

# Resort Report

May 2022

## *Happy Spring*

Happy May 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:

Code: STMORITZ20

Website: <https://pinotspalette.com/alisoviejo/events?type=instudio>

We wish you all a happy and healthy May!

## *DIY Watermelon Lip Scrub*

### Ingredients:

- 3 Tablespoons coconut oil
  - 1/3 cup granulated sugar
  - 4-5 drops watermelon flavoring
  - 2 drops Vitamin E oil
- Optional – 1 drop pink food coloring

### Directions:

1. Add all ingredients into a small bowl and stir well until blended. The watermelon flavoring gives the lip scrub a light pink color, but if you want to make it darker, add 1 drop of pink coloring.
2. Transfer to airtight containers and store up to 3 months.



### Banana Bread Chia Pudding

Ingredients:

- 1 cup almond milk
  - 1 cup light canned coconut milk
  - 1 small banana
  - Chia pudding
  - 3/4 tsp cinnamon
  - 2 tbsp almond butter
  - 2 tbsp maple syrup or honey
  - 1 tsp vanilla extract
  - 1/2 cup chia seeds
- (Sliced banana and granola, for topping)

Directions:

1. Add all ingredients, except the chia seeds, to a high-powered blender and blend until smooth and creamy.
2. In a mixing bowl, combine the banana and milk mixture with the chia seeds. Whisk until well combined.
3. Pour the chia seed mixture into a storage container and place it in the refrigerator. After ten minutes, give it another stir to make sure everything is evenly combined.



### Provolone and Zucchini Crostini

Ingredients:

- 1 Yellow onion diced
- 1 tbsp Olive oil
- 2 Zucchini julienne
- 2 Garlic cloves minced
- 1 Tomato diced
- 1 tsp Thyme chopped
- 1/4 cup Dry white wine
- Salt & pepper to taste
- 2 Baguettes diagonally sliced
- 10 slices Boar's Head Picante Provolone Cheese halved



Directions:

1. Preheat oven to 450° F.
2. In a large skillet, cook onion in olive oil over medium heat until soft.
3. Add zucchini and garlic until zucchini is barely tender, stirring occasionally.
4. Add tomatoes and thyme, cook for about two more minutes.
5. Add wine, salt & pepper, and simmer for about 4 minutes or until the liquid is reduced by at least half.
6. Remove from skillet and allow to cool.
7. On a baking sheet toast bread (brush with olive oil, if desired) until pale golden, about 3 to 4 minutes).
8. Mound about two tablespoons of the zucchini mixture on each toast round and top with the half slice of provolone.
9. Bake crostini in the middle of the oven until cheese is melted and golden.

### Pineapple Mango Smoothie

Ingredients:

- 1 cup frozen mango chunks
- 3/4 cup frozen pineapple chunks
- 1 1/4 cup light coconut milk, plus

Instructions:

1. In a large high-powered blender, add in all ingredients and blend on high for 1-2 minutes or until all ingredients are well combined. If necessary, add in more coconut milk to thin the smoothie. Makes 1 smoothie.

