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lt;div>The basis of the Tarta de Santiago recipe is ground almond
s, sugar and eggs, however, there are two standard recipe versions
for this tart. The most widely known recipe is the simple version where the grou
nd almonds, sugar and egg mixture is baked in a mould.</div></div>&l
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 style="padding-bottom:12px;padding-top:0px"><div><div>
<div><div><div><div><div>The dessert e
arns its name from Saint James, also known as Saint James the Greater, a patron
saint of both Spain and Galicia □Tarta de Santiago's birthplace
. 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 the flavor profile.<
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lt;div><a data-ved="2ahUKEwirn8qN3MyDAxVwH0QIHaMFDc8QFnoECAEQDQ"
 href="{href}"><div>Tarta de Santiago
 | Socarrat | Spanish Restaurant In NYC</div>&lt
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