

# Resort Report

October 2021

## Happy Fall St. Moritz Residents!!

We are happy to announce that our Clubhouse is now open and can be booked for private events! Our Clubhouse is a spacious room with a full kitchen and fireplace and can hold up to 60 people. The cost to hold an event in our Clubhouse is \$400 for the entire day and reservations are taken within one month of the event. Call the leasing office for reservations.

The Kaleidoscope Center in Mission Viejo is holding a Halloween event for kids under the age of 12 years old. They are featuring a "less haunted" 3600 sq. ft. haunted maze that features Trick-or-Treating all throughout and has some fun activities! Here is a link to the website: <https://www.hauntofhalloween.com/>

## Office 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

*Blueberry Yogurt Brulee*

Ingredients:

- 1 cup blueberries
- 2 tsp manuka honey
- 1 ¼ cup Greek yogurt
- 4 tsp dark muscovado sugar

Instructions:

1. Place the blueberries and manuka honey in a small saucepan and heat gently, until the juices of the blueberries start to run and the fruit softens slightly. Remove from the heat and spoon the fruit and juices into 4 individual serving bowls (about 125ml). Leave to cool.
2. Spoon the yogurt over the blueberries and sprinkle each bowl with 1 tsp of the muscovado sugar. This will melt and turn syrupy. Place the bowls in the fridge to chill until ready to serve.



*Cheese & Onion Stuffed Squash Recipe*

Ingredients:

- 1 large butternut squash
- 20g butter
- 2 red onions, sliced
- 2 garlic cloves, crushed
- 1 tbsp plain flour
- 300ml semi-skimmed milk
- 100g shredded kale
- 100g mature cheddar, grated
- 1½ tsp nigella seeds
- 1 slice rustic bread, cut into chunks
- Oil for drizzling



Instructions:

- Heat the oven to 220°C/200°C fan/gas 7. Cut the squash in half lengthways and use a spoon to scoop out the seeds (discard). Put on a microwave-safe plate and microwave on full power for 15 minutes.
- Meanwhile, melt the butter in a large heavy-based pan. Add the onions and cook for 10-12 minutes until soft and starting to brown. Add the garlic and cook for a minute more. Stir in the flour and cook for another minute, then slowly add the milk, whisking to make a smooth sauce. Simmer for a couple of minutes until starting to thicken.
- Put the kale in a colander in the sink and pour over a kettle of boiling water. Shake to drain, then stir into the sauce with 75g of the grated cheese and 1 tsp nigella seeds.
- Test to check the squash flesh is soft. If not, microwave for 5 minutes more. Scoop out most of the flesh into a bowl, leaving enough so the shells keep their shape. Mash the flesh with a fork, add to the sauce and season well. Line a baking sheet with foil and put the squash shells on it.

*Sweet & Spiced Vanilla Chai Smoothie*

Ingredients:

- 2 ripe and speckled bananas, peeled, sliced, and frozen
- ¾ cup almond milk
- 1 teaspoon vanilla extract
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground cardamom
- ⅛ teaspoon ground cloves



Instructions:

1. Add all ingredients to a high-speed blender.
2. Blend on high until smooth and creamy (approximately 2-3 minutes).
3. Pour into a glass and serve immediately.

Notes

As is, the recipe produces a smoothie with a light chai flavor. If you prefer an intense, spicy chai flavor, double the amount for each spice.