

!21,0804-BK08

&5;K9 A810A 1,2-1,6 3 ?>4: 30<8-8B: 0,170280,05B-5,00C2>0B00,20@K10 2KE>48B A>G=>9, =8A:>;L:>



"	"	!"	" "	"#
20 <8=	35 <8=	4		200 °C

=3@5485=BK

- 1 ud** F5;K9 A25689 A810A 1,2-1,5 :3, ?>B@>HQ=K9, =>1.5kg 5@K9=00 <>@A:00 A>;L (?@8<5@=> 1 :3 A>;8 =0 :8;>3@
- 2 ud** O8G=KE 15;;0 (4;O A207:8 :>@:8) **100 ml** E>;>4=00 2>40 (=5<=>3>, GB>1K C2;06=8BL A>;L)
- 1 ud** ;8<=> (?>;>28=0 ;><B8:0<8 2 1@NH:>, ?>;>28=0 : **2>40G5** A25689 @>7<0@8=
- 3 ramas** A25689 B8<LO= (8;8 C:@>?) **1 diente** @07402;5==K9 7C1G8: G5A=>:0 (?> 65;0=8N, 2 1@NH:>
- 4 cda** >02a2r5in(A@8 ?>40G5) **1 pizca** A2565<>;>BK9 GQ@=K9 ?5@5F (?@8 ?>40G5)

(038

- " " , ! !
>?@>A8B5 A810A 2K?>B@>H8BL, => =5 G8AB8BL — G5HCO G0ABL 10@L5@0 ?@>B82 A>;8. 1ACH8B5 A=0@C
- !" " , \$ " , C" " , 200 °
0638B5 C3>L.#24QB025B2045B;CB>0;048B5000C;3>60B675A0H80780<50K :504>452068
- !" , ! / #. ! ! ,
!<5H09B5 :@C?=CN A>;L A 2 15;;0<8 8 :0?;59 E>;>4=>9 2>4K 4> B5:ABC@K A;5602H53>AO A=530, :>B>@K9 45@0

- 4! ", #(# # +",
0 ?@83>4=>< 4;O :0<04> ?@>B82=5 8;8 :0<=5 2K;>68B5 ?>4CH:C A>;8 2 1 A< ?> A8;CMBC @K1K. #;>68B5 A810A
- 5", /
>AB02LB5?@>57825<L 200@41+8172:0>9BA@K01B5 0056945<0@8?20028;> — >:>;> 22-25 <8=CB =0 :8;>3@0<<.
- 6", " !",)#
! 25-9 <8=CBK 2>B:=8B2=550<8<5B05103<45B20710>105822992505105005743948850B40050/ABL>8005B-55
- 7", " % #", ", #
09B5 >B4>E@CBL:8 @0ACB@545;50AB @ABC@8B55BA@4:5 058 OBLN =>60 8;8 ?5AB8:><, ?>:0 =5 B@5A=5B, 8
- 8",
K;>68B5A84015 A255<0B@K05B005;84)51003<AB0094>×,82?@>1C905;0@5645 G5< 4>102;OBL A>;L: ?>G

- !@254KB>@0
- 3=>25==K9 B5@<145B@1910/10B;5?>2510K19AG1B1205B-7B22-9 5AB@25A-2K913A7;L>4 :>@:>9. 57 =53> 459AB

• 5 G8AB8B5 @K1C >B G5HC8 8 =5 45;09B5 =04@57>2 =0 <OA5. '5HCO 8 F5;00 :>60 — 10@L5@, =5 40NI89 A>;8 ?@

• 01C4LB5 ?@> A8;L=K9 4K<. !810A =56=K9, 8 :CA>: 38:>@8 8;8 <5A:8B0 ?>;=>ABLN 53> ?5@51LQB. %>B8B5 =N0=A

!4085367B85

Kamado Joe Classic II 18"

Classic 18 acoge entera la lubina de 1,2-1,5 kg en indirecto a 200 C para 4.

mikamado.es/ru/kamadoss/kamado-joe-classic-ii

!4085367B85

Big Green Egg ConvEGGtor — Large

Deflector para hornear la lubina en costra de sal con calor indirecto a 200 C.

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

!4085367B85

Kamado Joe Big Block XL 40525

Lump para fijar 200 C limpios durante los 35 minutos de horneado.

mikamado.es/ru/accesorios/kamado-joe-big-block-xl-lump

!4085367B85

Lavatools Javelin PRO Duo 435@25<5B@

Pincha al corazon para confirmar que el lomo llega a punto bajo la sal.

mikamado.es/ru/accesorios/lavatools-javelin-pro-duo