**Chocolate mousse cake**

 **Ingredients**

* **15 sandwich cookies**
* **4 table spoons melted butter**
* **12 oz milk chocolate**
* **4 oz cream cheese**
* **Heavy cream**
* **1 tsp gelatine**
* **17 oval Milano cookies**
* **Sliced berries**
* **Chocolate chips**
* **Vanilla syrup**
* **Water**

 **Method of preparation**

**To prepare the crust, crush sandwich cookies along with**

**melted butter to make it a smooth mixture and press it to the**

**bottom of 9 inch round shaped pan. Arrange the Milano**

**cookies round the pan as shown in the game. To prepare**

**filling, use a double bottomed vessel. Mix sliced white**

**chocolate, cream cheese, heavy cream and gelatine and heat**

**them together till it turns to a smooth paste. Finally add**

**vanilla and mix it. Allow the filling to cool down to room**

**temperature. In a blender beat heavy cream. Mix the heavy**

**cream to the filling and fold the contents until they mix**

**evenly. Pour the mixture to the pan and refrigerate it for**

**4 hours. Finally top it with heavy cream, berries and**

**chocolate chips.**