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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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div><div class="hwc kCrYT" style="padding-bottom:12px;paddi
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iv><div>The dessert earns its name from Saint James, also k
nown 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 fro
m the ground almonds, Tarta de Santiago is also flavored with lemon and orange z
est to brighten up the flavor profile.</div></div></div></d
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