



MARIMAR ESTATE

VINEYARDS & WINERY

Tarta de Santiago
(Santiago Almond Torte)

Serves 10-12

¼ pound unsalted butter, at room temperature, cut up in small pieces

1 cup sugar

1 tablespoon lemon zest

4 eggs, at room temperature

2 tablespoons + ½ teaspoon finest-quality Spanish brandy

½ tablespoon Cream Sherry

2/3 cup flour

1 ½ cups whole almonds, finely ground

As a garnish:

About 2 tablespoons confectioner's sugar

Cream butter and sugar together in a small food processor or mixer, until light and creamy in texture; it will take a few minutes. Add lemon zest and eggs; beat until smooth. Stir in the brandy and sherry, add flour and mix just until blended. Transfer to a bowl and fold in the almonds with a whisk or spatula.

Butter an 8- or 9-inch springform pan and pour batter into it. Place in the oven and set temperature at 350 degrees F. Bake for 30-40 minutes, or until the center springs back when pressed lightly with your finger and a cake tester comes out clean (it should feel like sponge cake). Let stand for 10 minutes; remove torte from mold and cool on a rack. When completely cooled, sprinkle top of the cake with finely sifted confectioner's sugar.

This torte can be prepared ahead of time, and will last for at least a week, if kept in a tin. If you make it ahead of time, sprinkle sugar on top at the last minute.

Recipe from:

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