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t.wikipedia : wiki.</p>

<p>sin_Pblica O Centro Região da Argentina (em espanhol, Regin O , £ C) Tj T*

<p>ica e econômica das províncias de Córdoaba, Santa Fe e En
tre Ros, Argentina - wikipedia</p>

<p>Centro_Região,_Argentina</p>

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m:12px;padding-top:Opx"><div><div><div><div><

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><a data-ved="2ahUKEwirn8qN3MyDAXVwHOQIHAMFDc8QFnoECAEQBg" hr

ef="{href}"><div>Tarta de Santiago Re

cipe | Spanish cake recipes - Basco Fine Foods</span

><div>bascofinefoods : spanish-recipes : tarta-de-santiag

o-recipe</div></div></div></div>&

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gt;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&#

39;s birthplace. While it gets most of its flavor from the ground a

lmonds, Tarta de Santiago is also flavored with lemon and orange zest to brighte

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

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HOQIHAMFDc8QFnoECAEQDQ" href="{href}"><div>&

lt;span>Tarta de Santiago | Socarrat | Spanish Restaurant In NYC

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ized : spanish-dessert-tarta-de-santiago</div><

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