## Raciones para 6

```
\square200g
Flour
\square55 g
lcing sugar
\square1 pinch
Salt
\square125 g
Unsalted butter, cold and diced
\square1
Large egg yolk
```

1 Preheat oven to $190^{\circ} \mathrm{C}$.

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 $170^{\circ} \mathrm{C}$. 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

