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The basis of the Tarta de Santiago recipe is ground almonds, sugar and eggs, however, there are two standard recipe versions for this tart. The most widely known recipe is the simple version where the ground almonds, sugar and egg mixture is baked in a mould.

The dessert earns 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 is Galicia. 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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