

Resort Report

September 2022

Happy September St. Moritz

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://pinotpalette.com/alisoviejo/events?type=instudio>

We wish you all a happy and healthy September!

Cheese Tortellini with Peas and Bacon

Ingredients:

- 1 lb. cheese tortellini
- 6 slices bacon
- 2 cloves garlic, minced
- 1 1/2 c. frozen peas
- 1 c. freshly grated Parmesan, plus more for serving
- Freshly ground black pepper



Directions:

1. In a large pot of salted boiling water, cook pasta according to package directions until al dente. Drain, reserving 1/2 cup pasta water, and return to pot.
2. Meanwhile, in a large skillet over medium heat, cook bacon until crispy, 6 minutes. Transfer bacon to a paper towel-lined plate and let cool, then chop.
3. Drain half the fat from the skillet and add garlic. Cook over low heat until fragrant, 1 minute. Add peas and stir until coated, then add cooked tortellini, bacon, Parmesan, and 1/4 cup pasta water.

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Eggs, Greens and Cheese Tortilla

Ingredients:

- 4 eggs, lightly beaten with a pinch of salt
- 2 large 8- to 10-inch flour tortillas
- 2 handfuls baby spinach
- ½ cup shredded Gruyère (or any other hard cheese that melts nicely, like provolone)

Directions:

1. Make the tortillas one at a time. In a medium nonstick pan over medium heat, melt half of the butter. Add half of the beaten eggs and immediately top with a tortilla, pressing it down gently so that some of the egg flows up and over the top side of the tortilla.
2. Cook for about 1 minute and then top with half of the spinach and cheese. Cover the pan and cook until the greens have wilted and the cheese has melted, about 2 minutes more.
3. Next, either fold the eggy tortilla up in the pan (the way you would an omelet) and pack for lunch as is, or slide it out onto the cutting board and allow it to cool for a few minutes. Repeat the process for the second tortilla. Once cool, roll up the tortillas and slice into pieces as needed to fit in your lunchbox.



Grilled Cheese Bacon and Oven-Dried Tomato Sandwich

Ingredients:

- 6 tablespoons butter, softened, divided
- 8 slices sourdough bread
- ½ cup shredded sharp white cheddar cheese
- ½ cup shredded Monterey Jack cheese
- ½ cup shredded Gruyere cheese
- 3 tablespoons mayonnaise
- 3 tablespoons finely shredded Manchego or Parmesan cheese
- 1/8 teaspoon onion powder
- 4 ounces Brie cheese, rind removed, sliced
- Oven-Roasted Tomatoes
- Crispy Fried Onion Rings
- Easy Glazed Bacon

Directions:

1. Spread 3 tablespoons butter on one side of each slice of bread. Place bread, butter side down, in a large skillet or electric griddle over medium-low heat until golden brown, 2-3 minutes; remove.
2. In a small bowl, combine cheddar, Monterey Jack and Gruyere. In another bowl, mix together remaining 3 tablespoons butter, mayonnaise, Manchego cheese and onion powder.
3. To assemble sandwiches, top toasted side of 4 bread slices with sliced brie and tomatoes. Sprinkle a portion of the cheddar cheese mixture evenly over brie; add fried onion rings. Sprinkle with the remaining cheddar cheese mixture and add bacon; top with remaining bread slices, toasted side facing inwards.
4. Spread the butter-mayonnaise mixture on the outsides of each sandwich.



Melon Prosciutto Skewer

Ingredients:

- 1 cantaloupe
- 12 fresh basil leaves
- 8 oz. mozzarella balls (ciliegine)
- 12 slices prosciutto

Directions:

1. Balsamic glaze, for drizzling
2. Halve cantaloupe, then scoop out and discard seeds. Using a melon baller, scoop out 24 balls.
3. Assemble skewers: Layer cantaloupe, basil, mozzarella, prosciutto, and a second piece of cantaloupe until you have 12 skewers. Drizzle skewers with balsamic glaze and serve immediately.

