



SNOWSAND, Hokkaido's popular winter-time sweets are here in Singapore!

## Description

There is a saying that we can divide Singaporeans into two groups. One group is in Japan while the other group is planning their next trip to Japan. Such is our nation's love for everything Japanese. One of the more popular travel destinations in Japan is Hokkaido. Hokkaido is famous for its natural beauty, delicious seafood and world class powder snow.

SNOWSAND is a popular winter-exclusive confectionery brand from Sapporo, Hokkaido. It is known as SNOWS in Japan no idea why there is a minor discrepancy.

Anyway, there is a pop-up stall at Takashimaya Singapore!

Hokkaido's Popular Winter-Time Festival



WINTER EXCLUSIVE

冬季限定

スノースンド



SNOWSAND

SINGAPORE DEBUT POP-UP

Exclusive Winter Sweets Crafted  
from Hokkaido's Finest Ingredients

snows-winter.com

WEB



Their signature product is SNOWSAND. Yes, this is confusing. The brand is the same name as the product. Stay with me!?

The product came in a nice box with some Japanese words which made no sense to me.



Well, it says SNOWS on the packaging.





There are two flavours. White milk chocolate and dark milk chocolate.

My colleague Wilber was the first to get his hands on the biscuits.

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It did not take long for the rest of the office to gravitate to the pantry to try SNOWSAND.

My personal favourite was the white milk chocolate variant. Felt custard-like. A tad sweet but I can see why this is a popular treat. You cannot just stop at one. And the excuse that you will need to try the other flavour seems very valid.

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I have to accord the Japanese credit for making all their products with a level of consistency that is almost unrivalled. Have you ever seen such a beautifully straight and well-constructed biscuit?

Oh yes, this is good but I preferred SNOWBALLâ?!

What is SNOWBALL?

This is SNOWBALL. Well, this is a SNOWBALL that is half-eaten.

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This was before I sunk my teeth into a SNOWBALL. You would think that the chocolate flakes would make a mess of the table. It did not. For some reason, and that reason is that this is a Japanese product, the flakes do not fall off the SNOWBALL.

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This was how it came packaged.



It came in a box of nine SNOWBALLs.



Oh, and it came with specific instructions on how to cut SNOWBALL to take a great photo!



## Tips on cutting the SNOWBALL for great photos!

Hello! Thank you so much for receiving our drop :) If you plan on taking pictures of our SNOWBALL, let us give you some tips to get the perfect shot!

1) In order to achieve a clean cut, it is recommended to cut within **10-15 minutes after thawing at room temperature!** Please refrain from leaving it out for more than 30 minutes :)

2) Cocoa powder or chocolate may stick to the cream, which can be removed with a brush or a toothpick!

\*If you don't plan to consume the SNOWBALL immediately after receiving it, please store it in the freezer!

After thawing for 5 min  
(too hard)



After thawing for 15 min  
(ideal)



After thawing for 20 min  
(too soft)



We tried. I think we did ok.





Personally, SNOWBALL is very good. That is what I will be queuing for on the 20th of November.

Oh yes, this is a pop-up stall. So it will not be at Takashimaya for long. It will be around only up till the 26th of December 2024. Perhaps just in time to clear Christmas.

It came in a box with dry ice.





It is a whole lot of trouble just to get SNOWBALL as it was intended to be enjoyed. However, it will be worth the trouble.





Milk from cows lovingly raised on our pasture-based dairy farm.

At our farm, cows roam freely, basking in sunlight, grazing on natural grass, and living stress-free, active lives. This careful, pasture-based approach produces raw milk that's brimming with natural goodness. During winter, the milk becomes even richer and more flavorful, making it the perfect ingredient for our confectionery creations!

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## SNOWSAND

Room temperature

A delicate harmony of milk and chocolate  
A smooth layer of rich milk chocolate sandwiched between a fragrant *langue de chat* (light, crisp biscuit) that's baked to perfection, creating a treat that's both gentle and indulgent.



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## SNOWBALL

Chilled

Rich cream outlined by a fresh chocolate truffle

Fresh, velvety cream enveloped in rich, smooth chocolate. These chocolate truffles capture the deep aroma and richness of winter milk, delivering a luxurious taste of Hokkaido in every bite.



TAKASHIMAYA SINGAPORE  
2024/11.20 Wed - 12.26 Thu

INSTAGRAM  
ID: @snowsand\_sg





See you there.

20th November 2024 to 26th December 2024, Takashimaya Singapore.

Iâ??ll be getting more SNOWBALLsâ?!

Yours sincerely,

Daryl

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**Date Created**

14/11/2024

**Author**

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