



Big Green Egg®

The hottest thing in outdoor cooking.



The
Evergreen
Since '74



Official Product Magazine 2021

38



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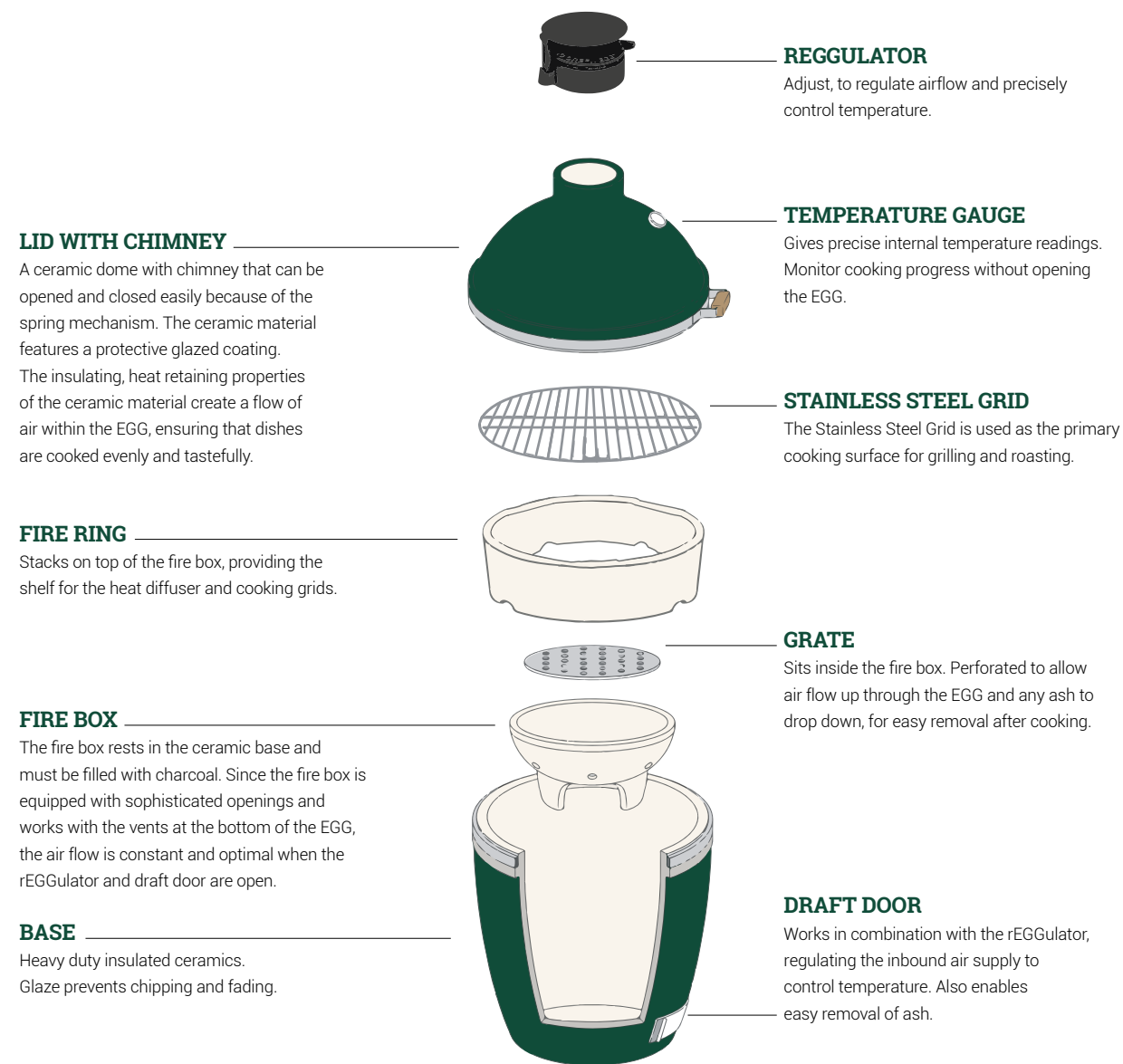
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Ask your Big Green Egg dealer for advice!

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.

The Big Green Egg explained

Solid quality. Superior ceramics.



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 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 advancements by 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!

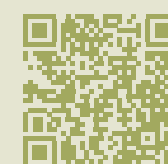
LIFELONG QUALITY

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. You can really use your EGG numerous times without any loss in quality. So it's really not that strange that we, the entire company, stand behind our EGGs.



The best ceramics Innovative details

At first glance, there seems to be little difference between this Big Green Egg and the model that we introduced in 1974. However, appearances are deceptive. Since then we have implemented quite a number of technological innovations, and we will continue to do so. Because we not only want to be the best kamado today but also in the future.



See how the
Big Green Eggs
are made?



**Exact temperature
control**



**Made in
North-America**



**The highest quality
ceramics advanced
by NASA**



**Easy to light
and ready in only
15 Minutes**

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!



Mini
Take it
wherever
you go



MiniMax
The handy
tabletop
model



Small
Modest size,
perfect
performance



Medium
Enjoy with
friends and
family



Large
Allrounder
for any
occasion



XLarge
Never short
of space
again



2XL
Perfect for
extra large
groups

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.



**convEGGtor +
convEGGtor Basket**



Charcoal Starters

Ash Tool



IntEGGrated Nest+Handler



100% Natural Charcoal 4,5 kg





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. And with a 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



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 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



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

Starter pack

2XL

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

XLarge

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

Starter pack

Large

- EGG
- 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: 1.264 cm²
Total weight: 51 kg
Height: 72 cm

Code 117625

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

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

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

Code 117618

EGG Carrier Mini
Code 116451

Medium

- EGG
- IntEGGrated Nest+Handler
- convEGGtor
- convEGGtor Basket
- Charcoal 4,5 kg
- Charcoal Starters
- Ash Tool

MiniMax

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

Small

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

Mini

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

Starter packs

The versatility of a Big Green Egg...



THE VERSATILITY OF A BIG GREEN EGG...

The Big Green Egg has a temperature range of 70°C - 350°C, so you can try out all kinds of cooking techniques. Grilling, smoking, stir frying, steaming, baking or slow-cooking; it's a piece of cake on your Big Green Egg. From grilled T-bone steak or ribeye, to a vegetarian curry and Madrilenian stew. Get cooking with steamed oysters, straw-smoked carpaccio, Asian chicken soup or a well-filled vegetable quiche. Nothing is too outlandish! And then of course it's tasting time... Pure and honest flavours with an unrivalled, characteristic aroma and taste. 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!

...ALL YEAR ROUND!

Whether it's freezing cold or a real scorcher; the EGG is for every season, all year round. If you think barbecuing's just for summer: think again! That's all changing thanks to Big Green Egg. After all, why would you only enjoy your kamado for a few months when you can use it 365 days a year? The unique, insulating ceramic means the weather outside is irrelevant. The temperature in the EGG is as stable as ever, and it couldn't give a hoot about rain or snow.

ENJOYING THE ULTIMATE TASTE EXPERIENCE TOGETHER

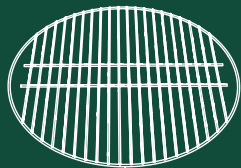
A Big Green Egg will last you a lifetime; you can continue to endlessly vary your ingredients and dishes with a particularly tasty result. Enjoying the good life together – that's what the Big Green Egg is all about. Surrounded by family, friends and loved ones, and the most delicious dishes you've ever tasted; that's what unforgettable moments are made of. Preparing your favourite recipes or creating new dishes on your EGG. The possibilities are endless: try them all out and give your creativity free reign! Bring on that juicy entrecote, that gorgeous piece of fish with a salty crust, hearty stew, crusty bread and pizzas with the perfect crust, or that mouth-wateringly delicious dessert. What are you going to prepare first?

Read more about the various cooking techniques and accessories on the next few pages, and find out what possibilities the Big Green Egg has to offer.

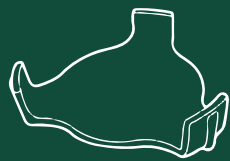
Required accessories



Baking Stone



Stainless Steel Grid



convEGGtor

The convEGGtor: from EGG to oven

Using the ceramic convEGGtor as a ceramic heat shield means the charcoal doesn't heat the ingredients directly, and you can convert the Big Green Egg into an oven in no time. In combination with the Baking Stone, you can make the tastiest pizzas ever with an authentic crispy base.

More information on page 52



Let's get started... baking pizzas!

Pizza Margherita

Amount: 2 pizza's (Ø 25-30 cm)

INGREDIENTS

DOUGH BASE

250 g flour (preferably type '00') + extra for sprinkling
25 g fresh yeast, or 8 g dry yeast
150 ml lukewarm water
1 tbsp olive oil + extra for greasing
1 tsp sugar

TOMATO SAUCE

1 small clove of garlic
5 basil leaves
3 tbsp olive oil
1 tin of tomato cubes (400 g)

TOPPING

2 balls of mozzarella of 125 g each
10 fresh basil leaves
2 tbsp extra virgin olive oil

ACCESSORIES

convEGGtor
Baking Stone
Aluminium Pizza Peel
Compact Pizza Cutter

PREPARATION IN ADVANCE

1. For the bases, mix the flour with a pinch of salt in a bowl. Dissolve the yeast in one third of the lukewarm water and add this to the flour. Add the rest of the water and mix in the olive oil and the sugar. Knead the dough thoroughly for at least 5 minutes. This is easier with a mixer or in a food processor.

2. Tip the dough onto your worktop and knead it by hand for another minute. Grease a bowl, shape the dough into a nice ball and put it in the bowl. Cover the bowl with a clean, damp tea towel and leave the dough to rise for 2 hours.

3. In the meantime, peel the garlic for the tomato sauce and chop it finely. Chop the basil leaves finely. Heat the olive oil in a saucepan. Add the remaining sauce ingredients and season to taste with salt and black pepper. Bring to the boil, reduce to a low heat and leave to simmer gently for

5 minutes. Purée the sauce with a hand blender and spoon it into a bowl.

PREPARATION

1. Ignite the charcoal in the Big Green Egg and heat with the convEGGtor, the grid and the Baking Stone to 275-300°C. In the meantime, divide the dough into 2 equal portions and roll them into 2 balls. Dust the kitchen counter with flour and thinly roll out the first ball of dough on the mat with a rolling pin.

2. Dust the Aluminium Pizza Peel with flour and place the pizza base on it. Using a ladle, spoon half of the tomato sauce in the middle of the base and spread it towards the edge using the round underside of the ladle. Leave a small space between the sauce and the outer edge. Tear 1 mozzarella ball into pieces and divide over the pizza.

3. Dust the Baking Stone with flour. Use the Pizza Peel to slide the pizza onto the Baking Stone, close the lid of the EGG and bake the pizza for about 5 minutes until done. In the meantime, roll out the second ball of dough and add the ingredients in the same manner.

4. Remove the pizza from the EGG. Distribute half of the basil over the pizza and sprinkle with half of the olive oil. Cut the pizza into slices using the Compact Pizza Cutter. Bake the second pizza in the same way.



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Tip: why not also try baking bread, cakes or brownies. The possibilities are endless!



Let's get started with... grilling on cast iron



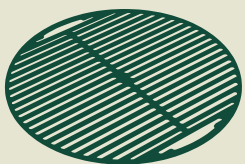
Tip: the cast-iron grid is a real must have for enhancing your ingredients' flavours, colours and aromas.

Required accessory

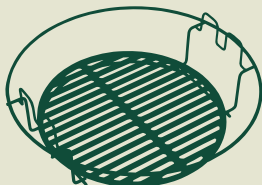


Cast Iron Grid

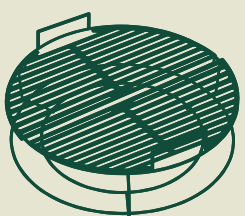
The perfect grill marks: on three different levels



Back to basic grilling:
the easy way with the cast-iron grid placed on the fire ring. Ensure the signature grill marks and maillard reactions (protein caramelisation) by giving your food a quarter turn on the grid.



Short and sharp grilling:
as low as possible in your EGG, right above the blazing charcoal. Also known as cowboy-style grilling. Place the Multi Level Rack from the 5-piece EGGspander Kit at the very bottom of your EGG with a cast-iron grid for the MiniMax. * this set-up is only possible for the Big Green Egg Large



Grilling at great height:
and keeping your food in contact with the grill for longer. Create more space between the charcoal and your product with the grid on the basket, so you can grill your thicker pieces of meat for longer. The heat from the cast iron continues providing the same grill effect.

Grilled whole bavette

INGREDIENTS

1 bavette of approx. 1.5 kg

HERB OIL

- 1 white onion
- 3 sprigs of sage
- 3 sprigs of oregano
- 3 sprigs of rosemary
- 200 ml olive oil

ACCESSORIES

- Cast Iron Grid
- Instant Read Digital Thermometer

PREPARATION IN ADVANCE

1. Place the Cast Iron Grid in the Big Green Egg, ignite the charcoal and heat to 250°C.

2. In the meantime, remove the membrane from the flat side of the bavette. To do this, put your knife under the membrane, grab the membrane and cut up along the membrane while holding your knife against it. Remove the thin sides of the bavette. Later on, you can grill them very briefly on both sides and eat them.

3. For the herb oil, peel and chop the white onion. Pick the leaves from the sage and the oregano and the needles from the rosemary, and finely chop. Mix the onion and the herbs with the olive oil.

PREPARATION

1. Place the bavette on the grid and grill for about 2 minutes. Turn ninety degrees and grill for another 2 minutes to create a nice grill pattern.

2. Flip the bavette and grill the other side for 2 x 2 minutes as well. A core temperature of 53°C will cook your steak medium-rare. You can measure the temperature using the Instant Read Digital Thermometer. Pack the bavette loosely in aluminium foil and leave to rest for approx. 6 minutes.

3. Sprinkle the bavette with salt and pepper and cut into steaks or slices. Serve the herb oil on or with the meat.



Let's get started with... stir frying

Tip: Season the wok with kitchen paper and a drop of oil. For best results, your wok should be extra hot. That means you should blend the rest of the oil with your product, or add the oil and your product to the wok at the same time, to prevent the oil from burning.

Pad Thai with Chicken

INGREDIENTS

PAD THAI

400 g rice noodles (5 mm)
400 g chicken thigh fillet
100 g shiitake mushrooms
1 red bell pepper
1 onion
3 cloves of garlic
coriander to taste
4 eggs
3 spring onions
½ red Spanish chilli pepper
6 tbsp sunflower oil
1 tsp yellow curry paste
125 g bean sprouts

SAUCE

2 tbsp sweet chilli sauce
2 tbsp fish sauce
2 tbsp ginger syrup
2 tbsp purified tamarind (assem)

ACCESSORIES

1-piece convEGGtor basket
Carbon Steel Grill Wok

PREPARATION IN ADVANCE

1. Light the charcoal in the Big Green Egg and heat up to 230-240 °C.

2. In the meantime, cook the rice noodles according to the instructions on the package. Mix all the ingredients for the sauce.

3. Cut the chicken thigh fillets into strips. Cut the shiitake mushrooms into slices. Halve the red bell pepper, remove the stem and seeds and cut the flesh into strips. Peel and finely chop the onion and the garlic. Remove the leaves from the coriander and chop finely. Cut the spring onions into rings. Remove the stem and seeds from the chilli pepper and cut the flesh into rings. Beat the eggs.

PREPARATION

1. Place the Carbon Steel Grill Wok in the convEGGtor Basket and place it in the EGG. Wait about 5 minutes until the wok is thoroughly hot.

2. Pour 4 tablespoons of the sunflower oil into the hot wok and add the chicken strips. Stir fry these for a few minutes and mix in the curry paste when the chicken starts to colour. Stir-fry for another few minutes until the aroma from the curry paste is released.

3. Add the shiitake, bell pepper, onion and garlic. Add all of the ingredients for the pad thai sauce to the chicken mixture and mix thoroughly.

4. Stir the noodles through the chicken mixture and add salt and pepper to taste. Move the pad thai to one side of the wok. Sprinkle the rest of the sunflower oil on the empty side in the wok. Pour in and stir-fry the beaten egg.

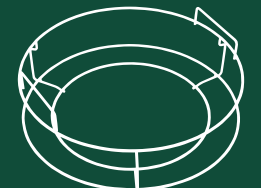
5. Stir the fried egg through the pad thai, check whether the noodles are hot and scoop the pad thai into a bowl. Stir-fry the bean sprouts for another few seconds in the wok and stir them through the pad thai.

6. Garnish the Pad Thai with the chilli pepper and the spring onion.

Required accessories



Carbon Steel Grill Wok



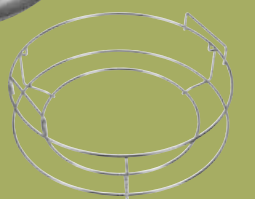
convEGGtor Basket

Your EGG is ideal for wok action!

Place the Carbon Steel Grill Wok in the convEGGtor Basket, and your EGG is all set for a new cooking technique in no time. A dash of oil, fantastic high temperatures and the freshest ingredients; you'll soon fit in at any foodie market. Keep the dome closed as much as possible: the airflow in your kamado will provide a uniform and delicious cook.



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Let's get started with... cooking sessions lasting hours

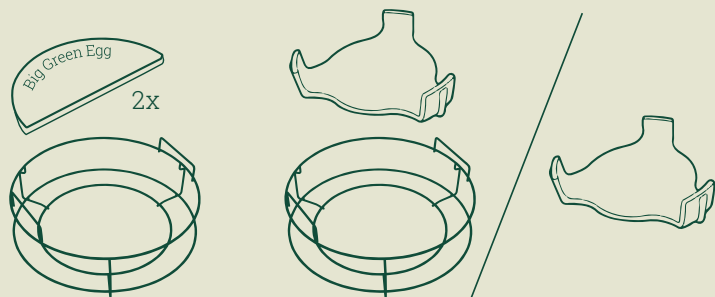


Low and slow: at what setting?

The preparation is simple, let time do all the work, and the amazing results will astound you. But what's the ideal setting? You can opt for slow cooking with convEGGtor, or place two Half convEGGtor Stones in the convEGGtor Basket. The difference is down to the size of the indirect surface you create, and the corresponding temperatures:

convEGGtor Basket +
2x Half convEGGtor Stone =
70°C – 180°C

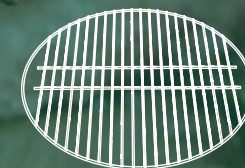
convEGGtor
(with or without convEGGtor Basket) =
80°C – 350 °C



Tip: for the best smoky results, select Wood Chips for short smoking times, and the larger Wood Chunks for longer sessions. If you'd like to know about smoking, see page 36.



Required accessories



Stainless Steel Grid



convEGGtor

Slow cooked pork belly

INGREDIENTS

1 kg pork belly without rind
2 tbsp garlic puree
sea salt
½ bunch thyme
½ sprig rosemary
6-8 bay leaves

ACCESSORIES

convEGGtor
Dual Probe Remote Thermometer

PREPARATION IN ADVANCE

1. Score the fatty side of the pork belly crosswise. Score the meat side crosswise as well, as this will allow the meat to absorb the flavours. Rub the pork belly on both sides with the garlic puree and sprinkle generously with sea salt. Place half of the thyme, rosemary

and bay leaves on the fat side and half on the meat side. Cover and leave to marinate in the refrigerator for one night.

PREPARATION

1. Take the pork belly from the fridge. Slide the air regulator underneath the ceramic base fully open, divide three fire starters on the charcoal and light them. Leave the lid of the EGG open for 10-12 minutes. In the meantime, rub the seasoning on the meat side of the belly and partly on the fat side. By leaving a little of the seasoning on the fat during cooking, the fat and therefore the meat will get extra flavour.

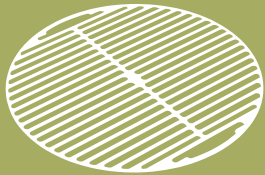
2. Position the convEGGtor and lay the Stainless Steel Grid in the Big Green Egg. Lay the pork belly with the fat side up on the grid, as this will allow the tasty fat to be drawn into the meat and baste itself during cooking. Moreover, very little fat drips on the convEGGtor, which would otherwise create lots of smoke. Close the EGG's lid and increase the temperature to 100°C. Leave the pork belly to cook for about 3 hours until the meat reaches an internal temperature of at least 77 °C. This can be measured with the Dual Probe Remote Thermometer or Instant Read Thermometer.

3. Remove the pork belly from the EGG when the core temperature has been reached. You can cut and serve it in thin slices or opt to grill the slices at a temperature of 230 °C (without the convEGGtor) about one minute per side. You can also cool down the pork belly (and store it covered in the refrigerator), cut it into slices and then grill it the next day. Or eat the slow cooked pork belly one day and grill the leftover slices the following day.



Let's get started with...
even more cooking techniques

Try them all out, and give your creativity free reign.



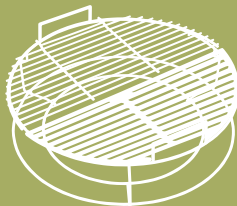
Cast Iron Grid



convEGGtor

Indirect grilling
Grilling a highway chicken on the skin without turning from start to finish, or delicate ingredients such as vegetables, but still with gorgeous grill marks? With indirect grilling, you have maximum contact with the cast-iron grid, and you ensure your product's proteins caramelize more slowly.

Half Stainless Steel Grid
Half Cast Iron Grid

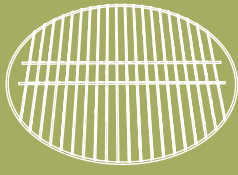


convEGGtor Basket



Half convEGGtor Stone

Multi Zone Cooking
Grilling a large piece of meat and then letting it cook even longer indirectly. Or serve a large number of burgers all at once in the blink of an eye. Chef's tip: grill your saté directly and have the skewers rest in the indirect section.



Stainless Steel Grid

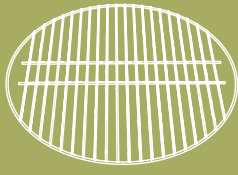


convEGGtor

Indirect roasting at high temperature
A salted ham or roast pork fillet. Give them a wonderful roasted flavour with the Stainless Steel Grid and the convEGGtor at a high temperature, without burning the product. The hot air in the EGG colours your product to perfection.



Dutch Oven



Stainless Steel Grid



Stainless Steel Grid

Stewing
Tip: First, grill your product on the Cast Iron Grid for extra roasting flavour, and then allow it to stew in the Dutch Oven. Keep the pan lid off during stewing. That way, the closed Big Green Egg gives your dish maximum flavour.



EGGspander System

Endless cooking possibilities.



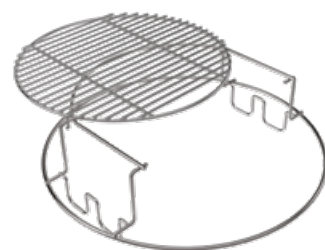
Unleash your culinary creativity with the 5-Piece EGGspander Kit. This smart system facilitates an extensive variety of cooking setups that will allow you to get the best out of yourself and your EGG. This well-thought-out set consists of a two-part Multi-Level Rack, a convEGGtor Basket and 2 Half Stainless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

5-Piece EGGspander Kit

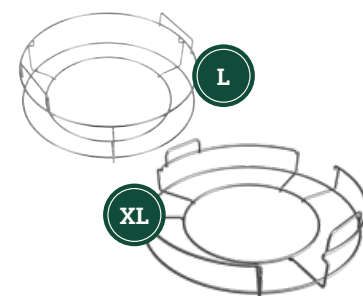


XLarge 121226
Large 120762



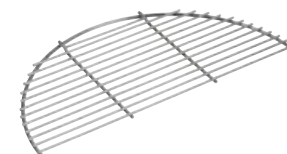
2-Piece Multi Level Rack

XLarge 121219
Large 120755



1-Piece convEGGtor Basket

XLarge 121196
Large 120724



Half Stainless Steel Grid

XLarge 121202
Large 120731



Selection of cooking techniques.



Multi-Zone (direct en 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 also holds the Carbon Steel Wok for the best wok-dishes.



Pizza & Baking

Turn your EGG into a pizza oven for the best pizza with the convEGGtor and a Baking Stone. Use the Multi Level Rack to expand your baking.



Multi-level cooking

Offers expanded cooking capacity when cooking several foods at once or when cooking for large groups. The top cooking grid slides back for easy access for your food.



Cowboy grilling

The 2-Piece Multi-Level Rack reverses for direct "Cowboy style" grilling just above the charcoal with a Cast Iron Grid for the MiniMax.
* this set-up is only possible for the Big Green Egg Large



Low & Slow

Use the 5-Piece EGGspander Kit with two half convEGGtor stones for the perfect low & slow preparations. Long hours on a low temperature for the best results.

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.



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 portable nest. Simply unfold 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
That's right, here at Big Green Egg we do two in one! The intEGGrated Nest+Handler merges two great products into a single fantastic creation. 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 powder-coated 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



Nest Utility Rack
Where to put your convEGGtor when not using it? In the new 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.

2XL, XLarge, Large, Medium, Small
122704



Acacia Wood EGG Mates
Big Green Egg's new 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, and heat-resistant too. Fabulous!

XLarge 121134
Large 121127
Medium 120670

MiniMax 121844
Small 120663



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



Caster Kit 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 Frames, Inserts and other Add-ons. Let's make it bigger!

The new 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	Large	120212
	Medium	122193

Caster Kit not included.

1 Add an Expansion Module.



Expansion Frame
76x76x77 cm
120236



Expansion Cabinet
76x76x77 cm
122247
Excluding Acacia Wood Insert

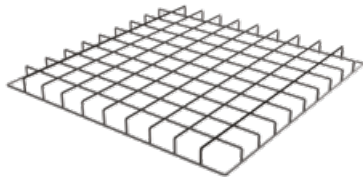
3 Upgrade with extra tools.



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 **Expected soon**

2 Customize with Inserts.



Stainless Steel Grid Insert
120243



Acacia Wood Insert
120250



Stainless Steel Insert
127365



Distressed Acacia Wood Insert
120267



Big Green Egg Charcoal: Choose your flavour



The key to success for a tasty dish and the basis for you cooking session is using the best-quality charcoal. While the result partly depends on the type of charcoal used, one thing is certain: the flavour of charcoal-cooked ingredients is unparalleled.

Big Green Egg charcoal is FSC certified, 100% natural charcoal, and originates from beech and hornbeam. This type of wood ensures a neutral basis so for every new cooking session, you can create your very own ideal taste concoction. This might include extra smoky flavour, a touch of hickory, cherries, apple or pecan. Adding Big Green Egg Wood Chips or Chunks means whatever flavour you choose, you'll always put an astounding dish on the table.

The 100% natural charcoal (free from chemical ingredients, aromas and flavourings) is produced in Europe from wood residue or trees specially cultivated in sustainably managed forests. For each tree felled, a new one is planted in its place. The extra-large pieces burn slowly, create no unnecessary smoke and – unlike many other types of charcoal – remarkably little ash. This fantastic pure hardwood has a wonderfully long burning time. That's good when your pulled pork is slowly cooking.



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 indispensable 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

Every cooking session starts with the right fuel. Our 100% natural charcoal with FSC quality mark is exactly what you need. This Big Green Egg charcoal comes from beech and hornbeam, and has an extremely long burning time. For an extra smoky touch, add Big Green Egg Wood Chips or Chunks to your charcoal, to taste.

Big Green Egg Charcoal comes in 9 and 4.5 kilo bags. The charcoal in the 4.5 kilo bags is slightly smaller. Making it perfect for use in smaller EGG models.

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 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. The Wood Chips are ideal for short smoke preparations.

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. The Wood Chunks are perfect for long low and slow sessions.

Content-	9 L
Apple	114617
Hickory	114624
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 create a smoke effect. 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
Alder - 2x	
28 cm	116291

Apple



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

Cherry



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

Pecan



Spicy smoked foods, especially classic American barbecue dishes.

Hickory



Fruit, nuts, beef and all types of game.

Mesquite



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





Tip: the grill plank is also great for combining with fruit, mushrooms, duck breast or other types of fish.

Let's get started with...
Wooden Grilling Planks

Salmon bonbons cooked on cedar wood.

For 10 bonbons

INGREDIENTS

- 400 g skinless salmon fillet (loin)
- 2 spring onions
- 1 red Spanish chilli pepper
- 1/3 lime
- 2 sprigs of coriander
- 100 ml Tomasu soy sauce
- 1 tsp wasabi paste
- 10 slices of pickled ginger (gari, toko)
- 1 tbspw kewpie mayonnaise (toko)

ACCESSORIES

- Wooden Grilling Plank (cedar)
- Instant Read Digital Thermometer

PREPARATION IN ADVANCE

1. Cut the salmon fillet into 10 similar-sized cubes. Cut the spring onions into thin rings. Remove the stem and seeds from the chilli pepper and cut the flesh into thin rings. Cut the lime into slices. Remove the the leaves from 1 coriander sprig and chop them finely.
2. For the marinade, mix the soy sauce and the wasabi paste. Keep 10 rings of the

spring onion and the chili pepper separate (keep these in the fridge) and mix the rest with the lime slices and finely chopped coriander through the marinade. Roll the salmon cubes through the mix and leave them to marinate in the fridge for 2 hours.

PREPARATION

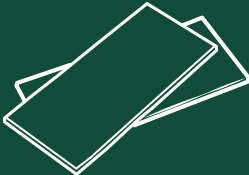
1. Soak the Wooden Grilling Plank in plenty of water for 30 minutes. Light the charcoal in the Big Green Egg and bring, with the grid, to a temperature of 170 °C.
2. Dab the grilling plank dry and put the salmon cubes on it. Place the plank on the grid and close the lid of the EGG. Let the salmon smoke for 8-10 minutes until it has reached a core temperature of 55 °C; you can measure this with the Instant read Digital Thermometer. Meanwhile, remove the leaves from the second sprig of coriander and cut them into thin strips, Drain the slices of ginger.
3. Remove the grilling plank from the EGG and squirt the mayonnaise over the salmon. Garnish with the chilli pepper, spring onion, pickled ginger and coriander.

Wooden grilling planks: two ways of using them

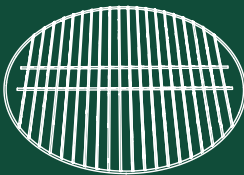
Cooking & steaming: place the soaked planks with your product onto the grid. The released steam means your ingredient absorbs the sweet cedarwood flavour.

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

Required accessories



Wooden Grilling Plank



Stainless Steel Grid



The *cooking* Drummer

Interview
Cesar Zuiderwijk

Everybody knows Cesar Zuiderwijk as the drummer of Golden Earring, the legendary Dutch band of international repute. What many people don't know is that he is also a very good cook. And whenever possible, he cooks on the Big Green Egg.

Text Caroline Ludwig | **Photography** Femque Schook

Despite the fact that his mother's five brothers were all greengrocers, he didn't get his love of food from home. "There was always plenty of soggy, boiled vegetables," jokes Cesar Zuiderwijk. "My mother never got any further than basic cookbooks. Hang on, I still have one somewhere". And Zuiderwijk turns out to be quite a collector, owning hundreds of cookery books.

Cooking Lessons at Golden Duck

Don't call it a passion; Cesar isn't a man for grand words. He sees cooking primarily as a practical activity. "I just want to eat good food and standing in the kitchen should be fun." But according to friend and Michelin-starred chef Henk Savelberg, Cesar is particularly good at it, especially when it comes to cooking on the Big Green Egg. His devotion to good food was fuelled by the birth of son Casper 35 years ago. "Until then, I made music and hung out in bars. But ever since I became a father, I've paid attention to healthy food. I'd buy fruit and vegetables at organic markets and set to work with them." Spicy cuisine is his favourite: Indian, Indonesian, South American - also preparing these dishes himself. "In the 1970s, on tour with Golden Earring, I discovered Golden Duck, a Chinese restaurant in London, which soon became my favourite and remained so when I went to live there. Back in the Netherlands, a Golden Duck opened in Scheveningen, with the same menu and the same interior. I soon found out that the same chef worked there and immediately asked him to give me and a few friends cooking lessons." Cesar pulls out the menu, and starts reading out loud with delight: "Pancakes with duck filling, sesame prawn fingers, drunken fish in white wine. I learned to cook the whole menu. It was a mix of Beijing, Canton and Szechuan styles. Look, wan tan soup - it's making my mouth water."



A band of Gourmets

The other musicians in Golden Earring are gourmets, too, apparently. "George (Kooymans, the guitarist, ed.) is a good cook and the four of us have gone for dinner together countless times. Once we were on a long tour all over the US as support act for The Who. We'd be finished early and go out to dinner. We'd always immediately check in the local phone book to see if there was a Benihana, which is a chain of Japanese restaurants. Sashimi, sushi, grill plates - we were unfamiliar with those concepts in the Netherlands back then. People often think that musicians only eat junk food, but nothing could be further from the truth." Zuiderwijk first met Henk Savelberg twenty years ago. He took cooking lessons with him, too, and they are both still members of a cooking club. "I think all his fish dishes are fantastic. As it happens, I made his bouillabaisse just yesterday."

Dukkah and litres of Piccalilli

The garden of his house in Baarle-Nassau, on the border with Belgium, is his Big Green Egg domain. He has to count how many he has. "Um, a Minimax, a Large and an XL in Baarle, and at our flat in The Hague there is a Small on the terrace and another Mini in the basement, for when we go for a picnic." Zuiderwijk likes to use his own spice mixtures and stocks when cooking. "In Baarle, I have a vegetable garden and that's where I get the vegetables for the side dishes. I also make litres of piccalilli and tomato sauce. "You just have to taste this: dukkah, a North African nut mixture. I also always make the vegetable stock myself. In season, I like to prepare game: venison backstrap on the bone or a rack of wild boar, and a friend of mine keeps Bresse chickens. I'm designing a special grill stand based on a drum stand." Is there a better symbiosis imaginable between Zuiderwijk's two great loves.



Cesar's Evergreens.

BAND THE STONES

"Amazing, uncomplicated. I saw them the last time in the Gelredome. The guys are becoming nicer with age. They were relaxed and friendly."

WINE LA VIALLA

"The award-winning wines of the Italian Fattoria La Vialla. On a large estate in the hills outside Arezzo (Tuscany), they produce these great biodynamic wines, such as Chianti and Vermentino, and other wonderful products. You can simply order them on the internet!"

COOKBOOK LES DINERS DE GALA

"My favourite cookbook is Les Diners de Gala by Salvador Dalí. I have loved that artist ever since I was young. The beautifully illustrated book contains dishes that he and his muse Gala would serve during their extravagant dinners."



*Retirement age or not,
Henk Savelberg is as
ambitious as ever*

Henk Savelberg's Thai years



It was five years ago that Henk Savelberg made the big move. In the great metropolis of Bangkok, he opened a new venture where he cooked following his tried-and-tested recipe: luxury, French, and with Dutch produce. Despite him reaching retirement age this summer, the Michelin chef has no intention of calling it a day.

After 40 years of cooking for various restaurants, he bid farewell to the Netherlands in 2014. Henk Savelberg had run his eponymous establishment in Voorburg for 25 years, witnessing the market for Michelin-starred restaurants decline. Already boasting four stars, Savelberg chose to embark on a new adventure in Thailand. He opened Savelberg Thailand in Bangkok embassy district. He took a couple of Dutch chefs with him, and his Big Green Eggs.

Cultural differences

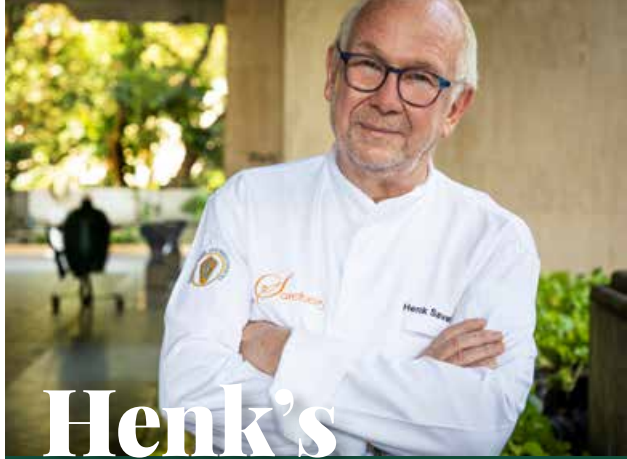
In hindsight, he couldn't have timed it better. "In the last few years, Bangkok has become a true culinary city. I arrived at precisely the ideal time. I was, of course, aware Michelin was planning on releasing an Asia guide. That meant I was keen on getting a star." And so he did: in the first red guide – Michelin Asia 2018 – Savelberg was presented the coveted award. He then saw the public's interest in good food flourish. "At the outset, around half our guests were from Europe and the rest from Asia. The share of Asians is now much greater; most being from the rich Thai upper classes." He soon got the hang of Asian restaurant culture. "The Thais are fantastic workers, but you have to be really nice to them, or they'll simply walk out." On how his restaurant's guests behave: "They eat rather quickly, and spend the entire evening on their mobiles. Each dish is meticulously photographed, and they all want me in the photo too. They'll often order a one-person, eight-course set menu between two people, and share everything. Bringing your own bottle of wine is also perfectly normal."

French with Dutch produce

Gourmands now have 27 Michelin-starred restaurants to choose from in Bangkok. Five have clinched two stars, including the French-oriented Le Normandie at the Mandarin Oriental Hotel and Mezzaluna at LeBua, where chef Ryuki Kawasaki serves Japanese-French. Savelberg also uses French cuisine as his dishes' starting point. "Plenty of veal and fish; they love that here. I'm currently trying sweetbreads: still unfamiliar here. All the fish such as sole, monkfish, langoustines and Dutch shrimps for the amuse-bouches come from Holland Vis." Turbot, his signature dish with the characteristic grill marks, is obviously on the menu. "We buy vegetables at the local market. The quality and the range is getting better and better. We incorporate local varieties such as green mango into salads and sauces, and dress plates with edible tropical flowers."

Grilling with Cesar

Henk Savelberg was already cooking with the Big Green Egg in Voorburg. His Thai kitchen has two of them: an XLarge and a Mini. A number of his dishes are cooked on them.



Henk's Evergreens

Chef - Cas Spijkers

"Cas Spijkers was the Dutch Bocuse – a friend and a role model. I also think Martin Kruithof of De Lindenhof is a fantastic chef."

Wine – Burgundy

"A good bottle of Burgundy from Gevrey-Chambertin! I always ask the sommelier which I one I should have. I prefer drinking it with Bresse chicken or pigeon."

Holiday destination – cruises

"I think cruises are a really comfortable way to travel. I prefer sailing on those large boats around the Mediterranean. It's wonderful waking up in the morning and glimpsing the ocean. I think the best hotel chain is the Four Seasons; their hotel in Macau (China) was super deluxe and affordable."

Mode of transport – VanMoof bicycle

"Every year, I cycle around the Netherlands for a week, riding from restaurant to restaurant. In the past, I used to cycle up to 100 kilometres every Sunday. I have a VanMoof bike in The Hague. It's an electric model, but you really can't tell because everything is hidden away in the frame. I can actually lock it with my mobile phone."

Clothing brand – Boss and Dr. Martens

"I swear by Boss, which fits great. Because I'm not keen on shopping, I tend to buy in bulk. For shoes, I've always had low-cut Dr. Martens. I'm on my feet for hours every day, so they have to be comfortable."

BEST OF BANGKOK

On his Sunday off, Henk Savelberg explores Bangkok and always goes somewhere for a bite to eat. He thinks these spots and local delicacies are not to be missed. With compliments from the chef.

Street food

"Bankgkok is the Valhalla of street food. I think the tastiest thing must be the noodle soup. You can get it with beef, chicken or duck; it can be made in so many ways. I always ask Thais if they can season it to my taste. Although I think marbled pork belly is heavenly, I try to steer clear of it because it's not really very good for you."

Chatuchak Market

"Many stations in the BTS – the Bangkok metro – have food courts with a bar and music. You can eat well in shopping malls, too. While they're slightly more expensive, you'll have more organic options. Chatuchak Market is enormous, and there'll you find literally everything: from pets to porcelain. And it's food section is good too."

Chinatown

"Chinatown is where you really have to go to eat. This district is called Yaowarat. Bangkok has the largest Chinese community outside China. All those aromas, colours and flavours are fantastic. In the evenings, the streets transform into an open food market where all kinds of delicacies simmer away in huge pans."





Jonnie Boer De Librije

3 Michelin stars

Chefs & Big Green Egg

Made for each other

Wherever you find the Big Green Egg; one thing never changes. The warm welcome of top chefs, Michelin Star chefs, creative masterminds that became famous through innovative cooking and pushing the boundaries of what's possible gastronomically. They discovered that preparing the loveliest of fresh (seasonal) ingredients on the EGG resulted in an additional component; the characteristic EGG flavour. The combination of progressive creations and the wide arsenal of cooking techniques that the EGG has to offer appears to be a winning combination. Big Green Egg was made big by our ambassadors. Michelin Star chefs such as Jonnie Boer have (literally) put us on the map and given foodies the opportunity to also discover that unique Big Green Egg flavour. For that reason alone, top chefs deserve a star as far as we're concerned.



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.

No more extra hands needed.



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



Stainless Steel Tool Set
Set 116901
Tongs 116871
Spatula 116888
Brush 116895



Silicone Tipped Tongs
40 cm 116864
30 cm 116857



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



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 hot Drip Pans. And all this without dirtying your hands.

118370



Handy kitchen tools.



Measuring Cups
4x 119551

Knife Set
117687

Teak Cutting Board
120632

Kitchen Shears
120106

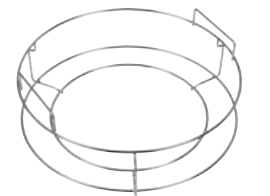
Bamboo Skewers
25 cm - 25x 117465



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.

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



convEGGtor Basket

INSIDER TIP! The convEGGtor Basket is a lift. 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 26.

2XL	119735	Large	120724
XLarge	121196	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.

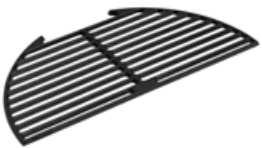
XLarge	401274	Medium, MiniMax, Small	
Large	401014	401007	



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 ingredient. 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	



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
--------	--------	-------	--------



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.

2XL	120960	Large	121035
XLarge	121820	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, whilst 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 Cooking Grid. Also ideal for finely chopped vegetables or asparagus, for example.

XLarge	121240	Large	120717
--------	--------	-------	--------





Chef’s Favourite



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 for MiniMax and the Cast Iron Plancha Griddle for MiniMax are a perfect match. Here the Griddle will function as a lid for your pan.

2XL, XLarge, Large	Available from the MiniMax onward
Ø36 cm 118233	Ø27 cm 120144



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!

Large	700485
-------	--------



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 use the Plancha Griddle for MiniMax as a lid for the Cast Iron Skillet (MiniMax).

2XL, XLarge, Large	Available from the MiniMax onward
Ø35 cm 117656	Ø26 cm 120137



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.

2XL, XLarge, Large, Medium, MiniMax, Small
Ø 12 cm 117663



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: 2XL, XLarge, Large
35cm 117670

Round - 4 L: 2XL, 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: 2XL, XLarge, Large, Medium
Ø27 cm 117052



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
Ø40 cm 120779



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 new stainless steel Fire Bowls. 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	Medium	122667
XLarge	122681	MiniMax	122650
Large	122674		





EXACTLY THE RIGHT
TEMPERATURE
SECURES THE
ULTIMATE
FLAVOUR



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. Because you don't want too much heat escaping from your Big Green Egg, you can read the temperature (up to 232°C) within 3 to 4 seconds. And if you turn the Big Green Egg Instant Read Thermometer while you measure the temperature, the display will turn along with you. Useful, covetable pouch included.

119575



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



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



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



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

Expand your EGG Genius with extra options:

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

Need a cheat sheet?

A number of
average
temperatures
are listed below

Beef medium	52/54 °C
Lamb medium	60/62 °C
Venison medium	52/55 °C
Pork fillet	70 °C
Poultry	72/75 °C
Whitefish	65 °C
Salmon	50/52 °C

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



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



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



Flexible Grill Light

Ah, shine some light on my EGG! The new 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 juicier. Mission accomplished.

119537



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



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



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

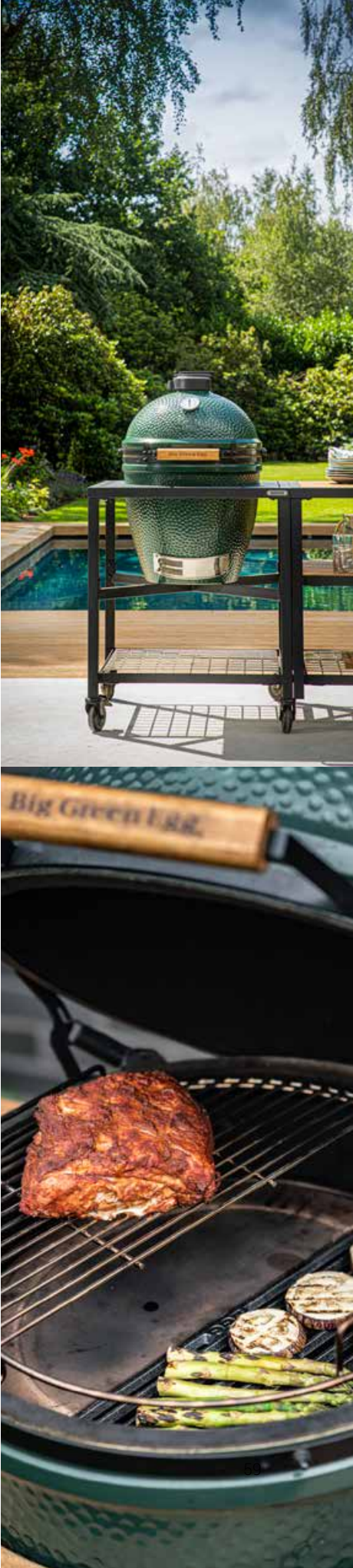


Deep Dish Baking Stone

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.

2XL, XLarge, Large

112750





Ceramic Poultry Roaster

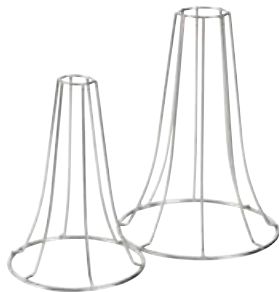
This turns a tasty chicken into an absolutely delicious chicken. Place a whole chicken or turkey on the Ceramic Poultry Roaster and it will obtain a crispy and golden brown skin on the outside, while becoming delightfully juicy on the inside. Would you like to add an extra touch of flavour? Fill the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



- Chicken 119766
- Turkey 119773

Vertical Poultry Roaster

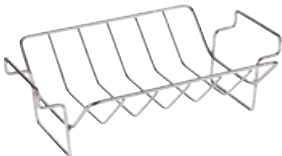
Give your Poulet Noir or Bresse Chicken pride of place in your Big Green Egg by using the Vertical Poultry Roaster. The stainless steel Vertical Poultry Roaster keeps the chicken or turkey in a vertical position so it can baste itself with its own fat. This makes the meat incredibly juicy on the inside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



- Chicken 117458
- Turkey 117441

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.



- 2XL, XLarge, Large 117564

- Medium, Small 117557

Drip Pan

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



- Round Ø 27 cm 117403

- Rectangular 35 x 26 cm 117397

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

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.



- 3x 002280



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
XLarge 119490

Large
Medium 119506

MiniMax
Small 119513
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.

2XL, XLarge, Large, Medium
106049



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



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.

2x Replacement
Scrubber Pads 127129
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 Pizza 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.

2x Replacement
Scrubber Pads 127136
127143



EGGmat

So you didn't incorporate your EGG in a worktop or outdoor kitchen, but you put it in your garden or on the balcony instead. If so, the EGGmat will protect the surrounding area against heat, stains and mildew. Fun fact: the EGGmat is made of fully recycled materials, making it extremely eco-friendly.

76x107 cm
117502





Invented for those
with good taste.

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.



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





Spare parts



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



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.

2XL*, XLarge, Large	Medium, MiniMax, Small, Mini
113726	113733

* 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	114716	MiniMax	103055
XLarge	112644		
Large	103055	Small	
Medium	103062	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	
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	MiniMax	115607
XXL	114457	Small	401250
XLarge	401212	Mini	112194
Large	401229		
Medium	401243		



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



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



rEGGulator
The brand new and 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	MiniMax, Small
117847	117854



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 air regulator. 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



Only available for
the Large
126931

Upgrade your EGG

As good as new



REGGULATOR
The patented rEGGulator is extremely accurate and comfortable to use due to the heat-insulated handle.



TEMPERATURE GAUGE
XL-size Dome Thermometer, for a better temperature overview, with shock-resistant glass.



BAND ASSEMBLY KIT
Patented "easy to lift" system allows the ceramic lid to be opened and closed using minimal force.



GASKET KIT
New high-tech gasket, resistant to the highest temperatures.

EGG fans united Join the society. Visit our Fanshop.

The real EGG fan will always stand out due to his passion for food and because he prefers to spend his time in front of his Big Green Egg. Then again, his hoodie and socks may be a dead giveaway. You can find these and other original gift tips in our Fan Shop on fanshop.biggreenegg.eu.

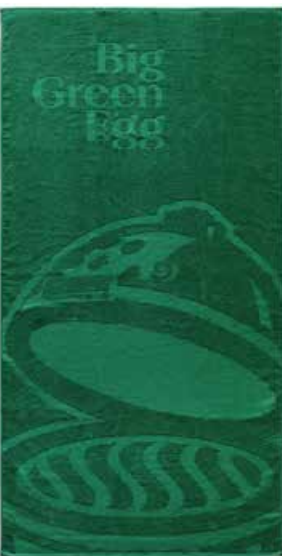


The Big Green Egg Book

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

Let's go to the beach.



Beach Towel

666335

Vacu Vin

666465

Canvas shopper

666687 / 666816



Mr EGGhead Plush Toy

120991



Apron – Kids

One size 789054
(up to 12 years)



Retro Sportsbag

666342



Round Stamped Aluminum Sign

123930

The ultimate fan items.



Apron

One size 126399

Canvas Apron

One size 700492

Baseball Cap

black 122254

Salt & Pepper shaker

122230

Socks

Flames 39-42 700874
Flames 43-46 700881
EGGs 39-42 700850
EGGs 43-46 700867



For the cozy days.

Beanie

666724

LED Light String

700898

Snow Globe Atlanta

666847

Home Socks

39-42 666823
43-46 666830

Puzzle

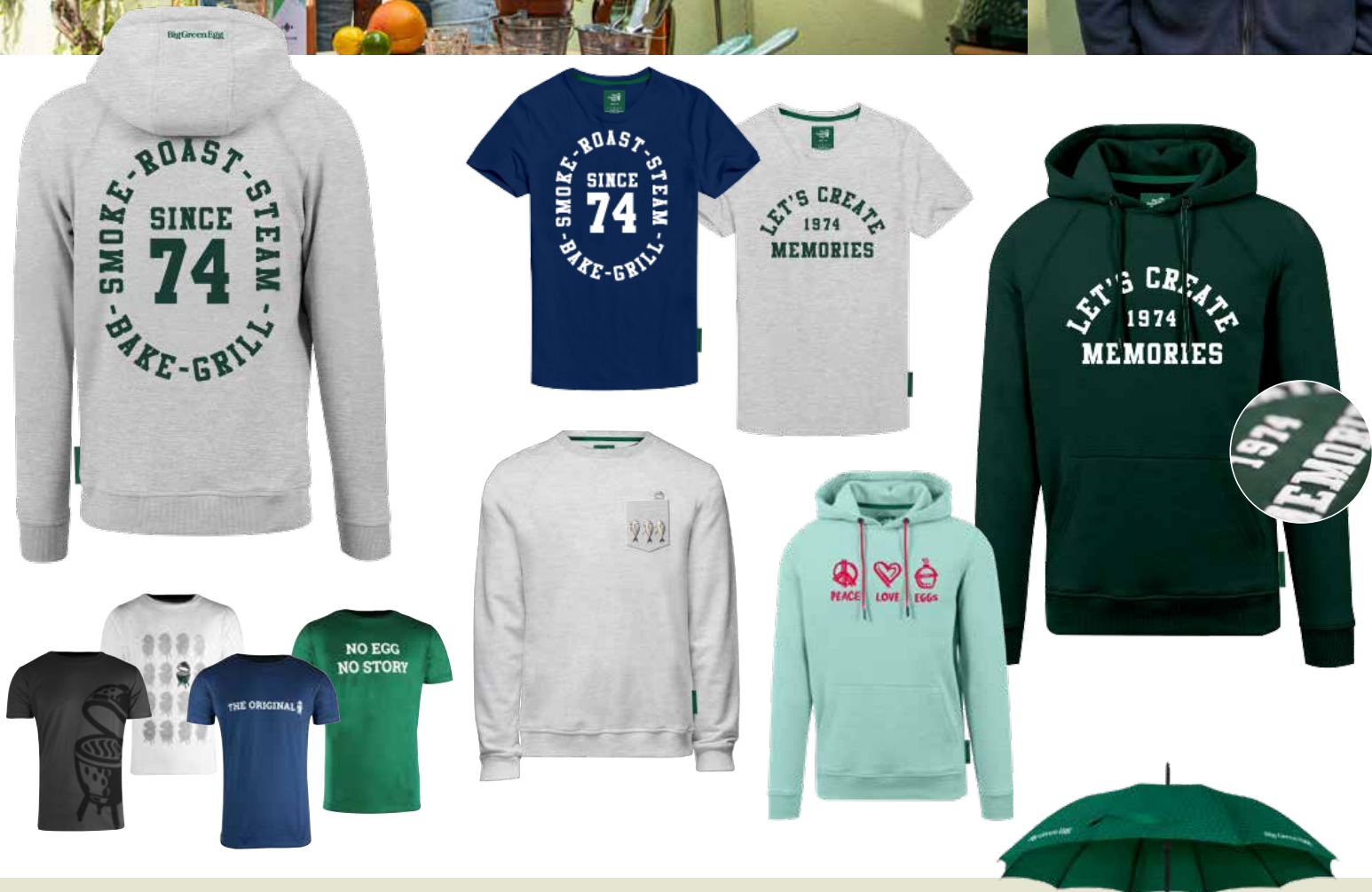
666366

Mug Enamel

666311



Are you dressed for EGG'ing?



Big Green Egg x golf

With the specially designed Big Green Egg golf attire, you'll never again feel like a rookie on the green. Select your favourite print polo and matching Bermuda shorts, and top it off with accessories guaranteed not to be missed on the golf course.

fanshop.biggreeneegg.eu





Colophon

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GO ONLINE AND JOIN THE BIG GREEN EGG SOCIETY

#BigGreenEgg #TheEvergreen

Are you a novice, or a seasoned EGGer? Become a member of our society and stay up to date with the latest news and the most inspirational blogs. Find the tastiest recipes from easy to challenging, and discover new ways to interact with fellow EGG aficionados. We're here for lovers of meat, fish fanatics, vegans, flexitarians... and let's not forget the small members of the family. Follow us on social media so that you'll never miss a thing! Follow our social media channels, and make sure you never miss a thing!





This is Big Green Egg

Big Green Egg is the most popular kamado made of the best ceramics. We have been creating beautiful memories since 1974 and we will continue to do so. Big Green Egg is the original. **The Evergreen.**

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