



Resort Report

December 2020

Dear St. Moritz Resident

Orange County has returned to Tier 1, the Purple Tier of California's COVID-19 Safety Protocol, thereby necessitating the closure of our Fitness Center until we return to the Red Tier. This measure requires that indoor fitness centers, bars, restaurants, theaters, houses of worship, amongst other entities, cease indoor activities until notified it is safe to reopen.

During this time, entry to the Pools and Tennis Court will still be permitted. Please remember to bring your valid Passport to Sports ID card and Amenity key to access these areas. Areas that remain closed are the spas, Clubhouse and guest apartments.

Additionally, we encourage all residents to wait on requesting any non-essential or non-emergency work orders to be done at this time. We would like to keep our employees and residents as safe as possible by limiting any possible exposure. If we do need to enter your apartment to make a repair, we ask that you please wear a mask and go to another room in the home away from where our staff member is working.

Resources such as covid19.ca.gov and www.cdc.gov/coronavirus/2019-nCoV/index.html offer helpful information on disease prevention and may be useful to your personal safety strategy.

Further updates will be provided as information becomes available.

Thank you for your forbearance and continued willingness to be flexible in the interest of safety. Thank you also for wearing masks in all common areas and for practicing social distancing at all times. Please stay safe and be well.

The Resort Report

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Ingredients:

- 36 Oreos
- 8 Ounces cream cheese
- 16 ounces white chocolate melting wafers
- ½ teaspoon peppermint extract
- 48 crushed peppermint candies

1. Place the cream cheese and Oreos in a food processor (or blender) and process until combined.
2. Scoop out small parts of the mixture and roll into 48 1" balls.
3. Place the balls on a cookie sheet lined with parchment paper
4. Freeze for 20 minutes until hardened
5. Melt the semisweet chocolate with peppermint extra in the microwave at 30 seconds increments stirring between each one.
6. Roll in peppermint candies and place on parchment



Chocolate Cheesecake Cup

Ingredients:

- 1 oz /1 square semisweet baking chocolate, plus 1/8 oz shavings (Bakers)
- 4 oz Philly 1/3 less fat cream cheese, softened room temperature
- 1/4 cup sugar
- 1/4 cup light sour cream
- 1 large egg, room temperature
- Strawberries to garnish (Optional)

Instructions:

1. Preheat oven to 225F. Line a mini muffin pan with mini cups or mini muffin liners.
2. Melt 1 oz chocolate in the microwave in 30 seconds increments, stirring in between until chocolate has melted, about 1 1/2 minutes total.
3. In a bowl, using a hand mixer, beat the cream cheese and sugar, then add the sour cream and beat until smooth.
4. With a spoon, fold in egg (always folding under) and the melted chocolate and stir until smooth.
5. Spoon 2 tbsp in each cup. Bake 50 minutes, then turn the oven off and let the cheesecakes sit in the oven 30 minutes longer. Remove from oven and let cool completely before serving (2 hours or overnight in the fridge).
6. Shave the remaining chocolate and sprinkle over the top before serving.



Avocado Deviled Eggs

Ingredients:

- 6 large eggs
- 1 medium avocado
- 3 tsp lime juice fresh
- 1 tbsp red onion minced
- 1 tbsp jalapeno minced
- 1 tbsp fresh cilantro chopped
- 1/4 tsp salt or to taste
- 1/2 tsp pepper or to taste
- 1 tbsp tomato diced

Instructions:

1. Cook and Peel the eggs – Cook the eggs, and cool. Once the hard boiled eggs have cooled, peel.
2. Cut and Remove Yolks – Cut the eggs in half horizontally, and spoon out the egg yolks to a bowl.
3. Making Filling – In a bowl, mash the avocado with a fork. Add the egg yolks, lime juice, red onion, jalapeno, cilantro, tomatoes, salt, pepper, and mix well. Taste for seasoning and adjust to taste.
4. Assemble and Serve – Scoop heaping spoonfuls of the guacamole into the 12 halved egg whites. Sprinkle with a little chili powder and arrange on a platter. Serve.

