INDIRECT · MEDIUM

Tarta de Santiago on the kamado, deeply almond and flourless

Ground almond, egg, sugar and the Cross of Saint James in icing sugar. Flourless, coeliac-friendly. Indirect at 175°C in a dutch oven: dense, moist crumb, never dry.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	35 min	8	175 °C

Ingredients

- **250 g** finely ground almond (Marcona or Valencia-region if you can find it)
- **200 g** white sugar
- **3 ud** large eggs (at room temperature, they whip up more)
- **1 ud** lemon (the zest; keep the juice for something else)
- **1 cdita** ground cinnamon
- **1 cda** orange-blossom honey (optional, rounds it out without masking the almond)
- **1 pizca** fine salt
- **1 cda** soft butter to grease the dutch oven
- **2 cda** icing sugar for the Cross of Saint James (to finish)

Method

1 SET THE DEFLECTOR AND STABILISE 175°C

Light the kamado, set the deflector (plate-setter) and stabilise the chamber at 175°C indirect. It takes 20-25 minutes. Do not load the cake until the thermometer holds steady for 10 minutes: a flourless cake needs an already-stable oven, because it deflates if it loses heat midway through.

2 GREASE THE POT AND ZEST THE LEMON

Grease the enamelled cast-iron pot well with soft butter, base and walls, so the cake turns out clean. Zest the lemon, avoiding the white pith, which is bitter. If you are using a card stencil for the cross, cut it out now while the kamado stabilises.

3 WHIP THE EGGS WITH THE SUGAR

Whip the eggs with the sugar, salt and honey (if using) at high speed for 4-5 minutes, until pale and almost tripled in volume. This foam is the cake's only structure: the more air you whip in now, the lighter it bakes. It is ready when, lifting the whisk, the batter falls in a ribbon and holds its mark for a moment.

4 FOLD IN THE ALMOND CAREFULLY

Add the ground almond, lemon zest and cinnamon. Fold it in with a spatula in gentle bottom-to-top strokes, never beating, until no dry lumps remain. Air is the boss here: stir hard and you knock the foam down and the cake bakes dense. A correct batter is thick but airy, not runny.

5 POUR AND BAKE 30-35 MIN WITHOUT LIFTING THE LID

Pour the batter into the greased pot and level it. Set it uncovered on the grate over the deflector and close the kamado. Bake 30-35 minutes at 175°C without lifting the lid. It is ready when the top is golden, the centre springs back to the touch and a skewer comes out clean or barely moist, never with raw batter.

6 COOL AND TURN OUT

Pull the pot with gloves and let the cake settle inside for 15 minutes: still hot it is fragile and breaks when moved. Run a knife round the edge, set a plate on top and flip; then turn it back onto a rack so the good face is up. Let it cool completely before the cross: icing sugar melts on a warm cake.

7 MARK THE CROSS OF SAINT JAMES

With the cake cold, centre the Cross of Saint James stencil on the surface. Dust icing sugar through a fine sieve in an even, generous layer, without piling it in one spot. Lift the stencil straight up, without dragging, and the cross stays crisp and white against the golden almond. Serve at room temperature.

Editor's tips

- An independent chamber probe at grate height is more reliable than the dome gauge, which reads the air under the lid, not next to the pot. A flourless cake punishes drift: tune the vents to that real number and hold it pinned at 175°C.
- Smoke has no place here. A Tarta de Santiago is almond, egg and sugar: the kamado's clean charcoal already lends a faint toasted backdrop. Do not add wood chunks; a delicate dessert with smoke tastes of barbecue, not almond.
- No cross stencil? Print or draw the Cross of Saint James (the lily-hilted sword) on card and cut it out with a craft knife. Baking paper works too. Reuse it: lifted carefully, it lasts several cakes.

Gear for this recipe

Big Green Egg Large

mikamado.es/en/kamados/big-green-egg-large

Kamado Joe Big Block XL lump charcoal 9.1 kg

Clean lump charcoal: it burns without heavy smoke, ideal for a neutral sweet bake.

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Lodge Enameled Cast Iron Dutch Oven 2.84 L (Red)

Cast-iron casserole that spreads the heat and keeps the crumb dense and moist, never dry.

mikamado.es/en/accesorios/lodge-cocotte-esmaltada-284l

Inkbird IBT-4XS Bluetooth thermometer

Monitors and locks in the 175 °C dome heat throughout the bake.

mikamado.es/en/accesorios/inkbird-ibt-4xs

Full recipe at: mikamado.es/en/recetas/tarta-de-santiago-kamado-almendra

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