



Wine Pairing

We enjoy Gewurztraminer with anything smoked and recommend the Pelee Island Gewurztraminer from Ontario. Another choice is the Pinot Gris from Argentina's J. & F. Lurton Winery. Well-rounded, this full bodied Pinot Gris will stand up well with smoked fish.



Executive Chef *Shaun Zwarun*
Proprietor *Glynn Williams*

ATLANTIC SMOKED SALMON BREAD PUDDING

Serves 6 as a first course

Ingredients

½ pound diced Atlantic smoked salmon
8 cups cubed bread*
2 eggs
½ cup whipping cream
2 tsp wasabi mustard
1 tsp chopped chives
1 tsp chopped fennel
Salt & pepper to taste
Olive oil for greasing ramekins

To Prepare

Combine all ingredients in a bowl until well mixed. Divide ingredients evenly among six greased ramekins. Bake in a pre-heated, 400° oven for 15 to 20 minutes.

*DesBarres Manor Executive Chef Shaun Zwarun likes to use a light rye bread with this recipe as the flavour of the rye combines well with the smoked salmon. An oatmeal bread or French loaf would also work well.

2008 Taste of Nova Scotia Cuisine of the Year



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