

# O O bet365

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The basis of the Tarta de Santiago recipe is  
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.

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Tarta de Santiago Re  
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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 birt  
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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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