

Resort Report

February 2023

Happy February St. Moritz Residents!

The state of California is experiencing an extreme drought and is enforcing stricter rules for the next 12 months. We ask that residents do not use water to clean off their patios/balconies but use a broom instead. We have drained our decorative fountain located at the main pool. Car washing is still prohibited on property per local city ordinance.

Do you enjoy painting in a fun environment with libations? Then check out Pinot's Palette, located across the street in town center. St. Moritz residents can receive 20% by using the code at the website listed below:

Valentine's Day Cake Mix Cookies

Ingredients:

- 1 Package of strawberry cake mix.
- 2 eggs
- ½ cup vegetable oil or canola oil
- Sprinkles for decoration



Directions:

1. Pre-heat oven to 350 degrees F. Mix together all the ingredients until combined. I added some sprinkles to the mix as well!
2. Roll cookies into golf-ball size or use a mini-ice-cream scoop (2 tablespoons) to get a perfect shape. Place onto a lightly greased cookie sheet about 2 inches apart. Add sprinkles to the tops and bake for 9-12 minutes or until edges start to brown. Cool for a few minutes and enjoy!

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Charcuterie Board Flatbread

Ingredients:

- 2 store-bought flatbreads or naan, toasted.
- 3 ounces prosciutto (or other thinly sliced cured meat)
- 1 crisp-tart apple (such as Honeycrisp) thinly sliced.
- Two 4-ounce balls burrata
- Chopped Marconi almonds, fresh basil, and honey, to garnish.



Directions:

1. Arrange the flatbread on a cutting board or cheese board. Layer with the prosciutto and apple slices.
2. Tear the burrata into small pieces and divide among the flatbreads. Garnish with the chopped almonds, basil, and a generous drizzle of honey. Slice before serving.

Chocolate Covered Oreos

Ingredients:

- 30 Double Stuffed Oreos
- 1 lb Wilton Candy Melts
- Sprinkles
- Lollipop Sticks



Directions:

1. Remove top of cookie.
2. Melt chocolate.
3. Melt chocolate and place a dab on the cream filling of the cookie and gently press a lollipop stick into it.
4. Top with the other half of the cookie.
5. Allow to set up.
6. Gently dip into melted chocolate covering all sides.

Goat Cheese Pasta with Spinach

Ingredients:

- Kosher salt and freshly ground black pepper.
- 8 ounces dried orecchiette (or your favorite short pasta)
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons minced shallot.
- 3 garlic cloves, minced.
- Pinch of crushed red-pepper flakes
- Grated zest of 1 lemon
- 6 cups packed fresh spinach leaves.
- One 14-ounce can quarter artichoke hearts, drained.
- 5 ounces (1 small log) goat cheese (see note)
- 2 tablespoons fresh lemon juice (from 1



Directions:

1. Bring a large pot of water to a boil. Generously salt the water and cook the pasta according to the package directions until al dente. Reserve ½ cup of the cooking water and drain the pasta. Set aside.
2. Heat the olive oil in a large skillet over medium-high heat. Add the shallot and garlic; cook until fragrant, about 2 minutes. Add the pepper flakes and zest along with the spinach. Cook until the spinach wilts, about 3 minutes. Stir in the artichoke hearts.
3. Add the pasta to the spinach and artichoke mixture. Crumble the goat cheese over the top and stir in the lemon juice along with ¼ cup of the reserved pasta water. Continue stirring until a creamy sauce coats the pasta. If the pasta isn't creamy enough, add additional pasta water. Season with salt and pepper to taste and garnish with fresh basil.