

Resort Report

November 2021

Happy Fall St. Moritz Residents!!

The team at St. Moritz wishes you a
Safe and happy holiday season!

Holiday Carolers Will Be Here!!

Bundle up and come outside this Friday night, December 3 for the Aliso Niguel
High School Madrigal Singers.

We will be stopping at various locations throughout the property for your
listening enjoyment!!!



Property Phone Numbers

Barcelona Leasing Office: 949. 362. 7000
Resident Relations: 949. 362. 7017
Administration: 949. 362. 7003

St. Moritz Leasing Office: 949. 362. 6000
Maintenance Office: 949. 362. 6012
Administration: 949. 362. 6011

The Resort Report

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Holiday Cheese Board

Ingredients:

- 3-4 cheese wedges/blocks, such as Brie, goat cheese, cheddar, and blue cheese
- assorted meats, such as salami, prosciutto, and pepperoni
- assorted nuts, such as Marcona almonds and pistachios
- assorted fruit, such as pomegranate, pears, citrus, and persimmons
- assorted veggies, such as marinated artichokes, mixed olives, and pickles
- spreads, such as honey, fig preserves, and cranberry sauce
- crackers or a variety of your favorites



Instructions:

1. Arrange the cheese on a large serving board. While the cheese is cold, slice or cube some of the cheese blocks/wedges, if desired.
2. Fill the board in with the meats, nuts, fruits, veggies, and spreads as desired. Add the crackers on the outside of the board, filling in the empty space. Serve the cheese board at room temperature

Fall Harvest Honeycrisp Apple and Kale Salad

- 1 tablespoon extra-virgin olive oil
- 1 tablespoon real maple syrup
- 1/3 cup raw pepitas
- 1/4 teaspoon ground cinnamon
- 3 ounces thinly sliced prosciutto
- 2 heads kale, shredded
- 2 honey crisp apples, thinly sliced
- arils from 1 pomegranate
- 1/2 cup crumbled feta cheese

Cider Vinaigrette

- 1/3 cup extra virgin olive oil
- 1 shallot, thinly sliced
- 2 tablespoons apple cider vinegar
- 1 tablespoon fig preserves



Instructions:

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper.
2. On the prepared baking sheet, toss together the pepitas, olive oil, maple syrup, cinnamon, and a pinch of salt. Arrange in a single layer. Lay the prosciutto flat around the pepitas. Transfer to the oven and bake for 10-15 minutes or until the pepitas are toasted and the prosciutto is crisp.
3. Meanwhile, in a large salad bowl, combine the kale, apples, and pomegranates.
4. To make the vinaigrette. Heat the olive oil in a medium skillet over high heat. When the oil shimmers, add the shallots, cook until fragrant, 2-3 minutes. Remove from the heat, let cool slightly. Add the apple cider vinegar, fig preserves, and thyme. Season with salt, pepper, and crushed red pepper flakes.
5. Pour the vinaigrette over the salad, tossing to combine. Top the salad with toasted pepitas, prosciutto, and feta. Eat and enjoy!