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.

!

8025485=AB00

;C1=8:0, <0;8=0 8 G5@A8@5A<@9O5A5@B<=10@15B5;5 ?>4 7>;>B8AB>9 <0A;O=>9 :>@>G:>9 A =>B:>9 0



"	"	!"	"	"#
20 <8=	40 <8=	8		190 °C

=3@5485=BK

400 g ;;C1=8:0, @07@570==0O ?>?>;0< (A57>==0O)

250 g <0;8=0

250 g G5@=8:0

120 g 15;K9 A0E0@ 4;O O3>4

60 g 15;K9 A0E0@ 4;O :>@>G:8

2 cda :C:C@C7=K9 :@0E<0; (703CI05B A8@>?)

1 ud 0?5;LA8= (F54@0 + 2 AB. ;. A>:0)

1 cda ;8<>==K9 A>:

220 g <C:0 4;O :>@>G:8

110 g >G5=L E>;>4=>5 <0A;>, :C18:0<8

180 ml ?0EB0 (8;8 <>;>:> A 1 AB. ;. ;8<>=0)

1 cda <>;>BK9 <8=40;L (2 B5AB> :>@>G:8)

35 g :>@8G=52K9 A0E0@ 4;O ?@8AK?:8 ?>25@E=>AB8

(038

1 !" ", \$ " ,C" " , 190 °

07>13B5=10 4>AB0A821B5@CDB5B5005 =0910B?2Q 26 G7B=CB N00B02LBE>B5;?5GQB :C1,5@>9 @50<=<500

2 " , / +

!<5H09B5 ;;C1=8:C, <0;8=C 8 G5@=8:C A 15;K< A0E0@><, :@0E<0;><, F54@>9 8 A>:>< 0?5;LA8=0 8 ;8<>==K< A>:

- 3! " " !"
!<5H09B5 <C:C, <>;>BK9 <8=40;L, 60 3 A0E0@0 8 I5?>B:C A>;8. >B@8B5 >G5=L E>;>4=>5 <0A;> ?0;LF0<8 4> :@>
- 4! ",
!<06LB5 GC3C==K9 :>B5;>: <0A;><. K;>68B5 <0@8=>20==K5 O3>4K A A>:><. 0A?@545;8B5 @20=K<8 ;>6:0<8 B5
- 5', 40 " + / +(#
>AB02LB5 :>B5;C 157>B@KH20E0:@KHQB:C15045B54>848>8701019B5B<74>@5GL40:>@CB7@B015B7>;>E
- 6" +% 15 ' /'
!=8<8B5 :>B5;>: 2 ?5@G0B:0E 8 409B5 >B4>E=CBL 15 <8=CB: A>:, 684:89 A@07C A >3=O, 703CAB55B ?@8 >ABK

!@254KB>@0

- B45K<K9>=54Q>55B@>0>50K<0=><5B@0, :>B>@K9 <5@O5B 2>74CE ?>4 :@KH:>9, 0 =5 C :>B5;;0. 0:@5?8B5 IO
- A;8 O3>4K >G5=L :8A;K5, ?>?@>1C9B5 <0@8=04=K9 A>: 4> A1>@:8 8 ?>?@02LB5 ;8H=59 ;>6:>9 A0E0@0. "5?;8G=
- ;O B>=:>3> 4K<=>3> =0<Q:0 4>102LB5 >48= =51>;LH>9 G0=: 28H=8 8;8 O1;>=8 =0 C3;8 ?@8 CAB0=>2:5 45D;5:B>@

!4085365B85

Big Green Egg Large

Large da espacio sobrado para la cocotte en indirecto a 190 C para 8 raciones.

mikamado.es/ru/kamados/big-green-egg-large

Big Green Egg ConvEGGtor — Large

Deflector para hornear el cobbler en calor indirecto, sin llama directa bajo la masa.

mikamado.es/ru/accesorios/bge-conveggtor-large

Lodge M284300A=00

La fruta burbujea y la masa dora dentro de la cocotte de hierro esmaltado.

mikamado.es/ru/accesorios/lodge-cocotte-esmaltada-284l

"Inkbird IBT4XS Bluetooth

Controla la temperatura de cupula en 190 C mientras dora la masa.

mikamado.es/ru/accesorios/inkbird-ibt-4xs

>mK9@5F52B:u/recetas/cobbler-frutos-rojos-cocotte-kamado

0:A00AB=8ikamado.es?>9C70B3@0A4N A ?>4E>4OI8E ?>C?>:. 57 4>?>;=8B5;L=KE 70B@0B 4;O 20A.