Chocolate Mousse

4 large egg yolks

1/4 cup  sugar

2 cups heavy cream

pinch sea salt

2 teaspoons vanilla

7 oz. bittersweet chocolate, chopped

Whip together egg yolks and sugar on high speed until pale and fluffy.

Warm 3/4 cup heavy cream and salt in saucepan on stove over low heat.

While whisking egg mixture, slowly pour in warm cream to temper egg yolks.

Pour mixture back into saucepan.

Cook over low heat, whisking constantly, until mixture thickens and reaches 160.

Remove from heat and stir in vanilla and chocolate.

Pour mixture into a bowl, cover and chill, stirring every 10 minutes until mixture reaches 70 degrees.(30 minutes)

Whip remaining heavy cream until very stiff peaks form.

Fold whipped cream into chocolate mixture until combined.

Spoon into dessert cups. Chill 2 hours.

Top with additional whipped cream.