

## Know the Heat!

A quality digital thermometer is a necessity when cooking meat or poultry to safely monitor the internal temperature. Remember, you can't tell if food is safely cooked by looking at or touching it!



The Remote Wireless Thermometer monitors temperatures from a distance of up to 300ft / 91m. Includes preset temperatures for all of your favorite foods.



The Instant Read Digital Food Thermometer gives a quick readout of the internal temperature of foods.



The Quick Read Digital Food Thermometer quickly monitors the temperature of food and fits conveniently in your pocket.

The Professional Infrared Cooking Surface Thermometer safely measures the temperature of cooking surfaces without contact; aim the precision laser light beam at pizza stones, griddles or cooking grids to read the surface temperature before adding the food.



## Michal Koren

*"I call myself a host, not a chef. And the Big Green Egg is the perfect ingredient for hosting others in a celebration of food and friendship."*

A childhood living in Israel, Iran and the Netherlands – and extensive exposure to the food of Africa due to her father's frequent business travel – made a strong impression on Michal Koren, founder and owner of My Outdoors. "I was always intensely curious about other countries' cultures. And of course you always 'feel' the culture through the food."

Her own family's background, one side from Germany and the other from Ukraine, contributed to her curiosity. "We're really mixed up," she laughs. "Because Israel is a relatively young country, this is very typical of people who live here. It's a cocktail of many backgrounds and cultures and this has certainly influenced my cooking."

After her mandatory service in the Israeli army, Michal got a degree in landscape architecture, beginning her now decades-long passion for the intersection of food, hospitality and the environment. That led

to her founding "Kad Café," a pioneering project which transformed an orange orchard in the Israeli countryside into a dining venue and, later, "La Fête au Village," an outdoor events venue.

As Michal got deeper into cooking, she realized that she was strongly attracted to cooking on natural energy like lump charcoal – a very traditional way of cooking in Israel. About 20 years ago, she was introduced to a kamado-style grill. She was fascinated by its simplicity and, especially, its way of maintaining heat. In 2014, she got her first Big Green Egg and incorporated it into her own outdoor kitchen. Then in 2015, Michal founded My Outdoors, designing and installing outdoor kitchens based on an "everything is in the open concept," using WWOO products created by Dutch designer Piet-Jan van den Kommer. For customers' kitchens, an EGG is her first choice of cooking equipment that integrates her

guiding principles of aesthetics, efficiency and durability.

“Sometimes people ask me: Why an outdoor kitchen? Don’t you have to have a big space for that? People are now realizing that you can have an outdoor kitchen even in a courtyard or as part of a small kitchen garden. And for whatever reason, people seem to be fascinated by fire, which is so elemental in the history of cooking. The EGG’s simplicity makes it easy for every home cook to experience this on a daily basis.”

Traditional Mediterranean dishes such as gyros are an obvious choice for cooking on the EGG. Michal also likes to do fish kebabs, caramelized fruits for desserts, and pizza bianca (“white pizza”) with vegetables roasted on the EGG and locally produced labneh cheese, a thick creamy yogurt cheese. “Pizza, of course, is such an international food you can find in various versions all around the world,” says Michal. “When we use local vegetables and cheese, our pizza reflects our village culture. Recently, I held a workshop on baking traditional challah bread on the EGG – It takes some practice, but you’ll get an amazing loaf of bread.”

Michal practices her guiding principle of “everything is in the open” almost every day in her own outdoor kitchen and encourages others to “put joy” in their lives by enjoying being outside, renewing their connection with Mediterranean traditions, culture and food. “With the EGG, I’ve found a winning combination – a cooking vessel based on a long culinary tradition, unparalleled efficiency and versatility, along with unique aesthetics. You don’t have to be a professional chef to achieve perfection in a variety of cooking techniques – roasting, baking, smoking and grilling. In Israel, we enjoy about 300 days out of 365 a year during which we can really ‘live’ outdoors. Why not cook great food on the EGG and enjoy the outdoors with family and friends? That is my definition of joy.”



## Mediterranean Gyros

### Ingredients

1 $\frac{2}{3}$  lbs. (750 g) lamb breast with bone  
2 $\frac{1}{4}$  lbs. (1 kg) picanha  
8 flatbreads  
4 tomatoes, sliced  
8 arugula lettuce leaves

### Rub

$\frac{1}{4}$  cup (60 ml) extra virgin olive oil  
2 tbsp (30 ml) kosher salt  
2 tsp (10 ml) ground cumin  
2 tbsp (30 ml) dried oregano  
1 tbsp (15 ml) black pepper

### Tzatziki

14 oz (400 g) yogurt, 7-10% fat  
2 tbsp (30 ml) olive oil  
2 tbsp (30 ml) lemon juice  
1 finely chopped cucumber, without the seeds  
2-4 garlic cloves, crushed  
 $\frac{1}{2}$  cup (120 ml) dill leaves, chopped

### Pickled Onion

2 red onions, halved and thinly sliced  
1 tbsp (15 ml) ground sumac  
2 tbsp (30 ml) lemon juice

### Method

Mix the rub ingredients and spread it on the non-fat side of the meat. Gently cover the meat with a baking paper and put it in the fridge overnight.

Prepare the tzatziki and the pickled onions and cool in the fridge for at least an hour. Take out the meat and let it rest at room temperature for at least an hour before you add it to the EGG.

Set the EGG for indirect cooking at 275°F/135°C with a Disposable Drip Pan on the convEGGtor.

Place the lamb breast on the grid (fat side down) and cook for about 2-3 hours (the meat will be very tender and will easily separate from the bone).

Add the picanha about an hour after the lamb breast is in the EGG, for about 45-60 minutes until the internal temperature is approximately 155°F/68°C. Remove from the EGG; wrap in aluminum foil until serving.

Time for serving! Slice the lamb breast to bite size and the picanha to thin slices. Mix the two kinds of meat together; we recommend a 1:3 ratio of breast to picanha. Lightly grill the flat bread. Spread a nice amount of tzatziki over  $\frac{2}{3}$  of the flat bread; add the lettuce, tomato and a bit of the pickled onion. Place the meat mixture on top of the veggies, roll and serve.

Serves 8