

## Filetto di platessa con carotine e porro in sottovuoto

### Ingredients:

- \* 200 g filetto di platessa
- \* 1 carota
- \* 1 lemon
- \* 1 bunch of thyme
- \* 2 leaves of basil
- \* 20 ml extra virgin olive oil
- \* Salt
- \* Pepper

### Steps:

1. Preheat the oven to 75°C.
2. Peel and chop the carrot into thin strips.
3. Wash and slice the porro into thin strips, about 2 mm.
4. In a small bowl, combine the porro, carrot, thyme leaves, salt, pepper, and olive oil. Mix well.
5. Place the porro and carrot mixture on top of the filetto di platessa, and top it with the basil leaves and lemon.
6. Season the filetto di platessa with salt and pepper.
7. Place the filetto di platessa on a baking tray and cover the tray with foil.
8. Place the tray in the oven and cook for 600 seconds.
9. Remove the tray from the oven and serve the filetto di platessa hot.