



JANE URQUHART LIMITED

AUTUMN RECIPE

from Kathryn Fletcher

ROAST CHICKEN WITH SAFFRON, HAZELNUTS & HONEY

serves 4

This one knocks the spots off so many I just had to share it with you. The dish presents well, tastes fabulous and smells amazing.

In a large bowl mix together 4 large chicken pieces (I usually quarter a whole chicken) with 2 roughly chopped onions, 4 tbsp olive oil, 1 tsp ground ginger, 1 tsp ground cinnamon, a generous pinch of saffron threads, juice of a lemon, 4 tbsp of cold water, 2 tsp salt, 1 tsp black pepper.

Marinate for at least an hour but preferably overnight.

Preheat the oven to 190c spread out 100g of unskinned hazelnuts on a tray roast for 10 minutes and then roughly chop them.

Transfer the chicken skin side up to a tray large enough to take the chicken comfortably.

Place in the oven for 35 minutes

Whilst the chicken is cooking mix 70grams of runny honey, 2 tbsp of rose water and the hazelnuts together.

Remove the tray from the oven and spread the honey mixture over the chicken and return to the oven for 5-10 minutes until the chicken is cooked and the nuts are golden brown.

Garnish with chopped spring onions. Serve with couscous or rice.



STAFFING - TOP TIPS

Have you thought through Health and Safety issues in the house?

Its worth having a set of "Golden Rules" for the house which may well include;

- no use of mobile phones for personal calls
- soft soled shoes at all times (quieter!)
- no one to go up a ladder beyond the eighth rung without someone there to assist
- heavy weights over 15kg (or thereabouts) should not be lifted by one person alone.

The detail is not as important as fact that, if your staff know you are taking care about Health and Safety and they sign that they have read the rules, they are less likely to complain or sue because they hurt their back lifting something heavy.

(It is worth sending someone on the London Academy Household Management course if you have a big establishment and it needs some management fine tuning!)

TRAINING AND UPDATING STAFF

For Autumn we have courses that are really useful for your staff.

WINE - Two essential courses for the butler who has to manage and deal with a wine cellar.

BASIC management of wine

Tuesday 11th October - one day £350

ADVANCED management of wine

Tuesday 1st November - one day £350

CARE OF EXPENSIVE CLOTHES

Thursday 27th October 2:00 - 4:30 with Jon Moore (couturier) £175

MANAGEMENT of a HOUSEHOLD

Wednesday 5th October - one day with Jane Urquhart £250

BRUSH up YOUR BUTLER SKILLS

Monday 19th September - one day with Douglas Harrod £250

BRUSH up YOUR HOUSEKEEPING SKILLS

one day with Margaret McMullin £250

All charges are subject to the addition of VAT and all details are visible at www.janeurquhart.com

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