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Get the best quality white chocolate you can for these (Christopher Hirsheimer/William Lingwood)

Lucas's passion fruit and white chocolate pots

Makes 12

This makes espresso-sized shots, which is all you really need. Use the best white chocolate you can: there's a good one in the new range — Chocolate by Trish — from the Paris-based, Irish food writer Trish Deseine, available from Selfridges. Green & Blacks is also good.

12 ripe passion fruits

2 tbsp lemon juice

600ml double cream

100g caster sugar

150g good white chocolate

Scoop the pulp from 10 of the passion fruits into a blender or food processor. Add the lemon juice and blitz for 10 seconds.

Tip into a sieve over a bowl and rub the juice and pulp through with a spatula. Remember to scrape off any purée from the bottom of the sieve.

Put the cream, sugar and chocolate in a small saucepan and heat very gently, stirring often, until completely melted and smooth.

Add the sieved juice and pulp and stir in well. Pour into small pots and chill in the fridge for at least 3 hours, until set.

Scrape the pulp from the remaining passion fruits and top each pot with ½ tsp of the seeds and juice.