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ing-bottom:12px;padding-top:0px"><div><div><div><di

v><div><div><div>The basis of the Tarta de Santiago recipe

is ground almonds, sugar and eggs, however, there are t

wo standard recipe versions for this tart. The most widely known recipe is the s

imple version where the ground almonds, sugar and egg mixture is baked in a moul

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ntiago Recipe | Spanish cake recipes - Basco Fine Foods</div>

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div>The dessert earns its name from Saint James, also known as Sa

int James the Greater, a patron saint of both Spain and Galicia □Tarta de Santia

go's birthplace. While it gets most of its flavor from the grou

nd almonds, Tarta de Santiago is also flavored with lemon and orange zest to bri

ghten up the flavor profile.</div></div></div></div><

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AxVwH0QIHaMFDc8QFnoECAEQDQ" href="{href}"><div&

gt;Tarta de Santiago | Socarrat | Spanish Restaurant In NYC</span

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