Chocolate Mousse

Yield: 10

- 8 Large Egg Yolks
- 1/2 Cup Sugar
- 5 Cups Heavy Whipping Cream
- 16 Ounces (1 pound) Semisweet Baking Chocolate (chopped)

1. Beat Egg Yolks in a small bowl with electric mixer on high speed for about 3 minutes or until thick and lemon colored. Gradually beat in the sugar.
2. Heat 2 Cups of Heavy Whipping Cream in 4 Quart Saucepan over medium heat until hot. Gradually stir in at least half of the the hot Heavy Whipping Cream into Egg Yolk mixture; stir back into hot cream in saucepan. Cook over low heat for about five minutes, stirring constantly, until mixture begins to thicken. Stir in chocolate until melted. Cover and refrigerate about two hours, stirring occasionally, just until chilled.
3. Beat three cups of Heavy Whipping Cream in chilled bowl with electric mixer until stiff peaks form. Fold whipped cream into cooled chocolate mixture. Refrigerate until serving time.