

# 2400 million cookies (pâte sablée)

## Raciones para 6

200 g  
Flour  
55 g  
Icing sugar  
1 pinch  
Salt  
125 g  
Unsalted butter, cold and diced  
1  
Large egg yolk

- 1 Preheat oven to 190°C.
- 2 Sift flour and icing sugar and combine them with a dough mixer. Add butter dices with a spatula, stirring at the same time. Pour the yolk and mix until everything is well-combined and you have a soft dough.
- 3 Flour your work surface and flatten the dough with a rolling pin for a three mm thickness.
- 4 Cut the sablée dough into your wafer banknotes notes.
- 5 Place the cookies on an oven tray with parchment paper.
- 6 Bake for 15 minutes at 170°C. Remove from the oven and cool for 10 minutes.
- 7 Melt a bit of butter and spread it with a paintbrush on every cookie to stick the wafer banknotes over them.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/galletas-billete-para-el-estreno-de-la-casa-de-papel/>

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