

Tarta de Santiago

As soon as you enter Galicia, you will see the *tarta de Santiago* on essentially every *menú del peregrino*. You can make this delightful dessert yourself and transport yourself back to Santiago de Compostela!

10 Tbsp butter softened
2 cups sugar, divided
4 eggs
½ tsp almond extract

12 oz of slivered almonds (or blanched and peeled)
1 ¼ cup flour
1 lemon, juice and rind, optional
Powdered sugar

Preheat oven to 350°F

Grease a round 10"-12" pan with at least a two-inch lip or line the bottom with a greased round of parchment paper. A springform pan works best.

Toast the almonds tossing in a dry skillet until they are slightly brown. Grind the almonds in a food processor with 1 cup of the sugar as finely as possible but without bringing out the oil.

Separate the eggs.

In a bowl beat the butter and ½ cup sugar until fluffy then add the egg yolks one by one and continue beating for about 5 minutes. Add the almond extract.

Combine flour and ground almonds and then add this slowly to the egg yolk and sugar mixture.

Optionally grate the lemon peel and squeeze the juice into the batter.

Beat the egg whites with a bit of cream of tartar until they hold soft peaks. While gradually adding the last ½ cup sugar, continue beating until the whites hold medium stiff peaks.

Stir about ¼ of the egg whites into the batter and then carefully fold the batter into the remaining whites.

Carefully pour the batter into the pan, smooth the top and bake for 35 to 40 minutes until the top is golden and a knife or toothpick comes out clean when inserted in the middle. Loosely cover the pan with a sheet of aluminum foil during the end of the cooking if it begins to brown before the interior is set.

After the tarta cools, run a thin knife around the edge, remove from the pan, invert and peel off the parchment paper. Then reinvert proper side up on a cake plate.

The traditional cake has a decoration of the Cross of the Order of Santiago. You can use a stencil and then dust the top with powdered sugar so the design remains.

Serves 8-10 people.



Cross of Saint James, 9 or 10 inch pan