

**Serves 4**

**Ingredients**

*04 sole filets (150 gr. each)  
05 plantains  
01 large passion fruit  
150 gr. double cream  
02 medium size carrots  
08 level tablespoons white sugar  
01 tablespoon unsalted butter  
Extra virgin olive oil  
Chives to garnish  
Salt and freshly milled white pepper*

*Preparation:*

*Peel the carrots, slice them diagonally and boil in water with a pinch of salt: when they have softened, drain them and put them in a bowl of cold water with ice. Set aside.*

*Boil the plantains, without peeling them first. When they are cooked, peel them and mash the flesh to form a purée. Add 3 tablespoons of sugar and return to the heat on a low flame.*

*Remove the pulp from the passion fruit, put in a saucepan together with 3 tablespoons of sugar, cover with water and reduce, removing the foam that forms on top. Finally, add the cream and reduce until it thickens.*

*Season the filets with salt and pepper to taste, braise them with olive oil. Sauté the carrots in the remaining butter and sugar.*

*Serving:*

*Put the plantain purée on the upper part of the plate, laying the carrots side-by-side below it. Place the filets below the carrots and pour over the sauce. Garnish with chives.*

