



The Ream Report

The latest on all things Kitchens, Bathrooms, Bedrooms, Home Living and Appliances from Ream Interiors...



Proud to be British...

We're all hoping for that long, hot summer that we've been waiting for so patiently! Let's hope we get some good weather for the much anticipated Platinum Jubilee weekend, which gives us a fabulous four days off work.

From street parties bringing the community together to small friendly gatherings, how the country comes together for the jubilee is just another reason why we love being British!

Support small and buy British this summer with your very own Ream home improvement project!

Scan me to contact us!



In This Issue

INTERIOR OF THE MONTH-

Mr & Mrs Baldwin's charming, classic shaker style kitchen with a timeless, yet modern feel.

AEG'S JUBILEE TARTS

Tasty blueberry tarts to wow your neighbours during your jubilee bank holiday street party!

EX-DISPLAY OFFERS-

Ex-display interior furniture, ready to be installed in your home at a fraction of the price.

WHAT'S HOT IN THE SHOWROOM?

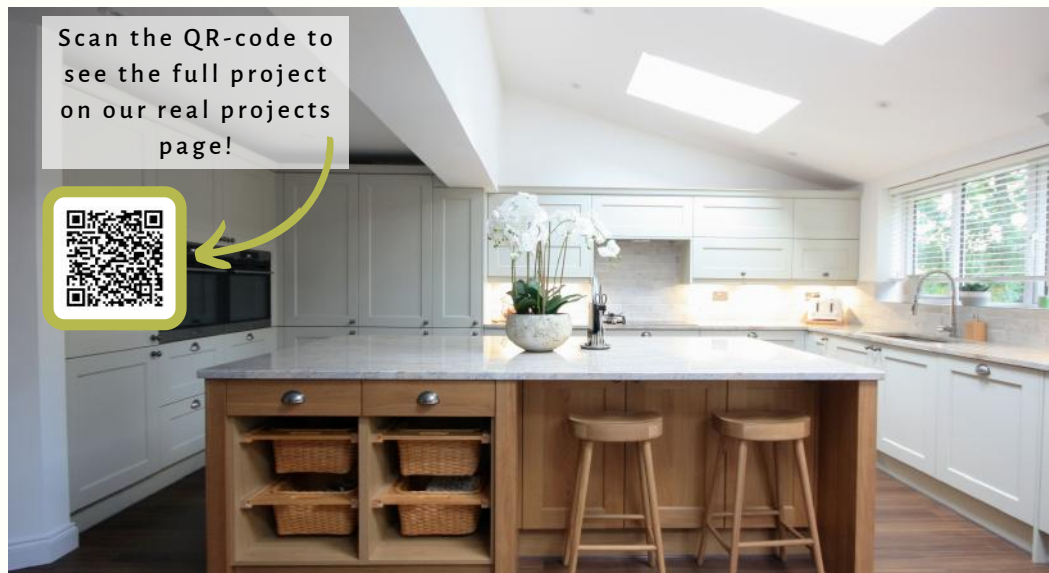
Get ready in style with our brand new dressing room display!

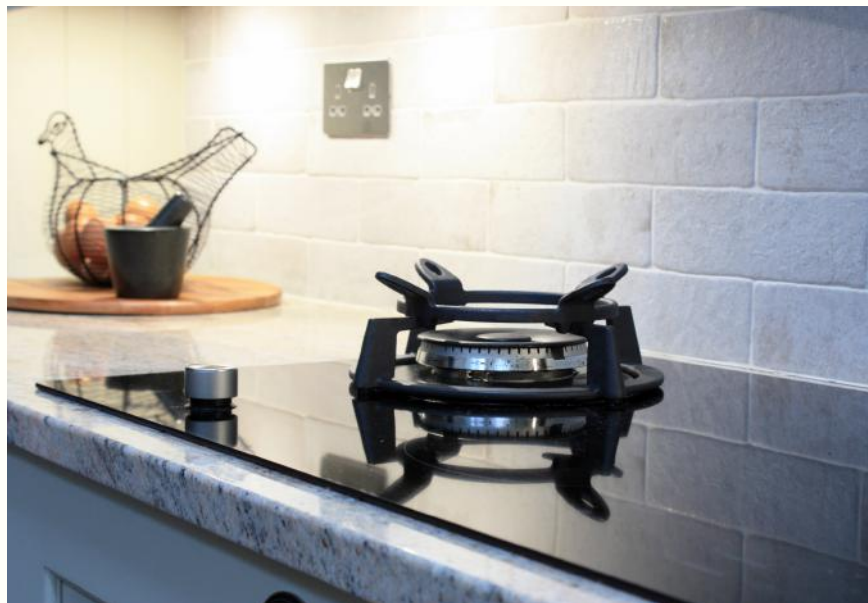
Interior Of The Month!

Mr & Mrs Baldwin

Mr & Mrs Baldwin came to us searching for a bright and fresh classic kitchen with a timeless modern feel. Infusing their space with character and charm was essential. However, they were keen to ensure the resulting interior would create a clean, airy, and inviting ambience. Storage was also a number priority.

Warm yet graceful shaker cabinets in Mussel alongside a light oak island. This stunning kitchen brims with understated elegance and sophistication. Stylish bar stools, wicker baskets and sleek AEG appliances pair with the radiant colour scheme to give a contemporary edge to the space. An L-shaped bank of tall cabinets, deep corner cabinets and hidden cupboards within the island provide ample storage capacity.





“It was such a joy creating this lovely open space; the storage and worktops are really something special!”
Lucy Gentle, Designer

Fancy your project being featured?

We would love to showcase your projects in our next issue. Simply send your images and project details over to marketing@ream.co.uk, or contact us to arrange a *free* professional photoshoot.

Every entry which is sent in and featured will be given a brand new set of AEG pans! We look forward to seeing all your fabulous transformations.

What's Hot In The Showroom?

New Bedroom Display

A new addition to our award-winning showroom - a beautiful dressing room display! Featuring matte indigo blue cabinets with a Pasadena pine finishing to the seating area and dressing table, adding LED lighting to show how you can make your special pieces stand out.

Other great design features include a hidden washing basket within the seating area drawers, gorgeous glass-front drawers, and bespoke mirrored doors. Adding brass handles to this space has tied this colour scheme in perfectly!

Make sure you pop down and see our new addition for yourself - we promise you won't be disappointed!



Designer Discussions

Your monthly feature from our expert designers

Drawers Vs Cupboards - The Battle Of The Kitchen Storage!

When considering a new kitchen, there is a big debate around what type of storage is right for you and your family and what type will benefit you more. Whilst cupboards traditionally have won the popularity contest, we are now seeing more and more people opt-in for a pan drawer as these can be much easier to use and are a great way to store a multitude of things.



A lot of people are very intrigued about the 'pan drawer' and what they can offer or how they are a gain in terms of kitchen practicality. The difference is that a pan drawer is not just another 'drawer'. The reality is that these types of drawers can be one of the most practical and ergonomically friendly types of storage in a kitchen. They can also be used to store almost anything, from crockery to saucepans to cleaning products, whilst allowing the user better and clearer access to whatever they decide to utilise them for.

Many kitchens are often designed with simple cupboards or a 'drawline' style kitchen, which means there is a shallow drawer above each cupboard door all the way around the kitchen (many of these drawers may be false and non-opening). Therefore, it can be challenging for people to imagine a 'pan drawer' not being much different in its functionality than a typical 'drawer' they already have.

With a pan drawer, the base of the drawer is made of the same material as the shelf or unit. The only difference is that this 'shelf' now moves out on runners, meaning that the contents are pulled forward for the user, including those items at the back. The user can stay standing and view the entire contents of the 'cupboard', meaning they have full access without removing the front items. Nothing can be shoved to the back and lost.





Cupboards are still a great option and are vital for a kitchen design to be practical yet stylish. However, if bending down and rummaging to the back of the cupboard for those long lost items is one of your pet peeves, a le mans is a great addition! This clever storage cupboard swings out smoothly from the corner of the cupboard and allows a clear view of all the items.

Cupboard design has had to evolve from crouching down to find the items which have been pushed to the back of the cupboard to the

effortless le mans corner cupboard. This design also rules out any problems for users with mobility limitations.

Many people feel that because they are used to having simple cupboards and have always 'managed', they will be happy to continue to do so. However, it is worth considering that just because something has been useable up until this point, does not mean that there isn't an improved, more accessible and ergonomically friendly solution out there- it's just different!

Hopefully, these pointers will help when you when deciding between drawers and cupboards for your next kitchen project!

By Lara
Kitchen Designer
REAM INTERIORS



Help donate a tree!



Giving back is important to us here at Ream and that's why we've decided that for every deposit taken for a project during June, we will donate a tree to the Queen's Green Canopy project!

The Queen's Green Canopy (QCC) is a unique tree-planting initiative created to mark Her Majesty's Platinum Jubilee in 2022 which invites people from across the United Kingdom to "Plant a Tree for the Jubilee".

We're so excited to see what we can do to be part of such a great cause!



*Scan me read more
about it!*



Cook it with **AEG**



Impress at your jubilee street party with these British blueberry tarts!

- Prep time: 15-20 mins
- Cooking time: 90 mins
- Serves: 4



ingredients

Almond Cream

- 60g Soft Unsalted Butter
- 60g Icing Sugar
- Zest ½ Lemon
- 1 Large Eggs
- 60g Ground Almonds
- 10g Plain Flour
- Fresh Blueberries

Sweet Pastry

- 100g Unsalted Butter, Cold
- 75g Icing/Powdered Sugar
- 65g Ground Almonds
- 210g Plain Flour
- 35g Whole Egg
- Zest ½ Lemon

Vanilla Chantilly

- 500g Double/Heavy Cream
- 3g Gelatin Powder + 18g Water
- 100g Melted White Chocolate
- ½ Fresh Vanilla Pod

Blueberry Compote

- 250g Blueberries
- 2 Tbsp Water
- 1 Tsp Sugar
- 2 Tsp Cornflour
- Zest ½ Lemon

directions

VANILLA CHANTILLY

- Add the gelatin and cold water into a small saucepan and allow it to bloom for 5 minutes
- 3g powdered gelatin + 18g cold water
- Add the white chocolate to a bowl and melt it over a pan of gently simmering water. Set it to one side.
- 100g white chocolate
- Next, add the cream and vanilla to a medium saucepan, and bring to a gentle simmer.
- 500g double/heavy cream
- ½ fresh vanilla pod
- Once hot, turn off the heat, and scoop in the bloomed gelatin. Stir the gelatin in until it has completely dissolved.
- Slowly pour the hot cream over the melted chocolate in three parts, stirring in small circles in the centre of the bowl to create an emulsion.
- Once you have added all the cream, ensure it is fully combined with the melted chocolate, cover the surface with cling film, and then refrigerate for a minimum of 6 hours or ideally overnight.

directions

SWEET PASTRY

- Cut the cold butter into cubes and add this into a stand mixer. Add in the dry ingredients, making sure to sift the flour and icing sugar to prevent any lumps.
- Mix on a low speed until the butter has broken down into smaller pieces.
- Pour in the egg and continue to mix until it pulls together into a dough.
- Split the dough into 4 pieces.
- Working quickly, place a ball of dough onto a lightly floured surface and roll it out into a rough circle. Note - if the dough seems like it is becoming too warm, wrap it up and pop it in the fridge for 10m then start rolling again.
- Lift the circle of dough into your tart tin and use your fingers to press it into the corners. Trim off any excess dough. Lift the dough into the fridge and repeat with the remaining 3 tarts. Preheat the oven to 175°C non-fan assisted.



Chef Tip: If you want - you can re-roll the scraps to make extra tart shells. Just increase the quantity of almond cream as this only fills 4 tarts.



ALMOND CREAM

- Into a large bowl, add the soft butter, icing sugar and lemon zest. Beat the mixture with electric beaters until it is smooth.
- Next pour in the egg and beat again to combine. It may initially look slightly curdled, no need to panic. Scrape down the sides to ensure it is all fully incorporated.
- Finally, add in the dry ingredients and mix on low speed until they have mixed in completely.
- Add the mixture into a piping bag fitted with a round tip nozzle.
- Remove the chilled tarts from the fridge and place them on a baking tray. Pipe a thin layer of almond cream into the base of each tart.
- Press some fresh blueberries into the almond cream.
- Place the tarts in the oven and bake for around 15-20 minutes or until lightly golden brown on top. Remove from the oven and allow to cool.





directions

BLUEBERRY COMPOTE

- Take $\frac{2}{3}$ of the blueberries and place them into a bowl. Add the cornflour and toss the blueberries around to ensure they are completely coated.
- Add the blueberries to a small saucepan, along with the water, sugar & lemon. Place the pan on a low heat and stir until the blueberries have broken down, about 2-3 minutes. You may need to add more water as you are cooking it, if you find it is getting too thick so just keep a little pot nearby and keep adding extra water as needed.
- Remove the blueberries from the heat and pour them into a bowl. Take the remaining blueberries and stir them through the mixture.
- Let the mixture cool in the fridge for 1 hour.

CHOCOLATE DECORATION

- Take a tray and lightly oil the back of it.
- Cut a square of acetate and press this firmly onto the lightly oiled tray (use a scraper and press it against the tray, removing any air bubbles)
- Next, take your tempered chocolate and pipe a dollop, about 1.5-2" in diameter onto a silicon mat.
- Take the tray lined with acetate, and press it down onto the dollop of chocolate, then slowly lift it back up.
- Keeping the tray perfectly horizontal, rest it on two tall items so that it can completely set - it should take anywhere from 30m - 1 hour at room temperature. Note - You can either repeat this technique with a few trays or simply pipe 4 dollops at once and create multiple spikes on one tray.
- Once set, carefully peel the chocolate spike off of the acetate ready to add to your tart.



ASSEMBLY

- Once the blueberry compote has cooled and thickened slightly, take a few tbsps and scoop this onto the top of the cooled tarts.
- Use an offset spatula to spread the mixture out so you have a smooth even surface on the top of your tart.
- Remove the vanilla cream from the fridge, and add it to a stand mixer fitted with a whisk attachment. Whisk on a medium speed for 1-2 minutes until the mixture reaches a medium peak.
- Add the cream into a piping bag fitted with a St Honore piping nozzle.
- In a zigzag motion, pipe the cream all over the top of the tart. Repeat this with the remaining tarts.



Chef Tip: Allow to come to room temperature for 30 mins before serving

Ex-Display Offers

Prices too good to miss!

Discover some of our gorgeous ex-display products, ready to be installed in your home at a fraction of the price...

Due to the ever-evolving market that we operate in, we change our in-store displays regularly so that we can continue to show the most up to date trends and products possible. Therefore, we're able to offer a wide range of ex-display products with huge savings compared to the full retail price.

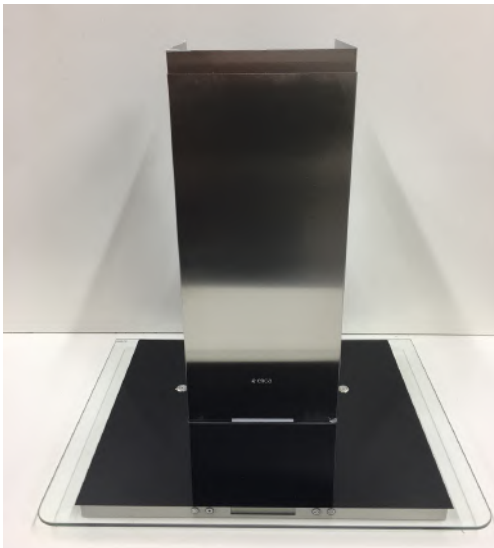


AEG Wine Cooler 60cm

SWE66001DC

WAS: £640.00

NOW: £400.00



Elica Quartz 60cm Extractor

Product details:

60cm wide, ex-display.

More information can be found on our website.

Price

WAS: £480.00 NOW: £120.00

NEFF B27CR22N1B Pyrolytic S/S Oven

Product details:

NEFF self-cleaning oven.

595 x 596 x 548 mm

More information can be found on our website.

Price

WAS: £1050.00 NOW: £500.00



For more fantastic bargains visit our website ream.co.uk/ex-display.

BOSCH SMD6ZCX6oG Fully Integrated Dishwasher

Product details:

13 place settings

Cutlery holder tray type

Noise level 44dB (human voice is 60dB)

H81.5 x W60 x D55cm

More information can be found on our website.

Price

WAS: £1200.00 NOW: £967.00



TOO GOOD TO MISS!

AEG KDK911423M Sous Vide Drawer

Product details:

AEG integrated vacuum sealer drawer.

72x408x276

More information can be found on our website.

Price

WAS: £1800.00 NOW: £1000.00



Roca Dama Bathroom Suite

Product details:

Pan Close Coupled Compact – ECO, Shell cistern – 4.5/3 litre push button – ECO, Seat Soft Close Compact, 550 x 460mm Basin 1TH, L90 Basin mixer top handle with smooth body, Click-clack waste

More information can be found on our website.

Price

WAS: £1539.50 NOW: £650.00



For more fantastic bargains visit our website ream.co.uk/ex-display.

Meet The Team!



I'm a trainee designer here at Ream, currently enrolled at BNU (Buckinghamshire New University) to study kitchen design. I'm well into my 2nd year now and am absolutely loving it! Being able to become more and more involved in designing is really exciting!

-Ella, Trainee Designer.

In It To Win It ...

Show off this summer with some fabulous new 3 pan set...

For your chance to win, email marketing@ream.co.uk quoting SUMMERSHOWSTOPPER and your full name and contact number. The winner will be announced on Thursday 30th June. Good luck!



In July's Report...

- Designer Discussion: 5 home office design essentials
- What's hot in the showroom? Our beautiful Aisling in-frame kitchens
 - AEG's perfect summer BBQ sides
 - More fantastic ex-display offers
 - Meet our Trade Designer, Helen!