**Chocolate Mousse**

**Ingredients:**

2 cups heavy cream

4 egg yolks

3 Tbsp. sugar

1 tsp. vanilla

7 oz. chocolate

**INSTRUCTIONS**

1. Scald ¾ cup of the heavy cream.
2. While it is heating, whisk together the egg yolks, sugar, and vanilla.
3. Once the cream is hot, slowly temper it into the egg yolk mixture.
4. After you have added all of the cream, but the custard back onto the heat.
5. Cook on low heat until it reaches 160º. Make sure to stir frequently to prevent it from burning.
6. While it is cooking, melt the chocolate in a double boiler.
7. After the custard is cooked, mix it into the melted chocolate. Let his mixture cool.
8. Whisk the remaining heavy cream until it reaches medium peak.
9. Fold the whipped cream into the cooled custard 1/3 at a time until it is all mixed in and smooth.
10. Garnish with more whipped cream and chocolate garnishes.