

### Chocolate Terrine (Jeanne Mason)

9 oz.	Semi-sweet chocolate
3 oz.	Unsweetened chocolate
1 cup	Unsalted butter (I use salted butter)
3 cups	Whipping cream
9 Tbsp	Sugar
1 ½ tsp	Vanilla extract
6	Egg yolks

Cut the chocolate into small pieces and melt with the butter in a double-boiler. Set aside to cool to room temperature.

Beat the cream to soft peaks. Gradually add the sugar and vanilla and beat until very stiff. Set aside.

Stir the egg yolks into the chocolate. Fold the whipped cream into the chocolate until no streaks are left. Line an 8-cup loaf pan with plastic film, covering all exposed surfaces. Pour the chocolate mixture into the pan. Smooth the top and refrigerate overnight.

Unmold the terrine and peel off the plastic film. Return to the refrigerator until serving.