

KAMADO – THE NEW DIMENSION OF BBQ

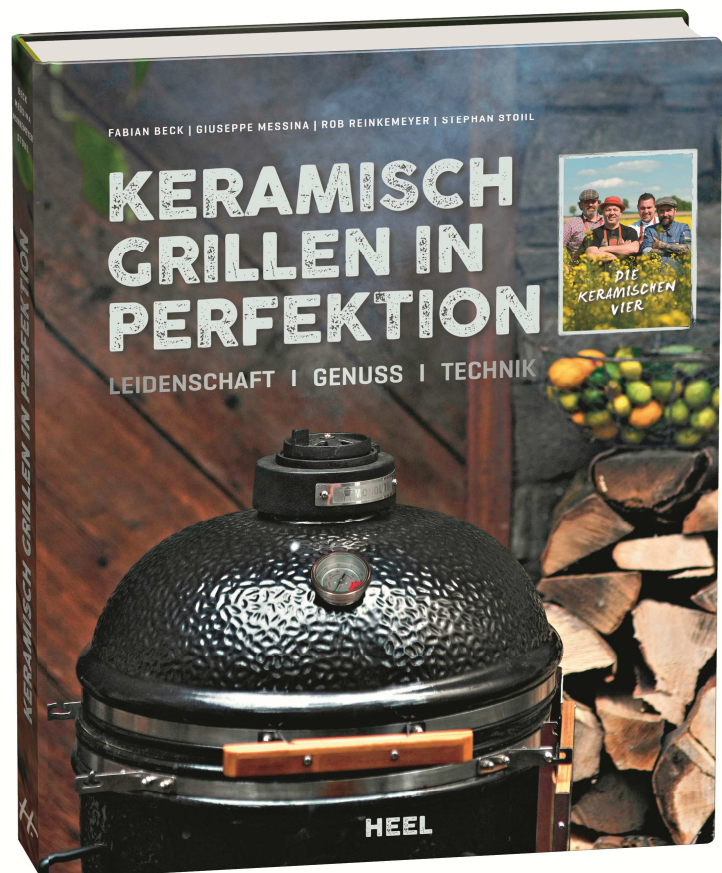
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CONTENT:

Mastering a Kamado Grill has become the challenge of the new century for any Pit Master. However there is hardly any literature available on how to handle these challenging and expensive BBQ devices. Kamados can get really hot and can cause severe injuries if handled inappropriately.

This new book by the four German Kamado experts provides in-depth explanations on all technical aspects regarding usage and maintenance and explains the various accessories which are available for the Big Green Egg and other Kamado grills.

Each of the four authors show you why they are obsessed with this amazing cooker and contributes his favourite recipes to cook a complete BBQ menu including starters and desserts.



Rights all available

- 232 pages
- more than 200 colour photographs
- word count: 36,046
- hardcover
- trim size 240 x 285 mm
- retail price: € 39.95
- ISBN 978-3-95843-554-4
- Published September 2017