable Drip Pan on top, and the Stainless Steel Grid. Place the tomahawk steak on the grill and insert the pin of the Dual Probe Remote Thermometer into the centre of the meat. Set the temperature of the core thermometer to 46°C and close the lid of the EGG. Placing the convEGGtor will lower the temperature to about 120°C; maintain this temperature.
2. Remove the tomahawk steak from the EGG when the set core temperature has been reached. Cover loosely with aluminium foil. Remove the grid, Drip Pan and convEGGtor and place the Cast Iron Grid in the EGG. Close the lid and raise the temperature of the EGG to 220°C; preheat the grid for at least 10 minutes.

3. Place the tomahawk steak on the grid and close the lid of the EGG. Grill the steak for about 2 minutes. Give the tomahawk steak a quarter turn and grill for another 2 minutes to create a nice diamond grill pattern. Turn the steak over and grill for another 2 x 2 minutes, until the meat has reached a core temperature of 52-55°C (for a medium-rare to medium steak). The easiest way to check the core temperature is to use the Instant Read Thermometer, which will indicate the temperature within seconds.
4. Remove the tomahawk steak from the Big Green Egg. Cover the meat loosely with aluminium foil and let rest for about 10 minutes before cutting.



Quality Time at Home

Imagine you're sat at the table with family and friends. The charcoal in your Big Green Egg is glowing nicely. A delicious piece of côte de boeuf is cooking on the grill or perhaps you're grilling slices of watermelon to use in a salad. Enjoying together is the main focus. Glasses are raised, you reminisce and new memories are made at the same time.

This could be at your home or somewhere like here, in Joris Verhoof and Lot van Loon's beautiful garden in the city of Tilburg in the Dutch province of North Brabant, where they often light up charcoal in their Big Green Egg. Joris: 'I used to love cooking and I even worked in the catering industry for a while. When the children were young, that took a back seat, but since I met Lot in 2017 and bought a Big Green Egg Large, my love for cooking has been reignited.'



Gorgeous outdoor kitchen

The alcove in the garden was therefore put to very good use. This space between the back entrance and the shed was the perfect location for a stunning outdoor kitchen. 'We also had a roof and a sliding glass wall installed,' says Joris proudly. 'We decorated the self-made fireplace, under which the Big Green Egg stands, with beautiful green tiles and we built a bar table, among other things, in our outdoor kitchen.' Why did they choose a Big Green Egg? 'The quality,' emphasises Joris. 'Combined with the amount of accessories available for the Large model. I have never regretted this choice for a single moment and would recommend it to anyone. The temperature of the Big Green Egg stays very stable and it retains its heat well. That's a big plus.'

Match made in heaven

The love for cooking and use of wonderful ingredients is clearly evident throughout Joris and Lot's home, not only in the outdoor kitchen. It's a match made in heaven. In the wine cellar, Joris has built in a beautiful dry dryer, which currently contains homemade pastrami that was smoked in the Big Green Egg. They have an impressive amount of cookbooks on display in various spots and in the dining room an antique display case is filled with beautiful crockery. 'The majority of it was made by Lot,' Joris says. 'I'll often get an idea for something I'd like to cook, and then we collaborate on the presentation and Lot will make suitable plates for it.'

We are deeply passionate about the taste and quality of food, as well as design, and enjoy sharing that with family and friends. We have the most amazing evenings here.'

Power of the Big Green Egg

'I sometimes get my inspiration from my cookbooks, which I then translate into recipes for the Big Green Egg,' says Joris. 'But also from different cuisines and cooking techniques. It's the endless possibilities in terms of cooking techniques that makes the Big Green Egg so interesting, in addition to its quality and the flavour. That's the power of this appliance. Smoking with different types of wood, slow cooking, caveman-style cooking; you can do everything with a Big Green Egg, except deep frying. It's truly unparalleled. Even if you grill something very simple on it, you can taste the difference. I regularly buy merguez sausages from a Turkish butcher, which are deliciously spicy and juicy. Great quality! When I pan-fry them on the cooker, they come out just fine, but when I grill them on the Big Green Egg they are exceptional. It brings out the flavour more than any other appliance. I consider it a friend. As soon as I light the charcoal, I start smiling. In summer, I use the Big Green Egg almost every day and in winter I light the charcoal at least twice a week.'

Shared passion

'In addition, it is fun to combine techniques, on the Big Green Egg or sometimes in combination with sous-vide cooking.'

Take something as simple as corn on the cob, for example. I cook them sous-vide with a knob of butter before grilling them on the Big Green Egg. The flavour is amazing! In my experience, this is how you can get the best of both worlds. That's why I think it is so important to learn about all the things an appliance like the Big Green Egg can do. Reading books helped me figure that out and from there I unleashed my creativity on the ingredients. Everyone should do that. Recently, I spoke with a couple who had bought a Big Green Egg and were not really sure what they could do with it. I helped them get started and shared my passion with them.'



Salad with grilled watermelon

Serves 8

INGREDIENTS

50 g pine nuts
1 watermelon weighing about 3½ kg
2 tbsp mild olive oil
250 g feta cheese
10 mint sprigs
extra virgin olive oil, to taste
75 g rocket

ACCESSORIES

Stainless Steel Grid
Cast Iron Skillet Small
Cast Iron Grid

PREPARATION

1. Ignite the charcoal in the Big Green Egg and heat, with the Stainless Steel Grid, to a temperature of 200°C.
2. Place the Cast Iron Skillet Small on the grid and add the pine nuts. Toast the pine nuts for about 5 minutes until golden brown; toss regularly.
3. Remove the skillet from the EGG and set the pine nuts aside. Remove the grill and place the Cast Iron Grid in the EGG; heat the grid for at least 10 minutes. Meanwhile, cut the watermelon into slices about 3 centimetres thick and remove the rind. Sprinkle salt and pepper on both sides of the slices and drizzle with the mild olive oil.
4. Cut the feta into cubes of about 1 centimeter. Pick the leaves from the mint sprigs and chop finely. Mix the olive oil and salt and pepper to taste through the rocket and spread over a plate. Sprinkle with the feta and toasted pine nuts.
5. Place the watermelon slices on the grid and grill for about 4 minutes. Turn the watermelon over and grill for another 4 minutes. Close the lid of the EGG after each action.
6. Remove the watermelon slices from the EGG and cut them into cubes. Distribute the watermelon over the rocket salad and sprinkle with the mint.



Joris' tip

Want to make an Italian version of this delicious salad? Just replace the feta, pine nuts and mint with burrata, almond flakes and basil.

Pointed cabbage with anchovies, hazelnut & lemon

Serves 8

INGREDIENTS

2 pointed cabbages
50 g untoasted hazelnuts without skin
100 g butter
10 anchovy fillets in olive oil
200 ml white wine
8 sprigs of leaf parsley
1 organic lemon

ACCESSORIES

Stainless Steel Grid
Cast Iron Skillet

PREPARATION

1. Ignite the charcoal in the Big Green Egg and heat to a temperature of 150°C.
2. Place the pointed cabbages on the glowing charcoal. Close the lid of the EGG and let the pointed cabbages roast for about 30 minutes until the skin is blackened; turn the cabbage occasionally while roasting.
3. Remove the pointed cabbages from the EGG and leave until cool to the touch. Meanwhile, place the Stainless Steel Grid in the EGG, place the Cast Iron Skillet on this and bring the temperature to 180°C. Coarsely chop the hazelnuts.
4. Add the hazelnuts to the skillet and roast for about 5 minutes until golden brown; stir occasionally.
5. Remove the skillet from the EGG and set the hazelnuts aside. Remove the outer leaves from the pointed cabbages, rinse them under the cold tap and cut the pointed cabbages lengthwise into quarters. Cut out the hard cores and place the quarters in the skillet. Dice the butter and chop the anchovy fillets and distribute them over the cabbage. Drizzle with 1 tablespoon of the olive oil from the jar of anchovy fillets and sprinkle with freshly ground pepper. Place the skillet on the grid and fry the pointed cabbage for about 5 minutes until the underside is golden brown.
6. Deglaze with the white wine, turn the pointed cabbage quarters over to fry the second side and fry for another 5 minutes. Turn again to fry the third side of the pointed cabbage until golden brown. Meanwhile, finely chop the sprigs of parsley including the stalks.
7. Place the fried pointed cabbage quarters on a dish. Sprinkle with the toasted hazelnuts and parsley, and grate the zest of the lemon over the top.

The 5 favourites of Joris & Lot

- Pork belly porchetta. A spit recipe from the Modus Operandi, in which Joris adds capers and pistachios to the filling as an extra.
- Pointed cabbage with anchovies, hazelnut & lemon. A delicious dish combining different techniques.
- Dry aged côte de boeuf. Thanks to the dry ageing, the flavour of the meat is intensified and because Joris' cooks this thick steak caveman-style, optimal caramelisation of the meat takes place.
- Salad with grilled watermelon; a very surprising dish that is always a hit.
- Cedar-smoked salmon fillet. Joris smokes pickled salmon fillet on a cedar Wooden Grilling board under a layer of thinly sliced fennel and tarragon. You have to try it!



Modus Operandi

With these two recipes, immerse yourself in Modus Operandi, Big Green Egg's cooking bible. A spectacular cookbook of no less than 904 pages containing over 300 recipes, from the basics to more challenging preparations. It is a guide as well as a source of inspiration. A journey of discovery covering all ingredients and cooking techniques, packed with tips and tricks to get the most out of your Big Green Egg, including a practical workbook and a beautiful storage case. **A must for any Big Green Egg enthusiast.**

904 pages 818177



Candied Salmon

★★★

Sharing

INGREDIENTS

1 kg of salmon fillet with skin
1 lemon
1 lime
1 banana shallot
200 ml sunflower oil
1 tbsp green cardamom pods
2 sprigs of dill

Garnish

1 lime
1 banana shallot
1 spring onion
1 sprig of dill
3 tbsp crème fraîche

ACCESSORIES

convEGGtor
Stainless Steel Grid
Green Dutch Oven
Instant Read Thermometer

BEREIDING

1. Check the salmon fillet for any bones and remove the skin. Cut off any dark fat edges. Cut the salmon fillet into 6 pieces. Cut the lemon and lime into wedges. Peel the shallot and cut it into chunks.
2. Heat the sunflower oil in the Dutch oven (indirect, 80 ° C) to a temperature of 65 ° C.
3. Add the salmon fillets and the remaining ingredients and let the salmon preserve for 15–20 minutes until it is soft. Meanwhile, for garnish, peel the lime including the skin and cut the wedges from the membrane. Peel the shallot and cut into thin rings. Cut the spring onion into thin diagonal rings. Pick tufts of the dill.
4. Remove the salmon from the pan and chop the pieces. Garnish with the lime wedges, shallot, spring onion and dill. Top with some crème fraîche quenelles and sprinkle with pepper to taste.



Focaccia

★★★

For 1 bread

INGREDIENTS

500 g flour, plus extra for dusting
7 g of dried yeast
250 ml of water
5 g fine salt
75 ml olive oil, plus extra for brushing
2 sprigs of rosemary
5 g coarse sea salt

ACCESSORIES

convEGGtor
Stainless Steel Grid
Baking Stone
Stainless Steel Pizza Peel

PREPARATION

1. Mix the flour, yeast and water. Add the fine salt and knead until the dough is smooth and elastic. Finally, add and knead the olive oil in the dough. Cover the dough loosely with plastic wrap and leave for about 1 hour rise until the dough has doubled in size.
2. Roll out the dough on a floured work surface to about 1 cm thick and place it on a circle of baking paper that is slightly smaller than the size of your pizza stone. Cover the dough again and let it now rise for about 30 minutes.
3. Remove the needles from the rosemary and chop them roughly. Brush the top of the dough with olive oil and press dimples in the dough with your fingertips. Sprinkle with rosemary and sea salt.
4. Place the focaccia including the baking paper on the pizza stone using the pizza shovel (indirectly with hot pizza stone, 225 ° C) and bake the bread for about 20 minutes until done and golden brown.



Scan the QR code or look on biggreenegg.eu/en/modusoperandi

Pure Charcoal

The Green Choice

by Big Green Egg



Low fine dust

Smoke-free

Ignites quickly

Extra long burn time

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



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



Pure Charcoal

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

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

9 kg 818924



Charcoal Starters

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

24 pieces 120922



Charcoal EGGniter

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

120915



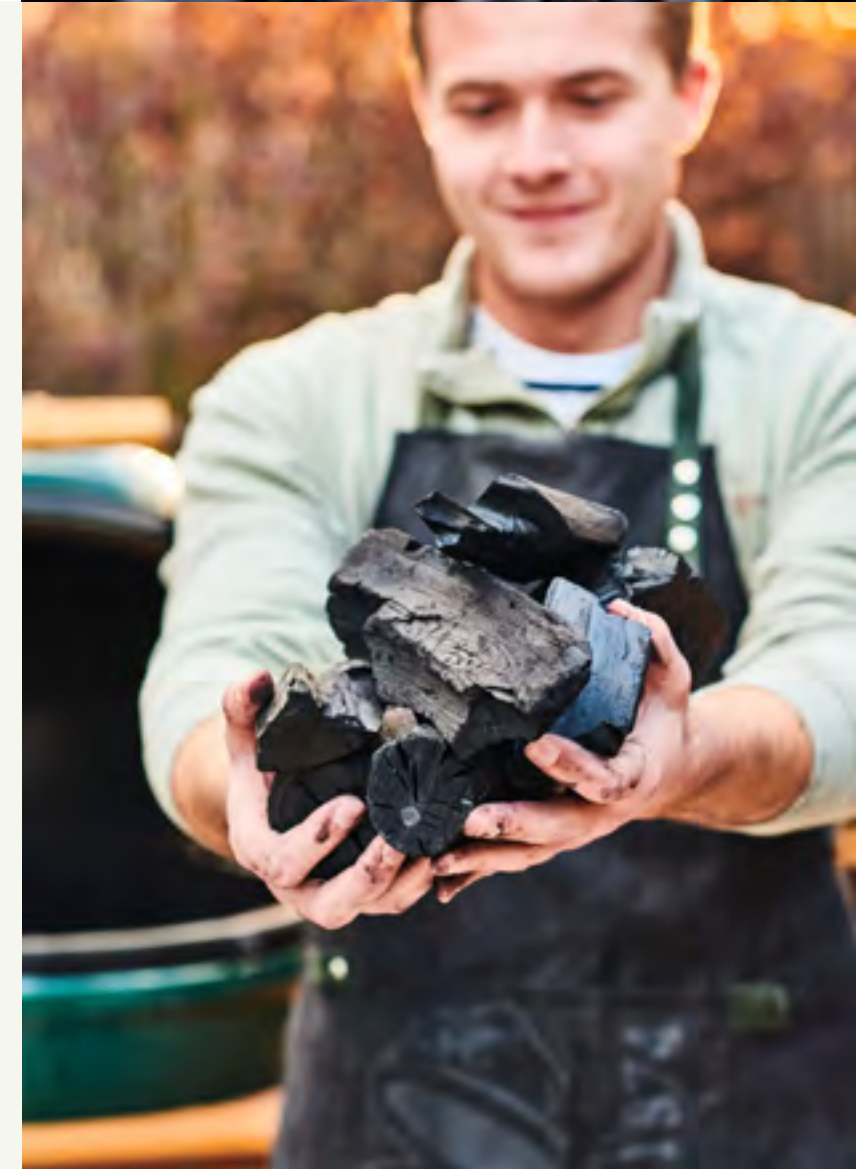
100% Natural Charcoal

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

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

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

9 kg 666298
4,5 kg 666397



Smoking on your EGG? Talk about addictive...

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

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



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



Wood Chips

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

Content - 2,9 L

Hickory	113986	Cherry	113979
Pecan	113993	Oak	127372
Apple	113962		



Wood Chunks

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

Content - 9 L

Hickory	114624	Oak	127389
Apple	114617	Mesquite	114631



Wooden Grilling Planks

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

Cedar - 2x
28 cm 116307

Els - 2x
28 cm 116291



Smoking Tower

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

Medium, Large, XLarge, 2XL
250186

Hickory



Fruit, nuts, beef and all types of game.

Pecan



Spicy smoked foods, especially classic American barbecue dishes.

Apple



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

Cherry



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

Oak



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

Mesquite



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

Wooden Grilling Planks: two ways of using them

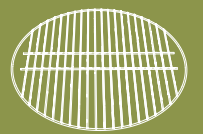
Cooking & steaming: place the soaked planks with your product onto the grid. The steam that is released adds a flavour accent to your ingredients.

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

Required accessories



Wooden Grilling Plank



Stainless Steel Grid

From EGG to complete outdoor kitchen

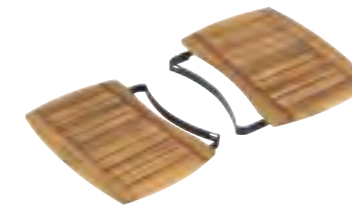
Every Big Green Egg deserves the best accommodation. This is to protect it, to move it safely if necessary, and to get the most out of it. Once you have chosen the model that suits you, you can start building. Transform your EGG into the perfect outdoor kitchen by giving it a solid base, including workspace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



Nest Utility Rack

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

2XL, XLarge, Large, Medium, Small 122704



Acacia Wood EGG Mates

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

XLarge	121134	MiniMax	121844
Large	121127	Small	120663
Medium	120670		



Portable Nest

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

MiniMax 120649



IntEGGrated Nest+Handler

Do you want to EGG at the ideal working height and be able to move your Big Green Egg around easily? Your new best friend, aside from the EGG, is the intEGGrated Nest+Handler. A strong, stable nest and a useful tool for moving your EGG safely thanks to its strong large castors. Nest + transport; and all that in a sleek design.

2XL	121011
XLarge	121158
Large	120175
Medium	122285



Nest

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

XLarge	301079
Large	301000
Medium	302007
Small	301062



Table Nest

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

2XL	115638
XLarge	113238
Large	113214
Medium	113221



Eucalyptus Wood Table

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

160x80x80 cm	150x60x80 cm
XLarge 127631	Large 127624

Caster Kit
2 pieces 120410



Modular EGG Workspace.



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

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

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



EGG Frame		76x76x77 cm	
76x88x77 cm		XLarge	120229
2XL	121837	Large	120212
		Medium	122193

The price of the table includes one Stainless Steel Grid Insert and Tool Hooks. Caster Kit is not included.



1 Add an Expansion Module.



Expansion Frame
76x76x77 cm
120236



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

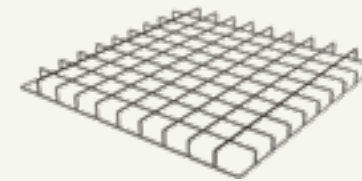


Corner EGG Frame
XLarge 128782
Large 128775



4 Upgrade with extra tools.

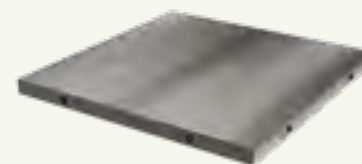
2 Customize with Inserts.



Stainless Steel Grid Insert
120243



Acacia Wood Insert
120250



Stainless Steel Insert
127365



Distressed Acacia Wood Insert
120267

3-Piece Accessory Pack for Modular EGG Workspace

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

126948

3



Caster Kit
10 cm - 2 pieces
120410



Tool Hooks
25 cm
120281



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



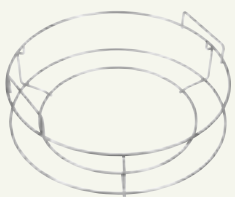
Spotlight



convEGGtor®

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

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



convEGGtor® Basket

INSIDER TIP! The convEGGtor Basket also serves as a lift for your convEGGtor. Use it to place your convEGGtor in your EGG - or remove it - simply, swiftly, safely. The convEGGtor Basket is part of the EGGspander system. For more information, please see page 54.

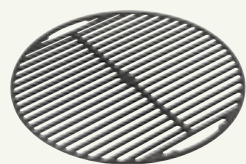
2XL	119735
XLarge	121196
Large	120724
Medium	127242



Baking Stone

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

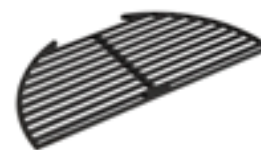
XLarge	401274	Medium, MiniMax, Small	401007
Large	401014		



Cast Iron Grid

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

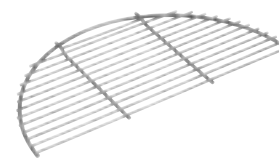
Large	122957	MiniMax	122971
Medium	126405	Small	
		Mini	128195



Half Cast Iron Grid

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

XLarge	121233
Large	120786
Medium	128058



Half Stainless Steel Grid

Learn how to get more out of your Big Green Egg by trying some new cooking techniques! The possibilities are endless with the Half Grid accessories from Big Green Egg. You can use the Half Stainless Steel Grid in the convEGGtor basket. Prepare your ingredients just above the smouldering charcoal or one level higher and combine both direct and indirect heat in your Big Green Egg by using the Half convEGGtor Stone.

XLarge	121202
Large	120731
Medium	128065



Half convEGGtor® Stone

The Half convEGGtor Stone is nothing if not versatile. It can be used as an intermediate layer together with the one-piece convEGGtor Basket if you want to cook directly and indirectly at the same time. Or it can be used as a complete convection shield by placing two next to each other for temperatures up to 160°C.

2XL	120960
XLarge	121820
Large	121035
Medium	127273



Half Cast Iron Plancha

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

XLarge	122995
Large	122988



Half Perforated Grid

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

XLarge	121240
Large	120717



EGGspander System

Endless cooking possibilities.

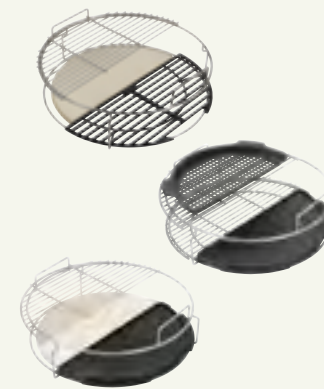
L XL

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

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

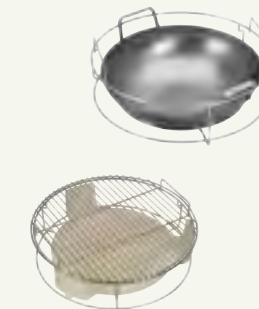


Selection of setups.



Multi-Zone (direct and indirect) cooking

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



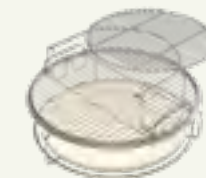
convEGGtor Basket

Facilitates easy and convenient placement and removal of the convEGGtor. The basket can also be used to position the Carbon Steel Grill Wok for the best wok dishes.



Pizza & Baking

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



Low & Slow

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



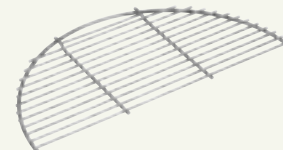
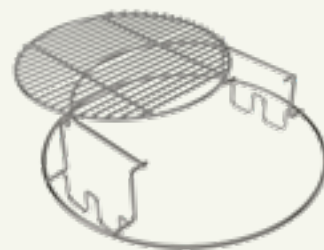
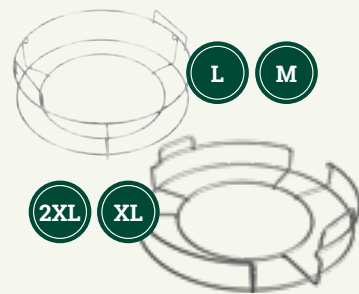
Multi-level cooking

Offers expanded cooking capacity when cooking several foods at once or when cooking for large groups. The upper cooking rack can be slid backwards to provide access to the rack below.



5-Piece EGGspander Kit

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



1-Piece convEGGtor Basket

2XL	119735
XLarge	121196
Large	120724
Medium	127242

2-Piece Multi Level Rack

XLarge	121219
Large	120755

Half Stainless Steel Grid

XLarge	121202
Large	120731
Medium	128065

XLarge	121226
Large	120762

Spotlight



Cast Iron Skillet

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

2XL, XLarge, Large
Ø 36 cm 127846

Available from the MiniMax onward
Ø 27 cm 127839



Cast Iron Grill Press

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

127648



Cast Iron Plancha

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

2XL, XLarge, Large
Ø 35 cm 127860

Available from the MiniMax onward
Ø 26 cm 127853



Cast Iron Satay Grill

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

XLarge 700485
Large



Green Dutch Oven

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

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

Round - 4 L: 2XL, XLarge, Large
Ø 23 cm 117045



Cast Iron Dutch Oven

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

5.2 L: 2XL, XLarge, Large, Medium
Ø 27 cm 127877



Carbon Steel Grill Wok

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

XLarge, Large
Ø 40 cm 120779



Cast Iron Sauce Pot with Basting Brush

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

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



No more extra hands needed.

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

Handy kitchen tools



1. Silicone Tipped Tongs

40 cm 116864
30 cm 116857

2. Bamboo Skewers

25 cm - 25x 117465

3. Brisket Knife

128805

4. Stainless Steel Tool Set

Set 127655
Wide Spatula 127426
Spatula 127662
Brush 127679

5. Measuring Cups

4x 119551

6. Kitchen Shears

120106

1. Cast Iron Grid Lifter

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

127341

2. EGGmitt

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

One size 117090

3. Silicone Grilling Mitt

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

One size 117083

4. Butcher Paper

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

127471



Need a cheat sheet?

A number of average temperatures are listed below

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

EGG Genius

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

121059

Extra opties voor de EGG Genius:

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

Additional meat probe
121363

Additional Y-Cable
121387



1. Instant Read Thermometer

Do you want your steak rare or medium? The Big Green Egg Instant Read Thermometer measures the core temperature so precisely that even medium rare is no longer a lucky guess. You can read the temperature (up to 232°C) in just 3-4 seconds, which prevents the temperature in your EGG from increasing as a result of leaving the lid open for too long. And if you turn the Big Green Egg Instant Read Thermometer while you measure the temperature, the illuminated display will turn along with you.

119575

2. Instant Read Thermometer with Bottle Opener

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

127150

3. Quick-Read Thermometer

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

120793

4. Dual Probe Remote Thermometer

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

116383



Tips:

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



Designed
for endless
family
moments.



Meat Claws

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

Set 114099



Flexible Skewers

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

68 cm - 2x 201348



Flexible Grill Light

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

122940



Chef's Flavor Injector

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

119537



Disposable Drip Pans

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

XLarge - 5x 120892
Large - 5x 120885

Medium, MiniMax,
Small - 5x 120878



Compact Pizza Cutter

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

118974



Stainless Steel Pizza Peel

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

127761

Spotlight



Ceramic Poultry Roaster

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

Chicken 119766
Turkey 119773



Vertical Poultry Roaster

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

Chicken 117458
Turkey 117441



Beer Can Chicken Roaster

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

2XL, XLarge, Large, Medium, Small
127754



Ribs and Roasting Rack

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

2XL, XLarge, Large 117564
Medium, Small 117557



Rotisserie

A tasty chicken cooked over charcoal, a juicy pineapple, a nice roast or home-made gyros? From now on, you can make them all yourself (even more easily) in your Big Green Egg, using the Rotisserie. The possibilities are endless! Released fat and/or juices continuously seep over your ingredients, adding even more flavour. The rotisserie ring is made of powder-coated steel, and the spit and spit forks are stainless steel. The spit is powered by a quiet, powerful motor that ensures a very even rotation.

XLarge 128553
Large 128546

Max. weight 17 kg.



Flat Basket

Want to roast a whole fish or grill vegetables? Thanks to this height-adjustable stainless steel Flat Basket with non-stick coating, you no longer have to turn the ingredients.

128560



Tumbler Basket

Roasting potatoes, sliced vegetables, prawns, chicken wings or nuts is a breeze in this handy stainless steel Tumbler Basket (Ø 19 cm) with a non-stick coating.

128577

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

An EGG is for life. And if you maintain it well, it will also ensure many lovely memories for the next generation. Also important; your dishes taste better and the EGG will retain its good looks.

Are you dreading it? The products displayed on this page will do all the heavy work for you and there are some useful maintenance tips to be found on our website. Take care!



Ash Tool

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

2XL		MiniMax	
XLarge	119490	Small	119513
Large		Mini	
Medium	119506		



Ash Removal Pan

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

2XL, XLarge, Large, Medium	106049
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Diamond-Coated Nylon Bristle Grid Scrubber

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

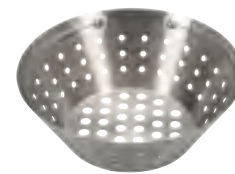
127310



Charcoal Storage Bag

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

128201



Fire Bowl

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

2XL	122698
XLarge	122681
Large	122674
Medium	122667
MiniMax	122650



SpeediClean™ Long handle Scrubber

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

	127129
2x Replacement Scrubber Pads	127143



SpeediClean™ Dual Brush Scrubber

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

	127136
2x Replacement Scrubber Pads	127143



9 Maintenance tips for your Big Green Egg.

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



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

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



3 Replace the felt gasket when necessary. This ensures good protection of the ceramics and creates an air tight seal.

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



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

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

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



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

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



Let's keep the fire burning.




Big Green Egg Covers.

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

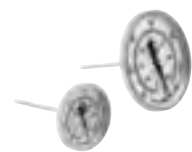


Designed for endless family moments.



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

Spare parts



Tel-Tru Temperature Gauge

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

Ø 8 cm	117250
Ø 5 cm	117236



Gasket Kit

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

2XL*, XLarge, Large	113726	Medium, MiniMax, Small, Mini	113733
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* Gasket Replacement Kit for 2XL requires 2



Cast Iron Grate

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

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



Dome

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

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



Fire ring

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

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



Fire box

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

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



Base

Heavy duty insulated ceramics. Glaze prevents chipping and fading.

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

Always keep on EGGing.

Big Green Egg warranty



rEGGulator

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

2XL, XLarge, Large, Medium Mini* 103017
117847

MiniMax, Small
117854

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



Rain Cap

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

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



Band Assembly Kit

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

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

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

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

Ceramic expands when it heats up and contracts when it cools down, which can lead to material damage. Although damage may appear to be a defect, in most cases it is harmless. Replacement, in that case, is unnecessary and therefore a bit wasteful. Sustainability is an important principle and you can enjoy your Big Green Egg for a lifetime. You should, of course, ensure that your EGG is well-maintained so that it always remains in top condition! Because it's better to prevent than to replace. You can find the most important maintenance tips on [page 68](#)

When to worry or not to worry

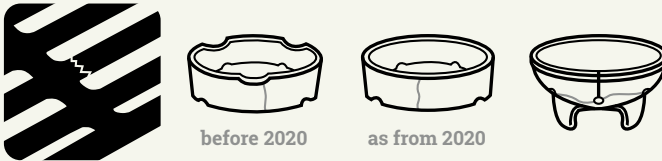
Fortunately, it is not always necessary to repair damage or replace a part. Some damage marks are purely cosmetic and do not affect the performance of your Big Green Egg. However, some types of damage do affect the performance of your EGG. Take prompt action and be sure to discover this in time, so that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

When to worry | performance damages

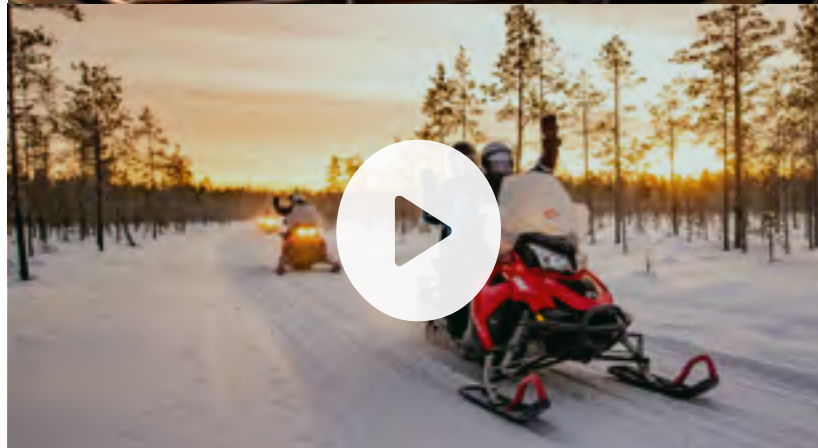


before 2020 as from 2020

When not to worry | cosmetic damages



before 2020 as from 2020



It's show-time.

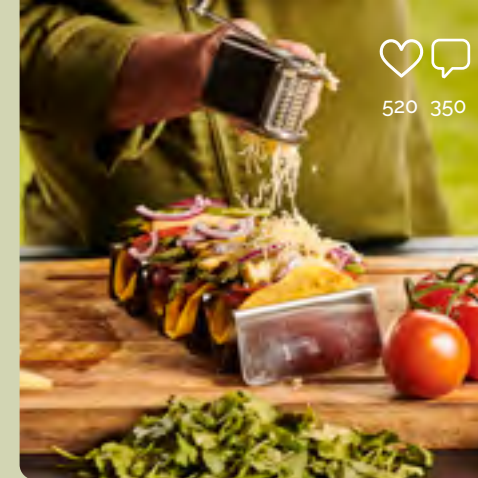
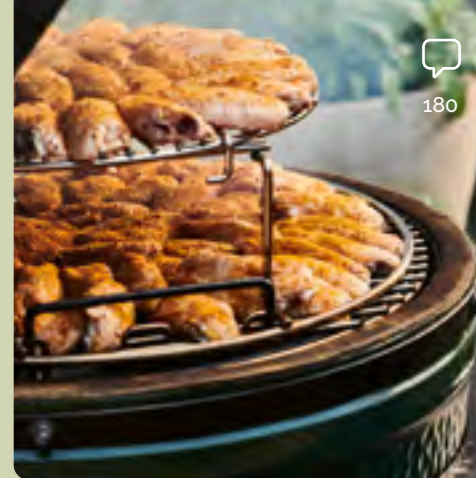
- Spare ribs
- Beer can chicken
- Pulled pork
- Pumpkin soup
- Homemade burgers
- Pizza
- Smoked salmon bon bons
- Hasselback potatoes

& many, many more...

A treasure trove of inspiring videos for you, all found on our Big Green Egg YouTube channel. From delicious recipe videos and chefs' tips to get even more out of yourself to handy how-to videos to get even more out of your EGG. Or sit back and enjoy the best exclusive series.

Never miss a thing anymore from now on?

Go to our Big Green Egg YouTube channel and subscribe for free.



Join the Big Green Egg community

#BigGreenEgg

Are you following us on social media? Become part of the Big Green Egg community and keep up to date with the latest news, delicious recipes and inspiring blogs. We're here for meat lovers, fish fanatics, vegans, flexitarians... and let's not forget the small members of the family.

EGG fans united Join the society. Visit our Fanshop.

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



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

Books



Big Green Egg Modus Operandi

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

904 pages

818177



1



3

1. Canvas Shopper
2. Coasters
3. Modus Operandi
4. Set Chopping Boards with Holder
5. Bodywarmer - khaki
6. Bucket Hat
7. 2-pack Sportssocks



4



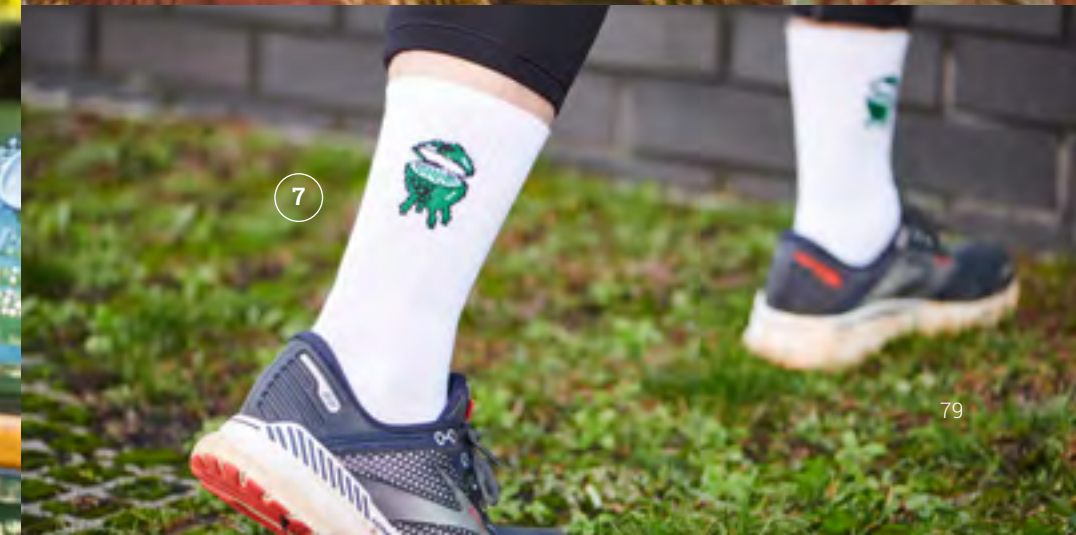
2



5



6



7

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