



OPEN FLAVOUR



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THE HISTORY OF THE BIG GREEN EGG®

The Big Green Egg is based on an Asian design for a clay oven that is more than 3,000 years old. In the 1950s, thousands of American servicemen were stationed in Japan where the so-called 'kamado' had been used intensively in the kitchen for centuries. The American G.I.s tried these tasty, juicy dishes, saw the potential of the characteristic clay pot and took it home with them to the United States.

Big Green Egg started in Atlanta, Georgia (USA) in 1974. The company originally started by importing Japanese and Chinese clay ovens. However, a lot of new materials were developed in the 1970s thanks to the American aerospace programme. NASA's strict safety standards required very high-quality ceramics for use in space-flight. Big Green Egg investigated these ceramics and glazes developed by NASA and discovered that they were ideal for a modern, perfected version of the ancient kamado.

Natural clay or ordinary ceramics do not deliver the strength, durability, weather-resistance and thermal insulation that the ceramics developed by NASA and used in the Big Green Egg possess. The ceramic material used in the Big Green Egg can be heated for at least a hundred thousand times without losing its quality. Big Green Egg has a patent on the use of these unique, very high-quality ceramics, making it a very durable cooking apparatus with a longer life than comparable equipment.

The Big Green Egg is produced in Mexico – a country with an impressive history in ceramics and famed for its excellent production methods. The EGG's are carefully manufactured by very experienced craftsmen in modern, immaculate production facilities. Before a Big Green Egg leaves the factory it undergoes a final, very detailed check. The factory is ISO 9001 UL certified, which means that it satisfies the highest quality standards applying to the industry.

By combining the principle of the traditional clay oven with unique, high-quality ceramics, and with the help of modern technologies, it has been possible to create a unique cooking appliance. This lends cooking outside a completely new dimension that ensures that, as the owner of a Big Green Egg, you will be able to enjoy it throughout the year. Thanks to the high-quality ceramics, the outside temperature has no effect at all on the temperature inside the EGG. Summer and winter, you can prepare beautifully grilled, tender meat and delicious fish in a salt crust, stir-fried shellfish and a hearty stew, crusty bread and pizzas with a crunchy base or delicate desserts on the Big Green Egg.

OUR MODELS

All Big Green Eggs come as standard with a stainless-steel flow draft door, a stainless-steel grid, a weatherproof thermometer, a multifunctional, cast-iron daisy wheel and a tough glaze coating for optimum protection against the elements. The ceramics used in the Big Green Egg resist all weather conditions but we recommend that you cover the Egg when not in use to protect its metal parts. Practical protective covers are available for the Small to the XXLarge sizes.

Mini

The Mini is fitted with a double hinge system. This EGG weighs 15 kilograms, which makes it ideal to take camping, on the boat or to another location. An extra accessory is a sturdy tripod that serves as a base. This solid base allows you to place the Mini on a garden table, even when it's not heat-resistant. The grid has a diameter of 23 centimetres, making this model suitable for grilling or smoking for two to four people. This Mini is not just popular with consumers but is also used in many professional kitchens for small à la carte dishes.

Small

The Small has a spring system to allow you to open and close the ceramic dome effortlessly with one hand. The sturdy base is fitted with wheels, which makes it easy to move the EGG from place to place on flat surfaces. To create extra space for a dish, for example, there are also optional plastic side shelves available for the Small.

The Small weighs 35 kilograms. With a grid diameter of 35 centimetres, it may be a compact model but it's still suitable for cooking a meal for four to six people. Roasting a whole chicken is no problem and with indirect cooking (when you create an oven with a convEGGtor) you can cook two to three kilograms of meat on the grid at the same time.

Medium

A grid with a diameter of 38 centimetres makes the Medium extremely versatile. Among other things, you can grill delicious meat or healthy vegetables, smoke fish or make a tasty one-pan dish, either in a casserole or not.

Eight guests for dinner? With a Medium you can easily serve up the tastiest dishes that can be made on the Big Green Egg. For indirect cooking, the Medium can cook four to six kilograms of meat but, of course, you can also grill smaller portions. There's a wide range of accessories available for the Medium. For instance, with the convEGGtor and a Flat Baking Stone you can bake great bread, and pizzas baked in the Big Green Egg get just the same crunchy base as those cooked in an authentic brick oven.

The Medium may well weigh in at 45 kg, but its solid, wheeled base make it easy and quick to move. For an even better grip, it's also possible to fit the EGG with a Handler for greater mobility. The Medium can be enlarged with wooden or plastic side shelves. And what's more, there are two sizes of work-tables available to transform your EGG into a real outside kitchen!

Large

The Large has an amazingly wide range of accessories. You can use one of the grid raisers to expand the cooking surface considerably. You can also add a convEGGtor for indirect cooking and a Flat Baking Stone so that you can bake bread or a large family pizza. Apart from the Large's versatility, it also has sufficient capacity not just for daily use but also for serving your guests with delicious food at a garden party. With a diameter of 46 centimetres, the grid provides enough space to prepare different ingredients next to each other, enabling you to produce a very varied menu. You can simply cook fish and vegetables alongside each other without affecting the taste. Want to make an oven dish for a change? Just place it on the convEGGtor on the grid. Or what about a hearty Spanish paella? We've even got a paella pan specially made for it!

And thanks to its double spring system, the Large can be easily opened and shut with one hand. Like the Medium, you can add a base with Handler, side shelves or a sturdy work-table. With a weight of 70 kg, the Large is also ideal for building into an outside kitchen.

XLarge

As well as having all the benefits of the Large, the XLarge also has an enormous grid with a diameter of no less than 61 centimetres. You can bake giant pizzas or large baguettes, roast several (stuffed) chickens and even a few turkeys at the same time or cook many sorts of fish whole. Without a grid raiser, the XLarge can accommodate about fifteen kilograms of meat, which makes it ideal for the real barbecue enthusiasts! This EGG is often used on restaurant terraces and by professional caterers. The extra sturdy base of the XLarge effortlessly bears its weight of 105 kg. And, of course, there are also wooden or plastic side shelves available for the XLarge too. However, the XLarge is even more practical in a sturdy work-table.

XXLarge

The XXLarge is the latest and biggest addition to the family. With a diameter of no less than 74.3 cm, the grid boasts a total surface area of 4,336 cm², making this model big enough to prepare loads of ingredients and dishes at the same time. It goes without saying that the XXLarge is just as versatile as the other Big Green Egg models. With a custom-built Cast Iron Grid and convEGGtor, to name but a few of the accessories available, the XXLarge is ideal for a broad range of cooking techniques like grilling, baking, boiling, stewing, smoking and slow cooking. As expected of all Big Green Egg models, consumers and professionals will be able to control the XXLarge's temperature just as easily and accurately. As a result, the XXLarge is not only big in terms of its size – it's also a big performer.



Mini

Grid Diameter: **10 in / 25 cm**
Cooking Area: **79 sq in / 507 sq cm**
Weight: **36 lbs / 17 kgs**



Small

Grid Diameter: **13 in / 33 cm**
Cooking Area: **133 sq in / 856 sq cm**
Weight: **80 lbs / 36 kgs**



Medium

Grid Diameter: **15 in / 38 cm**
Cooking Area: **177 sq in / 1140 sq cm**
Weight: **113 lbs / 51 kgs**



Large

Grid Diameter: **18.25 in / 46 cm**
Cooking Area: **262 sq in / 1688 sq cm**
Weight: **162 lbs / 73 kgs**



XLarge

Grid Diameter: **24 in / 61 cm**
Cooking Area: **452 sq in / 2919 sq cm**
Weight: **219 lbs / 99 kgs**



XXLarge

Grid Diameter: **29 in / 74 cm**
Cooking Area: **672 sq in / 4336 sq cm**
Weight: **490 lbs / 222 kgs**

COMPONENTS

A Big Green Egg consists of various components, each of which has its own function. We can roughly divide these into the following:

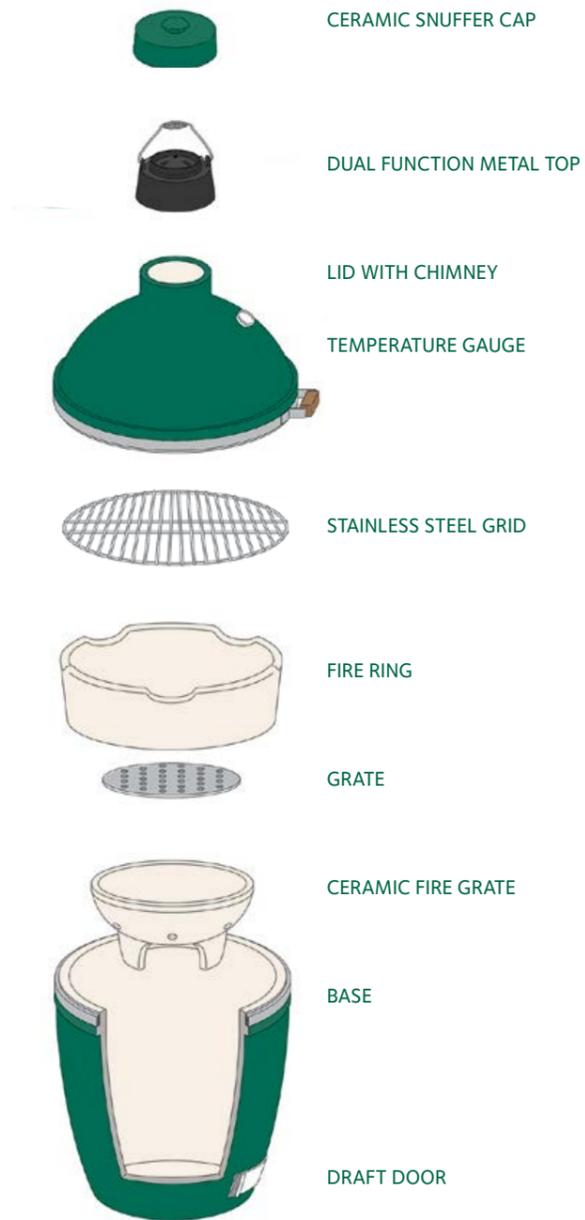
Exterior:

- The ceramic fire box with floor draft door at the bottom, which can be slid to adjust.
- The ceramic dome with air exit. Air flow can be adjusted with the cast-iron daisy wheel or can be shut off using the ceramic damper top.
- The 'nest' (stand), side shelves and build-in work-table.

The fire box and the lid are hinged at the back. Except for the Small, all EGGS feature a heavy-duty spring to prevent the lid from slamming shut. Between the fire box and the lid, on both sides, there is a felt gasket. This has various functions: it ensures that the ceramic surface is not damaged if the lid should be closed too heavily. It also prevents air entering between the lid and the fire box that might affect circulation inside the EGG. Because the gasket is springy, you can also place an oven thermometer inside the EGG and lead the cable outside without any safety risk and without disturbing air-flow.

Inside the EGG:

- Ceramic fire box with cast-iron fire grate.
- Ceramic fire ring that sets the distance between the fire grate and the grid.
- The standard stainless-steel grid (a cast-iron grid is available separately).



ESSENTIALS

Big Green Egg Premium Charcoal

Using the right charcoal is very important for the taste of the products you're going to cook and for reaching and maintaining the right temperature. Big Green Egg charcoal consists of a mix of 80% red oak and 20% hickory – a perfect blend! The large pieces of charcoal burn for a long time and leave very little ash.

Big Green Egg Charcoal Starters

To light the charcoal in the Big Green Egg you need only 2-3 fire starters, depending on the size of the EGG. These natural fire starters contain no chemicals and are odourless and tasteless.

The Pit Mitt BBQ Glove

The Pit Mitt BBQ Glove has many advantages over regular barbecue gloves. For instance, the inside is lined with soft cotton while the outside is made of fire-resistant, insulating aramid fibres – a material that is also used in the aerospace industry. Because the fingers are separate from each other and the glove is finished with a silicone profile, it provides a superior grip. The Pit Mitt BBQ Glove is suitable for both right and left hands.

ACCESSORIES

Depending on your culinary aspirations, you can add a host of accessories to your Big Green Egg. These include:



Cast Iron Grid

The cast-iron grid gives your food that characteristic grilled taste and a beautiful diamond pattern on ingredients like meat and poultry.

Flat Baking Stone

Place the Flat Baking Stone on the grid in the Big Green Egg to effortlessly bake things like delicious, crusty bread and pizzas with an authentic crunchy base. This handy stone is also available as a Half Moon Baking Stone (for Large and XLarge) for baking buns while grilling meat at the same time, for instance, or for keeping cooked food warm.



convEGGtor (Plate Setter)

The ceramic convEGGtor is a heat shield that ensures that the food does not come into direct contact with the heat source. Because the heat is indirect, it creates the effect of an oven. This is an ideal way to prepare all over dishes, to cook delicate ingredients, to cook at low temperature and to use the Dutch oven.



Cast Iron Griddle Half Moon

This very practical cast-iron griddle has a double function owing to its flat and ribbed sides. The flat side is ideal for cooking pancakes, blinis or eggs while the ribbed side is perfect for making toasted sandwiches or delicate fish fillets. Because the Cast Iron Griddle Half Moon covers only half of the grid you can also grill other ingredients at the same time.



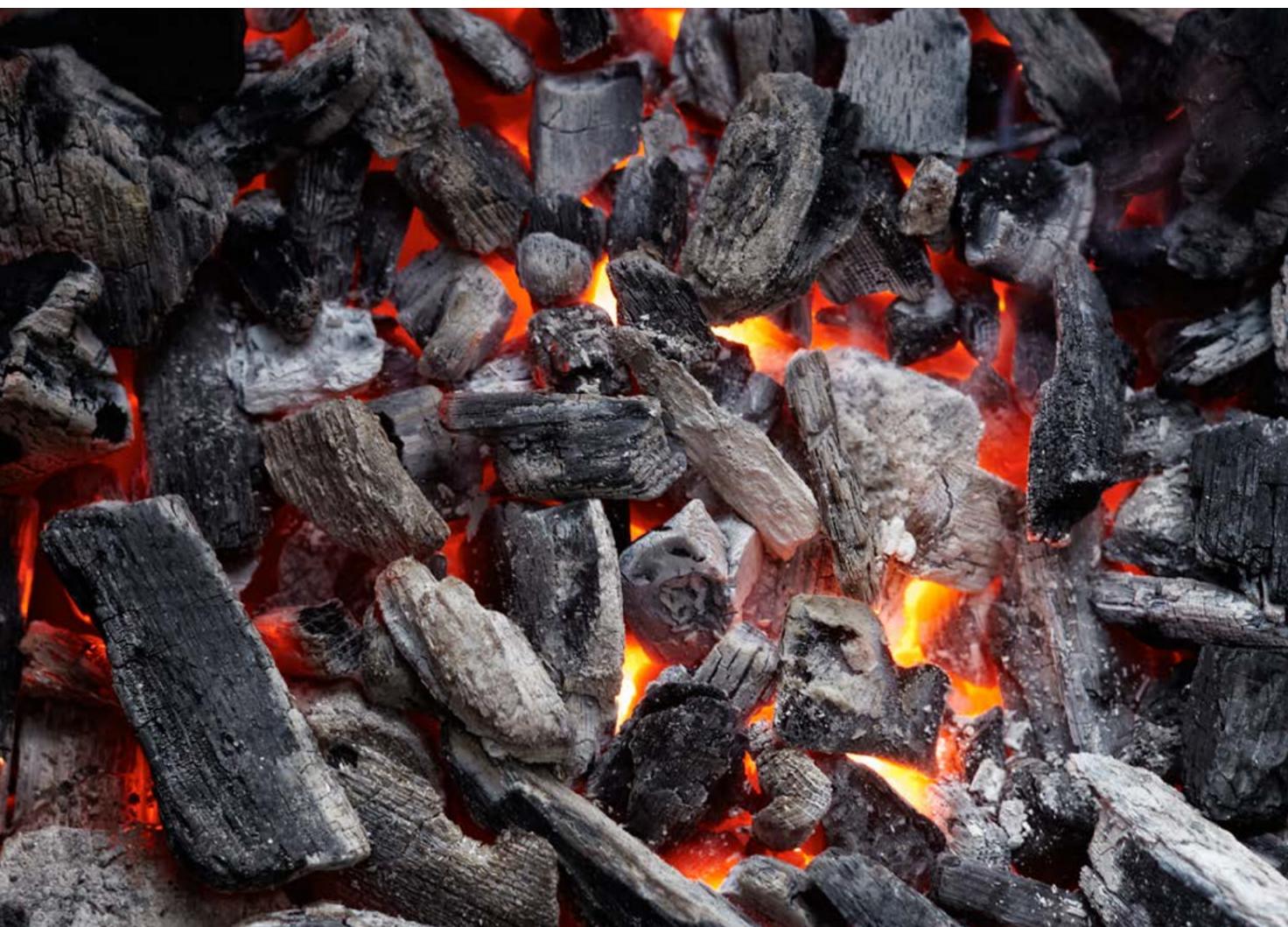
Wooden Grilling Planks

Wooden Grilling Planks enhance the flavour and aroma of meat and fish. Place the ingredients on the plank after soaking it in water and then lay it on the grid. The moisture absorbed by the wood creates a smoky effect. To provide different smoking accents, the Wooden Grilling Planks are available in cedar, alder, maple and red oak.

Vertical Chicken Roaster & Drip Pan Round 9"

The Vertical Chicken Roaster makes it easy to prepare perfectly grilled chicken or turkey. The juices are retained because the vertical position ensures that the poultry is basted in its own fat. This enhances the taste and the skin becomes deliciously crispy. We recommend placing the Vertical Chicken Roaster on the Drip Pan Round to prevent fat from dripping onto the charcoal.

The accessories above are only a selection from our huge range. You can find the complete range at cooking.biggreenegg.eu



GETTING STARTED

With the brief guide below, which includes some handy tips for the three most commonly used cooking methods, we'd like to help you on your way towards getting the best out of the Big Green Egg. Once you've used the Big Green Egg a few times, many of the instructions below will seem obvious.

For the best results, we advise you to fire up the Big Green Egg with first-quality charcoal like Big Green Egg Premium Charcoal (see the chapter on Components, essentials and accessories). Charcoal burns quickly and cleanly and leaves little residue compared with wood or briquettes. When you use briquettes, it is more difficult to keep the temperature under control and the EGG can become blocked.

Fill the fire box with charcoal to about five centimetres above the edge. Depending on the model, there will now be a gap of between ten and twenty centimetres between the charcoal and the grid. At an average temperature, you can grill for at least three to four hours with this amount of charcoal. When cooking for longer periods – such as using the EGG for slow cooking or as a smoker – you can fill the fire box and fire ring until just under the grid. This will enable the Big Green Egg to be used at low temperature for about twenty hours without having to top up the charcoal (depending on the model).

After lighting the EGG, keep the lid closed as much as possible. This will make it possible to reach higher temperatures, the EGG will use less fuel and the food will retain more of its moisture and juiciness, which will enhance the taste. Moreover, with the lid closed it's also possible to regulate the temperature effectively with the aid of the draft door and the daisy wheel (the more air, the higher the temperature and vice versa).

Lighting

It's best to use Big Green Egg Charcoal Starters (see the chapter on Components, essentials and accessories). Don't light the EGG with newspaper, cardboard or methylated spirits. This will produce a lot of smoke, an unpleasant smell and a lot of ash. Also avoid white, chemical fire-lighters.

Depending on the cooking method, lay one or more fire starters on top of the charcoal, open all the draft doors and remove the cap on the daisy wheel. Light the fire starters with a long match or a special BBQ lighter.

The lid may be closed immediately after lighting or you can leave it open. If you use several fire starters in a smaller model, we advise you to shut the lid. This lengthens the life of the felt gaskets.



Amount of fire starting material

For most cooking, you don't need to have all of the charcoal in the EGG glowing. Reaching the right temperature is easier when you use the right amount of fire starting material.



For smoking and slow cooking, it's best to place one fire starter in the middle of the fire box. When the convEGGtor is fitted later, the fire box will not be in direct contact with the food. In this case, the temperature will reach about 100°C within 20 minutes after lighting.

The same principle also applies to baking bread and roasting, but more fire starters may need to be used to get the Big Green Egg to a higher temperature more quickly.

If the EGG is only used for grilling at 200°C or higher, spread three or four fire starters across the entire fire box. The entire grid can then be used in just over 20 minutes.

Temperature control

The bottom draft door is for broad temperature changes (especially the upper limit) and the daisy wheel for finer adjustments, allowing you to adjust the EGG to within a degree.

When the fire starter burns down after about 10 minutes, place the daisy wheel on the EGG. Slide the bottom draft door to the proper position and in conjunction with the daisy wheel adjust the air flow until the desired temperature is reached.

Adjusting the temperature takes some practice. If the temperature is too low, provide more air flow by opening the draft door slightly further. To increase the temperature quickly, open the daisy wheel halfway. When the correct temperature is reached, close the wheel, but make sure the holes in the daisy wheel are open all the way. This is a stationary position. If you want to reduce the temperature, close the draft door at the bottom and half open the holes in the daisy wheel.

The EGG will not cool down when you open the lid because this allows more oxygen to the charcoal, making it burn more fiercely.

BE CAREFUL! As a safety precaution, at high temperatures it is important to open the lid carefully in two steps: first open the lid one to five centimetres wide so that cold air can enter the EGG and hot air can leave. Then open the lid fully.



Shutting down

After use, the EGG can be shut down simply by shutting the bottom draft door and closing the daisy wheel completely or preferably replacing it with the ceramic top. This puts the charcoal out in 10 minutes, after which it is ready for reuse. It is unwise to open the lid too quickly within the first 5 minutes of shutting down the hot EGG. The sudden rush of oxygen can cause a big flare-up, a condition known as backdraft.



SMOKING AND SMOKING WOODS

The Big Green Egg is ideal for smoking products and dishes. The characteristic fragrance and subtle taste of warm smoked dishes will pleasantly surprise your guests.

We do not recommend that you use the Place Setter when smoking with the Big Green Egg. The description below applies to all models except the Mini. For the Mini, there is a convEGGtor and modified inner ring available.

Fire up the EGG, as described in the chapter 'Getting started', without the convEGGtor, to a temperature between 100°C and 150°C. The charcoal burns from the inside out, so when you place the convEGGtor over it, it works as a heat shield. (So you don't need to burn all the charcoal.)

Use of the convEGGtor will cause the dome temperature to drop anywhere between 50°C and 75°C whatever the circumstances.

For best results, use wood chips, not smoke chips or sawdust. Before putting the convEGGtor in place, throw a handful of wood chips over the burning charcoal. If you plan to smoke longer than 30 minutes, sprinkle more smoke chips over the entire fire box. Using these wood chips will generate smoke that will lend a specific flavour and fragrance to your food.

Then place the convEGGtor in the Big Green Egg with the legs facing upwards. Place a drip pan on this and then place the cooking grid in the EGG. The drip pan will catch the juices and proteins that would otherwise burn or congeal on the ceramic of the convEGGtor. Add some water to the drip pan to create a small amount of steam for more even cooking.

The smoke times and core temperatures depend on the type and weight of the product and your personal taste. See the Big Green Egg Cookbook for useful tips.

The different smoking woods combine with some products better than others. Here are a few guidelines:

- Apple: pork, white meat and poultry like chicken and turkey.
- Cherry: lamb, all sorts of game, duck and beef.
- Mesquite: beef and furred game.
- Oak: fish, but also in combination with pork (ham and sausage).
- Alder: fish.
- Pecan and Hickory: spicy smoked food, especially classic American barbecue dishes.



GRILLING

This chapter focuses on grilling food at high temperatures. The results will be beautifully crisp on the outside and incredibly tender on the inside.

Fire up the EGG to the right temperature as described in the chapter 'Getting started'. As described earlier, in this case you should use three to four fire lighting sticks divided equally over the charcoal. Wait until the sticks have fully burned down so that there is an equal bed of glowing charcoal. Now fire up the EGG to about 225°C with the daisy wheel closed halfway and the bottom draft door half open. When the desired temperature is reached, close the daisy wheel a little bit more, up to one quarter of the opening. If the temperature is too high, close the daisy wheel with the holes open all the way and shut the bottom draft door one-third of the way.

The standard stainless-steel grid is perfect for cooking fish and meat. For best results with red meat and poultry, we recommend the Cast Iron Grid (see the chapter 'Components, essentials and accessories'). This creates the most attractive, characteristic diamond grill marks.

Brush the food with very little oil or none at all. Grilling is not just a delicious way of preparing food but also a healthy one. Too much oil can also cause heavy smoke.

Make sure the grid is hot before you start grilling. A hot grid prevents food from sticking and tearing. When you place food on the grid, wait at least one minute before you move it around or flip it over. It is not necessary to constantly move the food.

Although it may feel unnatural to grill with the lid closed, it is important to close the dome after turning the food, etc.

The convection heat (the heat produced by the air flow and reflection) inside the dome ensures that the food is cooked evenly and the small openings allow very little moisture to escape. The result is juicy, delicious food.



Do not overload the grid, as this can stifle the fire box and result in a poorly grilled dish. Use no more than two-thirds to three-quarters of the cooking grid so that hot air can circulate around the product and the temperature remains the same on all sides. This is essential for even cooking.

Allow grilled meat to rest in a warm place for at least 5 minutes before cutting it. This allows the juices the time to be evenly distributed throughout the meat and they are less likely to be lost in cutting.

When the meal is over, it's best to brush the grid clean immediately after grilling and wipe it with an oily cloth or a paper towel. This will leave the grid ready for immediate use next time.

BREAD AND PIZZA

With two accessories, the convEGGtor and the Flat Baking Stone, you can easily turn the Big Green Egg into a brick oven. The ease with which you can bake pizza and bread in the EGG brings even more pleasure and variation to outdoor cooking.

Use three or four fire starters to light the charcoal. Spread the sticks over the charcoal, keeping a minimum distance of ten centimetres from the fire ring. Place the convEGGtor in the EGG as soon as the fire starters have burned down.

To achieve the right high temperature, open the bottom draft door at least three-quarters of the way and fully open the daisy wheel. Now fire up the EGG, with the convEGGtor inside it, to at least 200°C. This will take about 30 minutes.

When baking bread, close the daisy wheel halfway at around 200°C (the exact temperature depends on the type of bread you are baking). For pizzas, heat the EGG to a temperature of 275°C and close the daisy wheel slightly until a stable temperature has been achieved.

If you want to bake a thin-crust Italian pizza with a crispy base or tarte flambée at higher temperatures, we recommend that you fit High-Heat self-adhesive felt to the ceramic base and lid of the Big Green Egg (see the chapter 'How to change the felt gasket of the Big Green Egg'). This resists very high temperatures.

To bake bread and pizzas, set up the Big Green Egg as follows. Place the convEGGtor on the fire ring with the legs pointing upwards. It's a good idea to place a water pan on top of this (this helps the bread to rise on the Flat Baking Stone). Place the stainless-steel grid in the EGG and lay the Flat Baking Stone on this.

You can also bake pizza with the convEGGtor standing on the fire ring with legs downwards and the Flat Baking Stone directly on top of this. Both methods provide excellent results.

When baking at higher temperatures, we recommend preheating the Flat Baking Stone in the EGG for ten minutes before placing the bread dough or the pizza on the stone. This brings the stone to the right temperature and prevents the bottom of the bread or the pizza crust from burning.

As a safety precaution, it's wise to allow the convEGGtor and the Flat Baking Stone to cool off in the closed EGG after baking bread or pizzas. These may reach a temperature of 400°C during baking.

HOW TO CHANGE THE FELT GASKET ON THE BIG GREEN EGG

Depending on how often you use the Big Green Egg, you will have to change the felt gaskets on the base and lid of your Big Green Egg from time to time. This prevents the entry of air through the gap. Take your time over this and work safely as follows:

You will need:

- Gasket Kit (self-adhesive felt)
- Wrench 13
- Stanley knife and/or paint scraper
- Cloth or sponge
- Acetone
- Painter's tape (if non-self-adhesive felt is used)

1. Remove the ceramic damper top or the daisy wheel. Use the wrench to loosen the nuts on the topmost spring-assisted band. Lift the lid off carefully and place it upside down on a protective surface. Make sure that the lid cannot fall!
2. Unscrew the lower spring-assisted band and leave the ceramic base in the nest or standing on the table.
3. Use the Stanley knife and/or paint scraper to remove as much of the old felt as possible. Remove the remaining felt and glue with a cloth or sponge soaked in acetone.
4. Wait for at least one hour until the acetone has evaporated.

5. Carefully glue the (self-adhesive) felt to the rim of the base and the lid. Ensure that the seams are not in exactly the same place and it is better to allow the felt to overhang slightly on the outside than on the inside (where it will burn). Try not to glue the felt tightly but provide some slack – it may shrink further when heated. Cut off the felt neatly at the seam. If you do not use self-adhesive felt and glue, proceed as follows:
6. Re-assemble the Big Green Egg. Hold the spring-assisted band on the base and screw the nuts almost completely in. Place the lid carefully in the upper spring-assisted band and screw the nuts almost completely in. Check that the lid and the bands are straight, moving them carefully if necessary. Tighten all of the nuts firmly.



Big Green Egg is in possession of a certificate in compliance with European regulations and satisfies various standards as stipulated in Directives: 1935/2004, UNE-EN 1860-1:2003 + A1: 2006, UNE-EN 1860-1:2003-A1: 2006 and 11309/13/5932.

As such, Big Green Egg amply satisfies all criteria set in the field of (food) safety and quality (cf. Decree of 13 January 1976).



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