



DES BARRES MANOR INN

Historic DesBarres Manor Inn combines the luxury of a boutique hotel with the warmth of a country inn. Built in 1837 for Supreme Court Justice W.F. DesBarres, this magnificently restored 10 room bed & breakfast inn offers gourmet dining on six acres of landscaped grounds in the heart of the romantic seacoast village of Guysborough on Nova Scotia's Eastern Shore.

Luxurious rooms provide five star guest amenities and friendly innkeepers are pleased to give guests an insider's view of this scenic region at the head of the Atlantic Coast's largest bay.



Executive Chef *Shaun Zwarun*
Proprietor *Glynn Williams*

LOBSTER CAKES WITH MANGO RHUBARB SALSA

Serves 6

Ingredients

For the Lobster Cakes

454 g fresh lobster diced small
4 tbsp finely diced green onion
1 tbsp finely diced shallot
2 tbsp finely diced jalapeno
1 tbsp minced lemon grass
1 tbsp small diced red pepper
1 tbsp small diced yellow pepper
Zest of 1 lemon
2 tbsp lemon juice
4 tbsp chopped coriander
1 tbsp mayonnaise
1 tbsp fish sauce
 $\frac{3}{4}$ cup bread crumbs
1 egg
flour for dusting cakes
2 tbsp olive oil (for frying)

For the Mango Rhubarb Salsa

$\frac{1}{4}$ cup diced mango
 $\frac{1}{4}$ cup diced rhubarb
1 tbsp diced red pepper
1 tbsp diced yellow pepper
1 tbsp chopped coriander
4 tbsp brown sugar
 $\frac{1}{4}$ cup rice wine vinegar
Fresh black pepper to taste

To Prepare

Lobster Cakes

Combine the diced lobster, green onion, shallot, jalapeno, lemon grass and red and yellow peppers in a mixing bowl. Add the lemon zest, lemon juice, chopped coriander, mayonnaise, fish sauce, bread crumbs and egg. Mix all ingredients. Add salt and fresh ground pepper, if desired.

Shape lobster mixture into 6 equal sized cakes, then lightly dust cakes with flour. Heat olive oil over moderately high heat in a large nonstick skillet. Add lobster cakes to pan, reduce heat to medium and cook for about 2 minutes per side.

Mango rhubarb salsa

In a small saucepan, combine mango, rhubarb and red and yellow peppers. Add rice wine vinegar and brown sugar. Bring to a simmer over low heat and cook for 5 - 7 minutes. Remove from heat and stir in coriander and fresh black pepper.

2008 Taste of Nova Scotia Cuisine of the Year

