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The basis of the Tarta de Santiago recipe is almond 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.

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div style="padding-bottom: 20px; padding-top: 0px; margin-bottom: 20px;">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 birth

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

arta de Santiago is also flavored with lemon and orange zest to brighten up the

flavor profile.

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