

# blaze crash gr&#225;tis

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an&gt;ground almonds, sugar and eggs&lt;/span&gt;, 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.&lt;/di  
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div&gt;&lt;span&gt;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&#39;s birthplace&lt;/span&gt;. 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.&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;/div&gt;&lt;