



BIG GREEN EGG

SINCE 1974



OPEN FLAVOUR™



We are Big Green Egg

Call us foodies, food freaks or culinary hedonists. We just believe that life tastes good, that our senses are a gift to enjoy life to the fullest.

Inspiring people all over the world and making them happy by enjoying the finest & honest flavours nature has to offer, is what drives us.

We developed a contemporary cooking device based on old Japanese 'kamado' traditions to bring out the most refined flavours of natural food. In a healthy and sustainable way. We named it what it looks like: a Big Green Egg!

By using ceramic technology, advanced by NASA, we create a unique heating system that brings out the unrivalled mouthwatering flavours while cooking, baking, grilling, stewing, smoking your favourite recipes.

Enjoy the Big Green Egg and open your world of culinary possibilities. Let your creativity run wild, but most of all let life taste good!



INFORMATION AND PRODUCT GUIDE 2018

6	Models
13	Stands and tables
15	The best fuel
16	Smoking wood as a flavour enhancer
18	Grids and ceramic
22	Thermometers
25	Cast iron pans
30	Baking pizza
33	Recipes
41	Covers
45	EGG maintenance

Copyright © 2018 Big Green Egg Europe. All rights reserved. Unless otherwise indicated, all materials on these pages are copyrighted by Big Green Egg Europe B.V. All rights reserved. No part of these pages, whether text or images, may be used for any purposes other than those of Big Green Egg Europe B.V. Reproduction, modification, storage in a retrieval system and retransmission, in any form and by any means, whether electronic, mechanical or otherwise, other than for personal use, is thus strictly prohibited without prior written permission.

While this catalogue has been compiled with the greatest of care, Big Green Egg Europe B.V. can in no way whatsoever guarantee the correctness or completeness of the information. No rights can be derived from the information provided and Big Green Egg Europe B.V. is in no way liable for consequences of the use of this information.

ENGV1.0118

Big Green Egg®, EGG®, MiniMax™, EGG Mates®, Nest®, EGGmitt® and convEGGtor® are trademarks or registered trademarks of Big Green Egg Inc.

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 on biggreenegg.eu lists the dealer closest to you.

ANCIENT WISDOM & INNOVATIVE TECHNOLOGY

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

THE SECRET BEHIND THE BIG GREEN EGG

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

ENJOYING THE ULTIMATE TASTE EXPERIENCE TOGETHER

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



LIFELONG QUALITY

At Big Green Egg we fully support our product. Which is why we give consumers a limited 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. You can really use your EGG numerous of times without any loss in quality. So it's really not that strange that we, the entire company, stand behind our EGGs.



INDIRECT COOKING WITH THE CONVEGTTOR

In addition to grilling, baking, steaming, flash frying and smoking, the Big Green Egg is also suitable for the slow-cooking of larger pieces of meat or delicate ingredients such as shellfish, crustaceans and fish fillets. Using the ceramic convEGGtor, you can easily convert the Big Green Egg into an oven. The convEGGtor functions as a heat shield that prevents the charcoal from radiating direct heat to the food. Which, in its turn, ensures a slow cooking process. Adding the Baking Stone (also referred to as the pizza stone) allows you to easily bake the best bread and pizzas with an authentic crispy crust. The possibilities of the EGG are endless! Try them all and give your creativity free reign.

THE BIG GREEN EGG EXPLAINED

Solid quality. Superior ceramics. Serious outdoor cooker!

CERAMIC SNUFFER CAP

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



DUAL FUNCTION METAL TOP

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

LID WITH CHIMNEY

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



TEMPERATURE GAUGE

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

STAINLESS STEEL GRID

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

FIRE RING

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

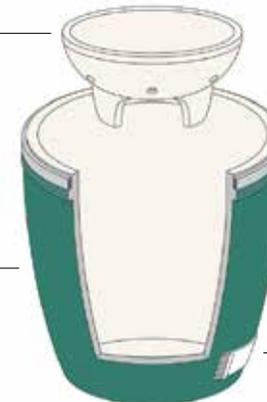


GRATE

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

CERAMIC FIREBOX

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



BASE

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

DRAFT DOOR

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

YOU AND BIG GREEN EGG; IT'S A MATCH!

As a foodie there's one thing you know for certain: with a Big Green Egg you'll bring the premium quality kamado into your home (oh well, in your garden or on your terrace or balcony). In addition to grilling, the Big Green Egg is perfect for baking, smoking, steaming and (slow) cooking. Because an EGG is more than just a barbecue, it is a complete outdoor kitchen in which you can bake pizzas, smoke fish, slow-cook meat and do all sorts of things you can also do in a regular oven. The culinary possibilities of the Big Green Egg are limitless. So, the question is not why you want an EGG, but which of the 7 models suits you best. For this reason we have given 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!

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.



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 just use it at home, on your table. But let's be frank here; once you have acquired this EGG model, you'll probably want to take it everywhere you go. Thanks to its weight 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 Mini

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

Code
000040



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!

Including
EGG Carrier

Code
119650

Specifications MiniMax

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

MiniMax STARTER PACK

- Including
- EGG (incl. EGG Carrier)
 - convEGGtor
 - Charcoal 4,5Kg
 - Charcoal Starters
 - Ash Tool



Small

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

Specifications

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

Code
117601



Small STARTER PACK

- Including
- EGG
 - EGG Nest
 - convEGGtor
 - Charcoal 4,5Kg
 - 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 38 cm
Cooking surface: 1.140 cm²
Total weight: 51 kg
Height: 72 cm

Code
117625



Medium STARTER PACK

- Including
- EGG
 - EGG Nest
 - convEGGtor
 - Charcoal 4,5Kg
 - Charcoal Starters
 - Ash Tool



Mini STARTER PACK

- Including
- EGG
 - EGG Carrier
 - convEGGtor
 - Charcoal 4,5Kg
 - 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. Which 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



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. With a cooking surface of 61 centimetres, 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 special 2 and 3 Level Cooking Grids that are available for the XLarge 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



Large STARTER PACK

Including

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



XLarge STARTER PACK

Including

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



XXLarge

Large, larger, largest. The Big Green Egg XXLarge 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 XXLarge is an eye catcher in each and every way. And with a performance to match. With the aid of an EGG Nest and Nest Handler the XXLarge 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 74 cm
 Cooking surface: 4.336 cm²
 Total weight: 192 kg
 Height: 100 cm

Code

114402



XXLarge STARTER PACK

Including

- EGG
- EGG Nest
- Nest Handler
- convEGGtor
- Charcoal 9 Kg
- Charcoal Starters
- Ash Tool



ACCESSORIES

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.



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, cooking island or self-built outdoor kitchen against the release of heat. As an additional advantage, using the Table Nest will safeguard your table against burn marks.

XXLarge	115638
XLarge	113238
Large	113214
Medium	113221

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 powder-coated steel and its 4 sturdy castors make it easy to move.

XXLarge	114723
XLarge	301079
Large	301000
Medium	302007
Small	301062

Nest Handler

Moving your Big Green Egg will only take a minute using the Nest Handler. This is very convenient when the wind suddenly changes direction and your guests are breathing in smoke. With this powder-coated steel handle you can roll your EGG anywhere while it's safely secured in its EGG Nest.

XXLarge	114730
XLarge	302083
Large	301086
Medium	302076

EGG Carrier Mini

The Big Green Egg Mini loves to be carried but it should be done stylishly. You can carry your Mini easily and safely using the robust EGG Carrier Mini, when you go to your yacht or your holiday home, or when you are just planning an informal picnic. (The EGG carrier is not included with the Mini).

Mini	116451
------	--------



EGG Mates®

Where would you be without your wingmen? The EGG Mates are the best mates your Big Green Egg could wish for. The foldable side tables of high quality, heat-resistant wood with metal supports provide plenty of space for your tools, ingredients and drink. Now where would you be without your mates?

- XLarge 301048
- Large 301031
- Medium 301055
- Small 114563



Acacia Table

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

- 160x80x80 cm
- XLarge 118264

- 150x60x80 cm
- Large 118257



Stainless Steel Unit

The Big Green Egg's Stainless Steel Unit is one-of-a-kind. The movable work table for the Large, XLarge or XXLarge is a winner all round. The worktop features 2 practical recessed chafing dishes and there is quite a lot of storage space for accessories or other kitchen tools beneath the EGG. Ideal for use in the hospitality sector.

- 146x86x80 cm
- XXLarge 990575 Available on request.

- 120x80x80 cm
- XLarge 990599

- 110x70x80 cm
- Large 990568



ONLY THE BEST FUEL FOR YOUR EGG

The charcoal you use greatly affects the flavour of the dishes cooked in the Big Green Egg. For many top chefs, charcoal is one of the secret ingredients that contribute to the unequalled and characteristic Big Green Egg flavour. Which is why we had our very own Big Green Egg mix created. Premium Organic Lump Charcoal is made of 80% oak and 20% hickory, and you can taste the difference. The 100% eco-friendly coals (with no chemical ingredients, aromas or flavourings) will quickly reach and maintain a high combustion temperature. The large pieces of charcoal burn slowly, generating very little ash - unlike many other types of charcoal - and they provide a subtle smoky flavour. One load of charcoal is enough to use the EGG at a constant temperature for an average of 8 to 10 hours. Can't wait to get started? Use the Charcoal Starters. These fire starters consist of compressed wood fibre which makes them clean, safe, odourless and easy to use.



Premium Organic Lump Charcoal

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

- 9 kg 390011
- 4,5 kg 110503



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 101020



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 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 or Mesquite and move to the next gastronomic level.



Wood Chips

Each Big Green Egg chef has his own style. Give all your dishes a characteristic smoky flavour using the original Wood Chips. Mix the (soaked) wood chips into your charcoal or sprinkle a handful over it. 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 or cherry.

Content- 2,9 L

Hickory 113986

Pecan 113993

Apple 113962

Cherry 113979



Wood Chunks

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

Content - 9 L

Apple 114617

Hickory 114624

Mesquite 114631



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

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



Hickory: Fruit, nuts, beef and all types of game.



Pecan: Spicy smoked foods, especially classic American barbecue dishes.



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 create a smoke effect. You can choose from cedar or alder wood Grilling Planks, each of which adds its own particular flavour.

Cedar - 2x

28 cm 116307

Alder - 2x

28 cm 116291





Cast Iron Grid

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

Large 100092

Medium 100085

Small
MiniMax 100078

Mini 113870



Half Moon Cast Iron Grid

The Half Moon Cast Iron Grid is (literally) the Cast Iron Grid's half-brother. Because the Half Moon Cast Iron Grid only covers half the grid, it leaves plenty of space at the side for the preparation of other ingredients. This accessory is only available for the Big Green Egg XLarge. If you would rather have a complete Cast Iron Grid for your XLarge, you could use 2 Half Moon Cast Iron Grids that together make one.

XLarge 103048



convEGGtor®

The convEGGtor functions as a natural barrier between your dishes and the open fire of 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.

XXLarge 114419

XLarge 401052

Large 401021

Medium 401038

Small 401045

MiniMax 116604

Mini 114341



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

Large 401014

Medium, Small, MiniMax
401007



Half Moon Baking Stone

Why should you have to choose between a steak and a cheesecake? Or between grilled pineapple and chocolate cake? The Half Moon Baking Stone only covers half of the Big Green Egg grid, enabling you to cook (or bake) and grill at the same time. Grilling pineapple and baking chocolate cake can easily be combined, provided they both stay in their own half.

XLarge 002389

Large 002396



Deep Dish Baking Stone

The Deep Dish Baking Stone guarantees perfect heat distribution resulting in masterful quiches, tarts, lasagna and even pizzas. The ceramic stone with the raised edge ensures that all your baked foods cook evenly and obtain that enviable golden brown colour. Creamy on the inside, crispy on the outside.

XXLarge, XLarge, Large
112750







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



Infrared Cooking Surface Thermometer

How about some laser gaming while you EGG? The Infrared Cooking Surface Thermometer has a precision laser that accurately measures the temperature of the cooking surface. Point the laser at the Baking Stone, Cast Iron Grid or Perforated Grid, for example, to check the temperature before adding the ingredients. This wireless infrared thermometer has a temperature range of 0°C to 427°C.

114839



Instant Read Digital Thermometer

You can't tell from the look of a chicken whether it's done or not. The Instant Read Digital Thermometer will eliminate any risks and you will always serve a properly cooked (and therefore safe) chicken dish. The same applies to other ingredients, of course. Insert the stainless steel probe of the Instant Read Digital Thermometer into the meat, fish or poultry and within seconds the core temperature will be displayed on the large LCD screen.

112002



Digital Pocket Thermometer

Do you want a nice pink leg of lamb, and medium-rare steaks? The Digital Pocket Thermometer will help you to always serve perfectly cooked meat and poultry. The temperature appears on the display within 5 to 6 seconds (in °F and °C). When the desired temperature is reached, a beep sounds. This digital core thermometer is small enough to fit into your (apron) pocket. And when you're done, it goes back into its protective cover.

101044



**EXACTLY THE RIGHT
TEMPERATURE
SECURES THE
ULTIMATE
FLAVOUR**



2 Level Cooking Grid

Are you short of cooking surface? Then take things up a notch! That is the principle of the 2 Level Cooking Grid. This two-tier cooking grid made of chrome-plated steel doubles the cooking capacity of your Big Green Egg XLarge. This means twice as many delicious creations.

XLarge 201317



3 Level Cooking Grid

Oh yeah, it's okay to stack. Do you have a Big Green Egg Large and still lack space? The solution to your problem is the stainless steel 3 Level Cooking Grid. The bottom grid is a fixed grid, above which are two height-adjustable rotating grids. So with a bit of spatial insight you can fill 3 levels with delicacies.

Large 370006



Folding Grill Extender

The key question: duck breast or short ribs? As there is no right or wrong answer, you can just go for both. The special Folding Grill Extender for your Big Green Egg will provide you with more than enough space. Before using it, simply attach this foldable stainless steel raised grid to the stainless steel grid of your EGG. And when you're done, you fold it back in.

XXLarge, XLarge, Large
201126



Half Moon Raised Grid

If space is what you need, you should go for it. And you do that with the Half Moon Raised Grid. When you place this raised grid on the grid of your Big Green Egg, you can enlarge your grilling surface in one go. It also increases the distance between the glowing charcoal and your dish, making the heat less direct. When using the Half Moon Raised Grid, place the included drip tray under the grid to collect the cooking liquid of the dishes on the grid.

XLarge 101082
Large 101051

Medium, Small
101075



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, suitable for large pieces of meat or (stuffed) poultry which needs to cook slowly. 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.

XXLarge, XLarge, Large
117564

Medium, Small
117557



Stir-Fry & Paella Grill Pan

Each country has its own national dish. Copy them or create your own version of a Spanish paella or Hungarian goulash using the Stir-Fry & Paella Grill Pan. This pan is also great for some awesome stir-frying. How does Chinese Hoisin steak with egg noodles sound? The pan has a volume of no less than 3.8 litres and a diameter of 36 cm.

3.8 L: XXLarge, XLarge, Large
Ø 36 cm 002167



Grill Wok

The Big Green Egg and the wok: both as old as Methuselah and still very much alive. The Big Green Egg is based on the Asian kamado dating back 3,000 years, and the Chinese cooking method of stir-frying has also been around for ages. The Grill Wok brings them together. Place the Grill Wok on the EGG's grid and stir-fry the ingredients and spices at a high temperature.

XXLarge, XLarge, Large, Medium, Small, MiniMax
Ø 28 cm 002068



Green Dutch Oven

The Green Dutch Oven for the Big Green Egg is one heavy dude. This enameled 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: XXLarge, XLarge, Large
35cm 117670

Round - 4 L: XXLarge, XLarge, Large
Ø23 cm 117045



Cast Iron Dutch Oven

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

5.2 L: XXLarge, XLarge, Large, Medium
Ø27 cm 117052





Cast Iron Plancha Griddle

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

XXLarge, XLarge, Large
Ø35 cm [117656](#)



New

Cast Iron Plancha Griddle - Small

A new addition to the collection: the Cast Iron Plancha Griddle especially developed for the Big Green Egg MiniMax. You can grill delicate ingredients such as herb crusted fish fillets on the ribbed side. The other side is smooth and perfectly suited for pancakes and eggs. Do you have a Cast Iron Skillet or are considering getting one? You can also use the Cast Iron Griddle for the MiniMax as a lid for roasted, braised or stewed dishes prepared in the Skillet.

Available from the MiniMax onward
Ø26 cm [120137](#)



Half Moon Cast Iron Plancha Griddle

There are two sides to every story. The same applies to the Half Moon Cast Iron Plancha Griddle. The ribbed side is excellent for the preparation of fish fillets or toasted sandwiches, whilst the smooth side is perfect for eggs, blini and pancakes. As this cast iron griddle only takes up half the grid of your Big Green Egg, there will be plenty of space left for grilling.

XXLarge [116406](#)
XLarge

Large [104090](#)



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.

XXLarge, XLarge, Large
Ø36 cm [118233](#)



New

Cast Iron Skillet - Small

It was already part of the collection for its bigger brothers, but now, by popular request, there is also a Cast Iron Skillet for the Big Green Egg MiniMax. It is ideal for time-consuming dishes such as stews, braised meat and roasts, but also for sealing meat at lightning speed to preserve all the tasty juices. The Cast Iron Skillet is the perfect match for the Cast Iron Griddle. Here the Griddle functions as a lid for your roasting or braising pan.

Available from the MiniMax onward
Ø27 cm [120144](#)



Cast Iron Sauce Pot with Basting Brush

You can heat up sauces 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.

XXLarge, XLarge, Large, Medium, Small, MiniMax
Ø 12 cm [117663](#)



FLAVOUR VIRTUOSO

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

Jonnie Boer
De Librije

3 Michelin stars

OPEN FLAVOUR™



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



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



Kitchen Towels

Being a true Big Green Egg perfectionist lies in the small details. The original Kitchen Towels, for instance, have an EGG green colour and display the text Big Green Egg. Apart from looking stylish, these towels are highly absorbent and are 100% fluff-free. Soft enough for the most delicate glassware yet tough enough to wipe your hands with.

3 x 116840





START YOUR OWN PIZZARIA AT HOME

Pizzas will become Italian masterpieces when baked in the Big Green Egg. Especially if you enlist the help of a number of tools that will make all pizza bakers go green with envy. Roll out your homemade pizza dough on the dough mat to create a perfect base and then bake it on a pizza stone for the tastiest result (including a crispy crust!). Do you like calzone pizzas? By using the Calzone Press you can fill your (homemade) pizza dough with your favourite stuffing and fold it double in one go. We also have very clever accessories for the presentation, such as tools to effortlessly cut the crispy baked and richly filled dough and place the slices on the plates just like the professionals do.

Mangiare!



Pizza Dough Rolling Mat

The Pizza Dough Rolling Mat will help you make the perfect pizza base. Place the non-slip silicon mat on the kitchen counter or another level worktop and use it as a base to knead and roll out the pizza dough. Easy, hygienic and with 5 size indications. Roll 'm out!

51x51 cm 114167



Calzone Press

Gift-wrapped in a pizza calzone. How about that? You can make this folded Italian classic using the official Big Green Egg Calzone Press. Place your favourite filling on (homemade) pizza dough, fold double in the Calzone Press and let the EGG take care of the rest. You can also use it for filled pastries such as empañadas or mince pies.

28 cm 114181
16 cm 114174



Aluminum Pizza Peel

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

118967



New

Compact Pizza Cutter

We believe in fair sharing! Which also applies to pizza. But how do you slice a pizza fairly, neatly and safely? By using 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



Pizza Server

You can learn how to serve. Or opt for the easy way out and use this clever Big Green Egg Pizza Server. You can use it to serve pizza slices, appetizer snacks and tart wedges without making a mess. The blade is wide enough for larger pieces and thin enough to easily slide beneath them.

114143



New

Olive Oil

As a Big Green Egg chef you will always opt for top-quality ingredients. Your olive oil is no exception to this rule. This premium olive oil (1 liter) from the French Château d'Estoublon is a poorly kept secret amongst the Big Green Egg fans. The flavour of this cold pressed (extra virgin) oil is very inviting and mild. It is also delicious for dipping your homemade tear 'n' share bread in.

703451



YOU HAVE RECIPES IN YOUR MAILBOX!

How about some delicious pork belly? With tarte tatin as dessert? If you're in the habit of cooking your meals on the Big Green Egg, you must have a number of classic dishes that everybody likes. However, you do want to push back frontiers and continue to surprise yourself and others. This is why you will find a profusion of inspiring recipes on biggreenegg.eu. Partridge cooked in salt dough, king prawn skewers with coriander pesto, oysters and pancetta, but also roasted beetroot soup, banana bread with coconut and complete seasonal menus. Also useful: the menus come with a schedule to ensure perfect timing. Would you like to continuously receive new recipes in your mailbox? Then register for our culinary newsletter Inspiration Today via biggreenegg.eu.



Perforated Cooking Grid

The Perforated Cooking Grid prevents small or cubed vegetables, mushrooms or fruits de mer from falling through the openings of the grid of your Big Green Egg. Just place it on your grid. The small perforations ensure that the ingredients will still acquire that unequalled EGG flavour.

- Half round: Ø 58 cm 116390
- XXLarge / XLarge
- Half round: Ø 41 cm 106056
- XXLarge / XLarge / Large
- Round: Ø 41 cm 201287
- XXLarge / XLarge / Large
- Round: Ø 33 cm 102010
- Available from the MiniMax onward
- Rectangular: 28x18 cm 102027
- Available from the MiniMax onward



Round Drip Pan

The Big Green Egg Round Drip Pan collects dripping, liquid and leftovers, preventing them from ending up on the charcoal or convEGGtor. Filling the round aluminium drip pan with a small amount of water will increase the humidity level in the EGG, making your dishes even juicier.

Ø 27 cm 117403



Rectangular Drip Pan

The Rectangular Drip Pan can collect dripping and liquid like no other when, for instance, grilling chicken. However, this multifunctional aluminium drip pan with non-stick coating is also an excellent roasting tray that can be perfectly combined with the Ribs and Roasting Rack.

35 x 26 cm 117397



Grill Rings

Using the Grill Rings will prevent your (stuffed) peppers, tomatoes or onions from tipping over during grilling. The reason being that these stainless steel rings come with a pin to firmly secure your vegetables and fruit. The heat conducting coil in the middle of the Grill Rings ensures the quick and even cooking of the ingredients.

002280



Mini-Burger Slider Basket

Build-up of traffic in front of your Big Green Egg? The Mini-Burger Slider Basket will help you steer a hungry crowd in the right direction quickly and efficiently. This stainless steel slider basket can hold no less than 12 homemade mini-hamburgers or pasties. It also makes it easy to flip the burgers and serve them up.

XXLarge, XLarge, Large
002105



Stuff-A-Burger Press

Are your hamburgers absolutely delicious, but don't yet deserve a beauty prize? Then the Stuff-A-Burger Press is the perfect accessory to give your homemade burgers that gourmet look. Fill the plastic form with your favourite ingredients, gently press in and start grilling!

Ø 10,5 cm 114082





JOIN THE BIG GREEN EGG COMMUNITY

Are you a true Big Green Egg fan? Then join our community and stay up to date on the latest news and upcoming events, receive the best recipes in your inbox every month, and discover new ways to get in touch with other foodies.

Submit your e-mail address on biggreenegg.eu and discover a digital world full of culinary inspiration!



FireWire Flexible Skewers

When using the FireWire 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](#)



Bamboo Skewers

Preparing kebab, satay or yakitori on your Big Green Egg must be one of your favourite pastimes. Present your meat, fish, vegetable or fruit using these stylish Bamboo Skewers. Bamboo is eco-friendly, and therefore better for the environment. First soak the skewers in cold water for 30 minutes to achieve the best grill result.

25 cm - 25x [117465](#)



Corn Holders

This is one of those inventions that puts a smile on your face. These Corn Holders will help you eat grilled corncoobs when they are still warm. The Big Green Egg Corn Holders have double stainless steel pins and a soft-grip handle that you can easily hold without getting grubby fingers. No mess, just fun.

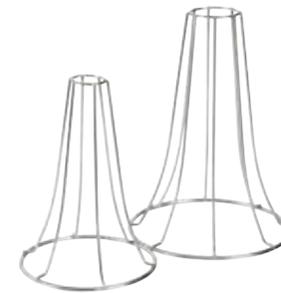
4 pair [117335](#)



Beer Can Chicken Roaster

Beer can chicken is one of those American classics where you place the chicken over an open and half full can of beer. While the chicken is cooking, the beer in the can evaporates, keeping the chicken tender and juicy inside. Does this sound difficult? Not when you use the Beer Can Chicken Roaster! This robust metal wire holder hugs the beer can in such a way that it can't tip over.

XXLarge, XLarge, Large, Medium, Small
[002099](#)



Vertical Poultry Roaster

Give your Poulet Noir or Bresse Chicken pride of place 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 crust on the outside. Now how cool is that? The Vertical Poultry Roaster is available for chicken (Chicken Roaster) or turkey (Turkey Roaster).

Chicken [117458](#)
Turkey [117441](#)

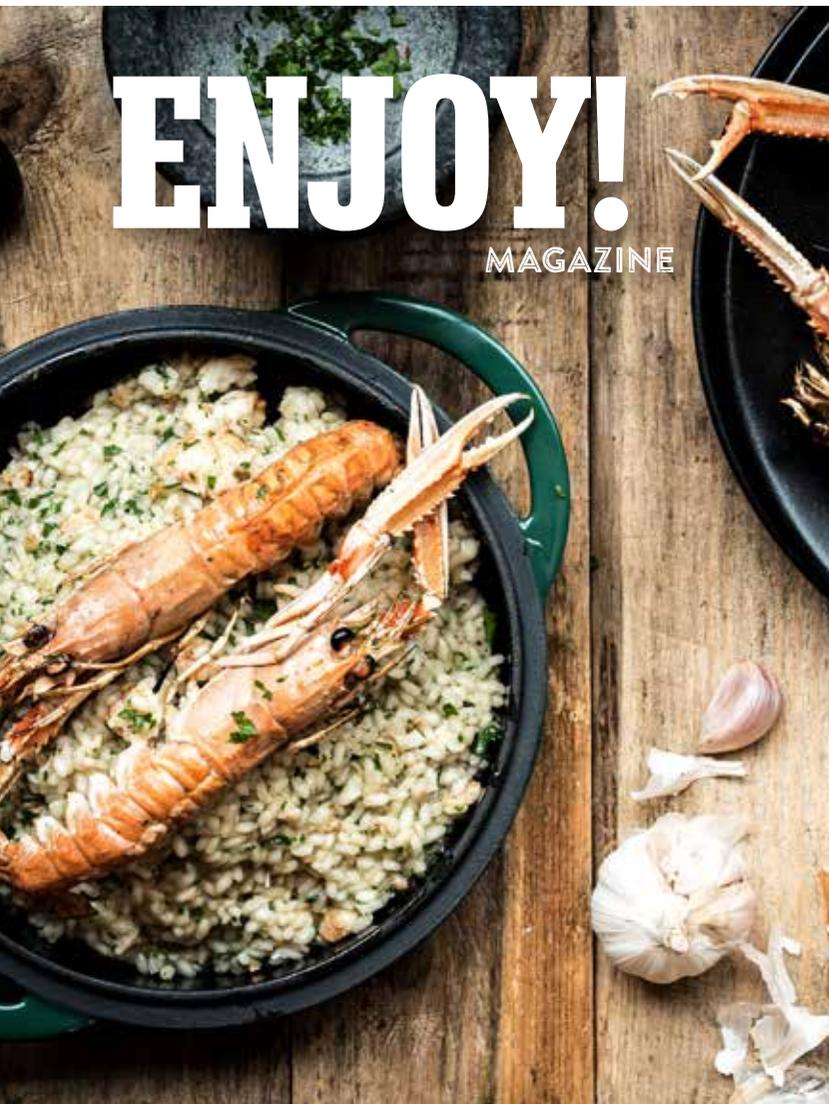


Ceramic Poultry Roaster

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. The Poultry is available for chicken (Chicken Roaster) or turkey (Turkey Roaster).

Chicken [201249](#)
Turkey [301017](#)





TUCK INTO ENJOY! magazine

Has the new ENJOY! arrived yet? This is what Big Green Egg fans eagerly look forward to every six months. Our Enjoy! Magazine is simply the tastiest magazine there is. The spring/summer and autumn/winter editions have managed to acquire quite a fan base and we hope that you will become one as well. In reading this magazine you will meet domestic and international chefs and taste their local flavours, devour themed reports and become acquainted

with innovative cooking techniques that you can immediately put into practice. Be surprised by the tastiest recipes in which seasonal ingredients of the very best quality play the leading role. And have we already mentioned the breathtaking photography? Go and collect Enjoy! Magazine from Big Green Egg points of sale or enjoy reading the magazine digitally on your iPad via biggreenegg.eu. And be inspired!



Apron - Comfort-Tie

You simply need the Big Green Egg Comfort Tie Apron because it protects your clothes against fat and other stains. The Comfort Tie Apron has an adjustable neck strap and elastic ties at the waist, so it fits all sizes.

One size [117113](#)



Apron - Kids

What's learnt in the cradle lasts till the tomb. Let your mini chef help you with your EGGing and you will have an absolute blast. When wearing the Kids Apron, each child becomes a fully fledged outdoor cooking assistant with not a single grease stain on its clothes. The apron is in Big Green Egg green and will fit young EGGers up to approximately the age of 12.

One size [789054](#)



EGG Cover

Sun, wind, rain or hail: your Big Green Egg can withstand any type of weather so you can leave it outside all year round. We do, however, recommend that you cover the EGG with the EGG Cover when not in use. This cover ensures that all parts are well protected.

EGG in combination with table

XLarge [117182](#)
Large [117175](#)

EGG lid in combination with table

XLarge [113450](#)
Large [116925](#)



EGG in combination with EGG

Nest
XXLarge [114884](#)
XLarge [116994](#)
Large [116987](#)
Medium [116970](#)
Small [115126](#)

EGG in combination with EGG

Carrier
MiniMax [116956](#)
Mini [116949](#)



New

Measuring Cups

What are your favourite measures? The Big Green Egg set with Measuring Cups consists of 4 different measures, making it the ideal gift for every foodie. You can measure your ingredients perfectly with these stainless steel cups and make all your dishes picture-perfect. You can hang the Measuring Cups on the practical ring.

4x [119551](#)



Sauce Mop

Mopping becomes fun again with the Big Green Egg Sauce Mop. A marinade, glaze, rub or flavoured butter is a simple way of adding some extra flavour to all your fish, meat and vegetable dishes. This marinade brush is the ideal tool for spreading your flavours over your ingredients. Just rub it in!

48 cm [114105](#)
Replacement head - 2x [114297](#)



Knife Set

The Knife Set will give each EGG fan a sharp edge. This design is an investment that immediately pays for itself. The ergonomic chef's knife with a 20 cm blade and the office knife with a 9 cm blade take care of both the rough and the refined. Good grip and optimal control.

[117687](#)



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](#)



Stainless Steel Tool Set

You need the right tools for the job. The real Big Green Egg expert always keeps the Stainless Steel Tool Set at hand when EGGing. This stylish, 3-part set, made of stainless steel, consists of tongs, a spatula and a silicon brush. With this trio you can position, turn and marinate food safely and hygienically.

Set [116901](#)
Tongs [116871](#)
Spatula [116888](#)
Brush [116895](#)



Silicone Tipped Tongs

With the Silicone Tipped Tongs you've got everything right where you want it. Thanks to the silicon finish, these multifunctional stainless steel tongs have an excellent non-slip grip. You can effortlessly place your grilled food on your EGG, turn it over and remove it again, without making a mess or dropping anything.

40 cm [116864](#)
30 cm [116857](#)





New

Kitchen Shear

The Kitchen Shears are ideal for all kinds of tasks related to cooking on the Big Green Egg. For example, you can divide a roasted chicken into neat pieces effortlessly using these stainless steel kitchen shears. You can also use them for cutting fins off your fish, scoring chicken fillets or cutting roulade strings.

120106



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 juicier. Mission accomplished.

119537



Grid Gripper

For a firm grip on the grid of your Big Green Egg you'd best use the Grid Gripper. It will make it easier to lift the grid to place or remove the convEGGtor, for example, or to remove the grid and clean it. It is also the ideal tool for lifting, emptying and replacing searing hot Drip Pans. And all this without dirtying your hands.

118370



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.

117205



Grid Scrubber

The Grid Scrubber will help you clean the grids, convEGGtor and Baking Stone of your Big Green Egg in no time at all - even when it's still hot, as the extra long handle will keep the heat at a distance. Although the Grid Scrubber will not make cleaning more fun, it will help you do it a lot quicker.

119469

Replacement

head - 2x 119483



New

Dual Brush Grid Scrubber

The Dual Brush Grid Scrubber is a handy tool for cleaning your grill grid (Stainless Steel Grid or Cast Iron Grid) and/or Baking Stone. It consists of two stainless steel scourers and an ergonomic handle. The two scourers make it possible to scrub your grid or stone twice as fast, which means that once you've finished cooking on your EGG, you can relax for longer before getting down to the clean up!

119476



Spiral Grid Cleaner

If properly maintained, your Big Green Egg and its components will last a lifetime. The Spiral Grid Cleaner will help you keep the grid in perfect condition. The 2 spiral-shaped brushes are perfect for thoroughly cleaning the porcelain-coated, stainless steel and cast iron grids. Without a scratch.

201201



Grid Cleaner

EGGING is fun, except that caked fat and burnt food scraps may stick to the grid of your Big Green Egg. You can quickly and easily scrape your grid clean using this Cooking Grid Cleaner. Thanks to its extended handle, you don't have to wait until your EGG and grid have cooled down.

201324



Pigtail Meat Flipper

We would walk through fire to get our hands on the Pigtail Meat Flipper. This clever meat hook is ideal for turning over cuts of meat and poultry (such as steaks, cutlets and chicken legs) quickly and easily. The long stainless steel hook even enables you to flip at extremely high temperatures without coming too close to the fire or damaging the ingredients.



48 cm 201515



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.



XXLarge 119490
XLarge

Large 119506
Medium

Small 301024
MiniMax
Mini

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.



XXLarge, XLarge, Large, Medium 106049

Big Green Egg's FLAVOUR FAIR

This has grown into the culinary highlight of the year as far as foodies are concerned: Big Green Egg's Flavour Fair. With approximately 150 Big Green Eggs, top chefs from the Netherlands and abroad, attention for the latest trends and cooking techniques, and loads of other EGG fans, you can have great gastronomic fun. The themes of this day are masterclasses, workshops, traditional products, pure flavours and tips & tricks for EGGing. Learn from the professionals, ask questions, exchange ideas and, above all, make sure to taste everything!

Big Green Egg's Flavour Fair takes place in more and more European countries each year. Go to biggreenegg.eu for more information and for securing those coveted tickets.



Tel-Tru Temperature Gauge

A 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 dome 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.

- 8 cm 117250
- 5 cm 117236



Stainless Steel Grid

Each time you use your Big Green Egg you can count on your Stainless Steel Grid. Grilling, baking, roasting... it can handle everything. And although it's made of the best quality stainless steel, it could start to look a bit sad after many years of intensive use. If that happens, replace your old grid with this new one and you'll be good to go for many more years!

- XXLarge 119681
- XLarge 110145
- Large 110138
- Medium 110121
- Small 110114
- MiniMax 110114
- Mini 110107



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 felt roll is self-adhesive and attachment is self-explanatory.

- XXLarge, XLarge, Large 113726
- Medium, Small, MiniMax, Mini 113733



BIG GREEN EGG COOK BOOK



The Big Green Egg Book

Each Big Green Egg foodie regards The Big Green Egg Book as his culinary bible. This tastefully composed book with a foreword by Dutch top chef Jonnie Boer describes all cooking techniques that can be applied in an EGG: baking, roasting, stewing, grilling, smoking and slow cooking. It covers both the basic preparations as well as the somewhat more challenging recipes that will inspire you to perform at your culinary best.

- English 116680





Wall-Mountable Bottle Opener

It is always Happy Hour at a Big Green Egg party. This makes the Wall-Mountable Bottle Opener made of robust cast iron the ultimate party gift for any EGG fan. You can open one beer after another using this practical wall model beer opener with its quirky EGG shape. It is very easy to screw the Wall-Mountable Bottle Opener onto your work table, outdoor bar or outdoor kitchen. The bar is open!

6.5 x 9.5 cm 114822



Tablecloth Weights

A genuine EGG fan will never be daunted by a stiff breeze. But what do you do when the tablecloth blows into the neighbours' garden? Clip the Big Green Egg Tablecloth Weights to the corners of your tablecloth for a firm hold. The tablecloth weights, shaped like mini EGGs, come in a set of 4 and are made from die-cast solid resin.

4 x 002310



Magnetic Flexible LED Grill Light

On a mild winter evening or during a late-night EGG party, the Magnetic Flexible LED Grill Light will light up the darkness. This clever LED light is equipped with a flexible stem and a very powerful magnet at the end. Fit the lamp to the lid of your EGG and you will light up the entire grilling surface.

002273



#OPENFLAVOUR #BIGGREENEGG

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

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

-  Big Green Egg EU
-  Biggreeneggeu
-  Big Green Egg Europe
-  Biggreeneggeu
-  Big Green Egg Europe

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



THE ORIGINAL

—
kamado

BIGGREENEGG.EU