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div><div><div>The basis of the Tarta de Santiago recipe is <sp

an>ground almonds, sugar and eggs, however, there are two standa

rd recipe versions for this tart. The most widely known recipe is the simple ver

sion where the ground almonds, sugar and egg mixture is baked in a mould.</di

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cipe | Spanish cake recipes - Basco Fine Foods</div></span

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span>The dessert earns its name from Saint James, also known as Saint James t

he Greater, a patron saint of both Spain and Galicia Tarta de Santiago's bi

rthplace. While it gets most of its flavor from the ground almonds,

 Tarta de Santiago is also flavored with lemon and orange zest to brighten up th

e flavor profile.</div></div></div></div></div>&lt

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>Tarta de Santiago | Socarrat | Spanish Restaurant In NYC</di

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