



The Ream Report

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



Time to cosy up by the fire

We're heading into the penultimate month of 2022, and we can't believe how fast this year has passed. We're so lucky to have gained some lovely memories during that hot summer. However, we're now ready to put on our cosy pj's, grab a hot chocolate and settle down for the long winter nights!

Now is the perfect time to start thinking about your home transformation project for 2023! Give us a call on 01634 799 910, or email us at design@ream.co.uk to speak with one of our designers who are all bursting with ideas!

Scan me to
contact us!



In This Issue

INTERIOR OF THE MONTH-
Mr & Mrs Shipley's bright & elegant shaker style kitchen with beautiful navy cabinetry.

NEFF'S BONFIRE TREATS -
These dark chocolate cinnamon rolls are perfect for sharing around the bonfire.

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?
Our brand new AEG ovens to help step up your cooking

Interior Of The Month!

Mr & Mrs Shipley

Mr and Mrs Shipley were looking to create a wonderful open space to share with friends and family. They were keen to establish somewhere to watch the Grandkids play while cooking and hosting family gatherings. Combining a classic shaker door with a fresh modern colour scheme sets the perfect tone for the room.

This Hempstead kitchen project was a substantial undertaking. We carried out extensive building work to convert three rooms into one gorgeous and spacious modern extension. Timeless Georgia shaker cabinets painted in a stylish Marine and clean Light Grey bring wonderful character to the space while establishing a bright and airy feel.



Scan the QR-code to see the full project on our real projects page!





“This fantastic project involved a complete remodel of three rooms into one spacious and flowing open-plan living area. We organised everything, including the building works. The end result works so well for the client’s lifestyle as well as being absolutely breathtaking!” Lara, 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 AEG Ovens!

We've had two brand new AEG ovens added to our showroom, both with incredible state-of-the-art technology. Discover incredible baking, grilling and roasting with a multifunction oven from AEG. Whether you're a novice cook or an accomplished chef, our kitchen ovens suit every skill set and every space - from single ovens ideal for smaller kitchens to double ovens perfect for rustling up dinner party banquets.

Pop down to our showroom to have a look at our new additions for yourself.



AEG COOKVIEW STEAM OVEN

The 9000 CookView® Oven is a Wi-Fi-connected oven with an internal camera. The lens permits a view into the oven, wirelessly linked to the My AEG Kitchen app.



AEG STEAMCRISP OVEN WITH PYROLYTIC CLEANING

Take your dishes to the next level with the SteamCrisp oven. It easily adds steam to the usual oven heat so that your roast comes out succulent, vegetables stay juicy, and they all come out crispy.

Designer Discussions

Your monthly feature from our expert designers

Essentials for a family-friendly kitchen!

It is important not to forget the practicalities of cooking and dining in a family kitchen. Your kitchen should accommodate the whole family, with seating for everyone, storage for everything, and easy-to-clean surfaces. However, aesthetics are equally vital when it comes to ensuring you and your family enjoy your kitchen for many years.



Seating

Factors like seating can completely transform your space, creating a place to socialise with family and friends or enjoy casual meals with your partner after work. Whether your kitchen is large or small, there are many ways to incorporate a seating area into your design. Seating can be anything from benches and chairs to bar stools. If you have an open-plan kitchen, including a dining table can create a social hub. Alternatively, bar stools positioned at a kitchen island or peninsula are perfect for casual meals or for your children to do their homework while you're cooking away.

Islands & Peninsulas

Islands or peninsulas make a great addition to the kitchen. They create a social hub for families to gather, making mealtimes more enjoyable. An island can be used for multiple purposes during the cooking process, whether chopping vegetables or preparing dessert. In addition to being useful in the kitchen, islands create a focal point that can form part of your decorating scheme.

Curves

Curves soften harsh edges, so you don't have to worry about little ones bumping into sharp corners. Either curved units or curved corner end pieces are great.





They are ideal if you have a busy kitchen with kids running around and want to make it family-friendly!

Integrated Appliances

Integrated appliances make a great choice for busy kitchens. They're easier to clean and don't have parts that can easily get lost or broken.

These are the most common options:

- French door refrigerator with spill-proof glass shelves
- Dishwasher with an internal water filter and auto-sensor drying system
- Integrated ovens

Microwaves On Worktops

Many people want to build a microwave into a tall wall unit, but younger children cannot reach them. Instead, place the microwave on a worktop that is at child height. This makes it easier for your children to reach their food safely!

Lighting

Light is essential to creating the right atmosphere. While you may want to create a relaxed environment for dinner parties, you'll also need suitable lighting for your children to focus on their homework. Consider installing dimmers on your lights, which can lower or increase their intensity as needed. Including dimmer lights will allow flexibility with how bright or dark your kitchen feels at any given time.

Another thing to consider is colour temperature; different temperatures give off different moods and can change how we feel about our surroundings, from relaxed (warmer colours) to energetic (cooler colours). For example, red light has been shown to increase appetite—perfect for those post-dinner snacks!

The key to a family-friendly kitchen is flexibility. You need to be able to change the layout of your kitchen quickly and easily, depending on what you're doing. A large island or peninsula is great for families because it can be used for cooking, eating and socialising all at once. This means you don't have to keep moving furniture around, which saves time and effort!



By Lara
Kitchen Designer
REAM INTERIORS



Cook it with **AEG**



Our live cooking event with AEG's master chef is back. If you would like to taste some incredible treats whilst learning about the latest kitchen technologies and professional cooking techniques, book your tickets now! We will also have some exciting goody bags filled with fantastic AEG products!

Due to the popularity of our last event, this year, we will be running two sessions:

3.00pm - 6.00pm

6.30pm - 9.00pm

When is it?

Thursday 15th December

Tickets are just £15. They are a placeholder and will be refunded on the night.

Call us on: 01634 790 167 or scan the code to book your place!

*Scan me to book
your place!*

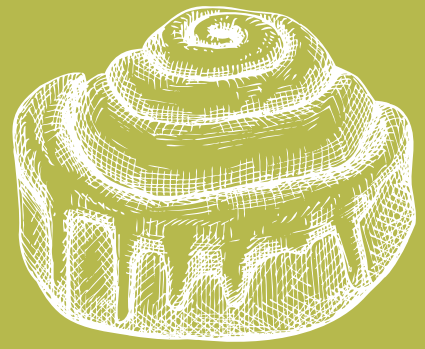


Did you know we can change your old appliances?

In any loved kitchen, there will be appliances that will become dated. We know replacing them can be a bit of a chore, so we are going to make this easy for you!

If you have previously bought a kitchen with us, we can easily find your old project and recommend new ones to suit both your needs and kitchen style. Give us a call to find out more!

Cook it with **NEFF**



Perfect for sharing around the bonfire, dark chocolate cinnamon rolls

- Prep time: around an hour
- Cooking time: 30-35 mins
- Serves: 12 rolls



ingredients

For the rolls:

- 500g strong bread flour (plus 3 tbsp extra for kneading)
- 45g caster sugar
- 1 tsp salt
- 10g instant dried yeast
- 300ml whole milk
- 45g unsalted butter
- 1 large egg

For the chocolate topping:

- 50g dark chocolate, roughly chopped
- 30g unsalted butter
- 115g icing/confectioners' sugar, sifted
- 45ml boiling water

For the filling:

- 2 Bramley or other cooking apples
- 1 tbsp lemon juice
- 100g light brown muscovado sugar
- 1.5 tbsp ground cinnamon
- ¼ tsp allspice
- ¼ tsp ground cloves
- ¼ tsp ground ginger
- 60g unsalted butter, at room temperature (very soft but not melted)

directions

- Start with the rolls. Add the flour and sugar to a large bowl. Add the salt to one side of the bowl and add the yeast to the other side (yeast doesn't like direct contact with salt). Set aside.
- Pour the milk into a jug and add the butter to the jug, heat in the microwave until the butter has melted and the liquid is very warm, but not boiling (around 60-90 seconds).
- Preheat the oven to 180°C with low added steam, and line a roasting tray with non-stick foil.
- It will be sticky, but try not to add more flour as it will make the buns tough. Alternatively, you could knead using an electric mixer with a dough hook (mixing for 5 minutes). Gather the dough into a ball and place it in a bowl that's been lightly greased with olive or vegetable oil. Cover with cling film and leave to rest for 10 minutes.
- Now make the filling. Peel the apples and finely chop them, then place them in a bowl and stir in the lemon juice (to prevent the apples from browning).

directions

- In a separate bowl, mix the sugar, cinnamon, allspice, cloves and ginger. Grease a rectangular large (35cmx23cm) baking dish with butter or oil.
- Roll out the dough on a lightly floured surface into a 30cmx45cm rectangle. Spread the soft butter all over the dough – right up to the edges. Sprinkle on the spiced sugar, to cover the butter. Spoon on the apples in an even layer, right up to the edges too. Roll the dough into a 45cm long roll. Use a length of cotton or a very sharp knife to cut the ends off the roll, then cut the roll into 12 even slices and arrange in the baking dish (3 by 4).
- Place in the oven and use the bread proving function to prove the rolls for 30 minutes. They should almost double in size during this time.



Chef Tip: Switch to milk chocolate if the kids aren't keen on dark!



- Once proved, remove from the oven and preheat the oven to CircoTherm® 175°C with power boost. When the oven is at temperature, place the rolls in the oven and turn on low steam. Cook for 10 minutes, then turn off the steam and reduce the temperature to 170°C. Cook for a further 10-15 minutes until browned. Note: you can cover in foil for the last 5-10 minutes if the rolls are browning too quickly. Once the buns are cooked, leave to cool for 15 minutes – during which time you can make the topping.
- Place the chocolate in a pan with the butter and heat at induction setting 2, stirring often, until the chocolate has melted. Stir the icing sugar into the mixture using a hand whisk, then stir in the boiling water, a little drizzle at a time, stirring with the whisk, until you get to the consistency of custard. Drizzle the chocolate sauce over the apple cinnamon rolls and serve.

Scan me to view the full recipe card



Ex-Display Offers

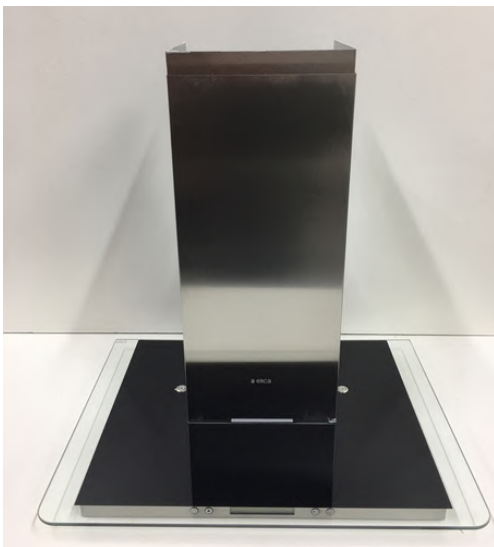
Prices too good to miss!

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.



**Back-Lit Bathroom Mirror -
800mm wide
WAS: £358.00
NOW: £190.00**



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



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: £499.00



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

Meet The Team!



“ I love being part of the 'Ream Team' and am really lucky to have such a great team of guys to work with over in our workshop. No day is every the same, which I enjoy as I get to get involved with lots of different aspects!
-Scott, Production Foreman. ”

In It To Win It...

In celebration of our, AEG live cooking event coming back for a second time this year. This month we are giving you a chance to win a brand new set of AEG pans!

For your chance to win, email marketing@ream.co.uk quoting AEGDEC alongside your full name and contact number. Winners will be announced on Wednesday 30th November. Good Luck!



In December's Report...

- Designer Discussion: The best Christmas accessories for your kitchen
- What's hot in the showroom? Prepping your kitchen for hosting the Christmas fun
- The perfect Christmas recipes; roast pheasant and orange and cinnamon cookies!
 - More fantastic ex-display offers
 - Meet our Kitchen Designer, Lorraine!