Layered Chocolate Matzo Cake

Serves 6-8

2 cups (12 ounces) dark chocolate (chopped)

2 cups heavy whipping cream, divided

1 cup strong, warm, coffee

5 Matzo sheets

Place one cup of heavy cream in a saucepan and bring to a simmer.

Stir in the chopped chocolate and stir until smooth.

Remove 1 cup of ganache for the top layer and let the remaining ganache cool to room temperature.

Using a mixer, whip the remaining cup of whipped cream to soft peak.

Gently fold the cooled ganache into the whipped cream being careful not to deflate the cream.

Pour the coffee into a 9 X 13 baking dish.

Dip each Matzo sheet into the coffee for 10 seconds per side.

Arrange a layer of coffee soaked matzo on the bottom of a serving tray and top with ¼ of the chocolate mousse mixture. Repeat with the remaining matzo and mousse.

Cover the top Matzo with a layer of the reserved ganache.

Cover with plastic wrap and let chill overnight.

Cut into squares and serve chilled with a dallop of whipped cream.