Chocolate Matzo Mousse Cake

2 cups chopped dark chocolate

2 1/2 cups heavy cream, divided

1 cup strong warm coffee

12 matzo sheets

Line a 9x13" pan with parchment.

Pour coffee into a square baking dish.

Combine chocolate and 1 1/2 cup cream in a bowl.

Melt in microwave, stirring every minute.

Reserve 1 cup chocolate.

Fold cream into chocolate.

Dip each Matzo in coffee for 30 seconds.

Place Matzo sheets into pan to make an even layer.

Spread 1/3 of chocolate mixture over Matzo layer.

Repeat this process two more times.

Finish with a layer of Matzo.

Spread reserved chocolate mixture over cake.

Refrigerate cake overnight.