

/ . !

\$A20<704D@8=><

Q3:00 D>:0B40/Aragón48:A25689B0>8C080%, @0A0,0=A,K9AB05<15<,>82H2>K90A;>



|         |        |    |        |
|---------|--------|----|--------|
| "       | "      | !" | " "    |
| 180 <8= | 20 <8= | 6  | 230 °C |

=3@5485=BK

- 500 g <C:W267+(8B0,licaW)O

400 ml BQ?;00C2>40 (~28 °
- 5 g A25685 4@>668

10 g <5;:00 <>@A:00 A>;L
- 60 ml >82a2i5in(Bajo Aragón 8Bual)

2 ramas A25689 @>7<0@8= (A :CAB0, =5 ACHQ=K9)
- 1 cda Maldon (E;>?LO) 4;O D8=8H0

(038

- 1 "

!<5H09B5 <C:C 8 2>4C @C:0<8, 157 4@>6659 8 A>;8, ?>:0 =5 8AG57=CB ACE85 :><:8. 0:@>9B5 8 >AB02LB5 =0 30
- 2 ", ! ,

0AB2>@8B5 4@>668 2 AB>;>2>9 ;>6:5 BQ?;>9 2>4K 8 2<5H09B5 2 B5AB>. >102LB5 A>;L 8 30 <; <0A;0. 5A8B5 5 <
- 3 4 ! + /

064K5 30<8HC&2-B5C5A=85G8B6A@2.45;09B5=8B5 B5AB> 70 >48= :@09 8 A;>68B5 =0 A51O. >25@=8B5 <8A:C =

4

\$ , / !!"  
!<06LB5 ?@>B825=L 30×40 A< >AB02H8<AO <0A;><. 5@5;>68B5 B5AB> 8 0::C@0B=> @0ABO=8B5 @C:0<8 ?> 2A

5

/ "  
>=G8:0<8 ?@>B825=L 30×40 A< >AB02H8<AO <0A;><. 5@5;>68B5 B5AB> 8 0::C@0B=> @0ABO=8B5 @C:0<8 ?> 2A

6

" ",  
! 45D;5;C> @>5=L 0<5=L 0:@>9B5 :@KH:C 8 >B:@K209B5 ?5@2K5 10 <8=CB. >A;5 MB>3> ?@>25@O

7

+ ",  
>AB02LB5 ?@>B825=L =0 :0<5=L. 0:@>9B5 :@KH:C 8 >B:@K209B5 ?5@2K5 10 <8=CB. >A;5 MB>3> ?@>25@O

8

", " % #",  
>AB0=LB5 D>:0GGC 8 ?5@5;>68B5 =0 @5HQB:C, GB>1K ?0@ CE>48; A=87C. >4>648B5 10 <8=CB ?5@54 =0@5

!@254KB>@0

- A=87C. >4>648B5 10 <8=CB ?5@54 =0@5
- ;O ?5@2>3> @070 A=87LB5 384@0B0F8N 4> 70% (350 <; 2>4K). 53G5 2 @01>B5, @57C;LB0B ?>GB8 B>B 65.
- 0<5=L 4>;65= ?@>3@>5=L 0<5=L 0:@>9B5 :@KH:C 8 >B:@K209B5 ?5@2K5 10 <8=CB. >A;5 MB>3> ?@>25@O
- 5 >B:@K209B5 ?5@2K5 10 <8=CB. >A;5 MB>3> ?@>25@O

**!@254KB>@0**

**Big Green Egg Large**

Large mantiene 230 C estables para hornear la focaccia para 6

[mikamado.es/ru/kamados/big-green-egg-large](https://mikamado.es/ru/kamados/big-green-egg-large)

**Big Green Egg ConvEGGtor — (Large)**

ConvEGGtor convierte el Egg en horno para calor indirecto envolvente

[mikamado.es/ru/accesorios/bge-conveggtor-large](https://mikamado.es/ru/accesorios/bge-conveggtor-large)

**Onlyfire :@254KB>@0**

Piedra de cordierita al rojo para la base crujiente de la focaccia

[mikamado.es/ru/accesorios/onlyfire-pizza-stone-cordierite-38x30](https://mikamado.es/ru/accesorios/onlyfire-pizza-stone-cordierite-38x30)

**Weber B :3**

Briquetas para una brasa pareja y estable de horneado

[mikamado.es/ru/accesorios/weber-carbon-8kg](https://mikamado.es/ru/accesorios/weber-carbon-8kg)

>=G8:0<8 ?@>B825=L 30×40 A< >AB02H8<AO <0A;><. 5@5;>68B5 B5AB> 8 0::C@0B=> @0ABO=8B5 @C:0<8 ?> 2A

0:ACDAB=6ikamado.es/ru/recetas/focaccia-rosmarino-kamado