



The Ream Report

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



Will you be our Beloved?

It's the month of love, and everywhere we turn we're reminded to cherish and celebrate those around us. Surely the same should apply to your home? After all, this is the space where we celebrate those memorable birthdays, where we enjoy dinners together and where we can shut the rest of the world out after a long day.

We're passionate about helping you design a space that you love and will continue to love for many years to come. Give us a call on 01634 799 910, or email us at design@ream.co.uk to speak with one of our designers, who will be more than happy to talk through your new project with you.

Scan me to contact us!



In This Issue

INTERIOR OF THE MONTH-

Jenny & Simon's Charming Shaker Kitchen In Warlingham, Surrey!

IMPRESS YOUR LOVED ONES -

AEG's crab and ricotta ravioli and cherry and chocolate souffle to impress your special someone this month

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?

AEG's appliances to help up your cooking game for 2023

Interior Of The Month!

Jenny & Simon's Charming Shaker Kitchen In Warlingham!

Jenny and Simon were searching for a kitchen that would look just like it had always belonged in her home. Something classic and characterful but with a few more modern touches. From the impressive fridge freezer to the beautiful, polished gold handles, this timeless Surrey kitchen feels effortlessly stylish and inviting.

Our designer, Paul, took the time to get to know our client's tastes and lifestyles. He worked closely with Jenny and Simon to tailor their design to their needs. The Kensington shaker doors in Mussel pair perfectly with the charming Karndean warm oak flooring, bringing a fresh yet cosy feel to the room. Gorgeous tongue and groove panelling tie the kitchen and dining spaces together seamlessly. The stunning Granite Leather worktop is one of the couple's favourite features.





“We had a great experience with Ream from start to finish. Really impressive design expertise. Their fitter, Nick, excellently managed our whole project. Nothing was too much trouble. Ream appreciated that our project was a big investment and didn't try to sell us stuff we didn't need. The end results speak for themselves— simply stunning. Thank you.”
Simon & Jenny

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?

AEG

A kitchen is so much more than a place for cooking food. It's a place to relax, socialise, and make memories that will last a lifetime. That being said, when it comes to preparing fantastic meals for you, your family and guests to enjoy, you'll undoubtedly want a great set of appliances that you can count on.

Technology is now at the forefront of everything we do, and even more so when it comes to a new kitchen. Smart technology is a great way to up your cooking game, whilst still keeping things simple. From ovens with cameras allowing you to check on your food to smart appliances that save your recipes, adding these features into your kitchen design can be a real bonus!



BEAN-TO-CUP COFFEE MACHINES

Achieve barista-style coffee with luxury coffee machines. With automatic sensor technology, coffee perfection is closer than you think.

Bean-to-cup coffee machines prepare delicious coffee with the touch of a button. Using fresh coffee beans means your kitchen will be filled with the aromatic, delicious smell of freshly brewed coffee every morning!



AEG'S YOUR SMART KITCHEN

Remotely control your appliances with the My AEG Kitchen app. Save recipes, check your fridge and keep an eye on your oven, all with the latest smart technology.

The app also works as an extension to your appliances, assisting you with timers, temperature and other controls.

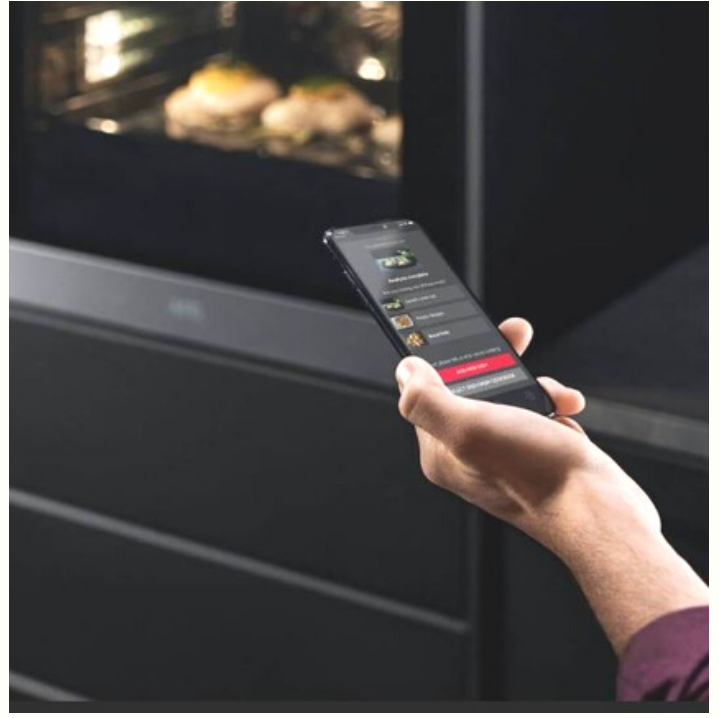
You can also register your appliances, find tailored information and services for your kitchen, download manuals for your appliances and easily get in touch with AEG customer care.



PYROLITIC CLEANING OVENS

Spending your valuable time scrubbing the grease and grime from your oven is now a thing of the past. Pyrolytic ovens, also known as self-cleaning ovens, tackle the dirt by heating up to around 400-500 degrees and heating the baked grime until they are carbonised into ash. All you then need to do is simply wipe away the ash.

The ovens generally come with a few settings to choose from; light residue, medium residue and an intensive cleaning setting. Perfect for keeping on top of the maintenance of your oven.



CAMCOOK® WITH COOKVIEW CAMERA

CamCook utilises A.I. image recognition to identify your favourite dishes via the CookView® camera. Add and save your preferences for reliable results, every time. Mastering your menu has never been easier, take a look.

CookView® Ovens are 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.



A700 STEAMCRISP®

Take your dishes to the next level with the SteamCrisp oven. Heat is enhanced by the introduction of steam - producing a crisp golden outside with a juicy, succulent inside.



ON YOUR LEVEL

Raise your standards - and the lower basket of your dishwasher to a more convenient level with ComfortLift® technology. And make your dishes come to you. Why compromise on a kitchen that doesn't live up to your life.

Designer Discussions

Your monthly feature from our expert designers

The Energy-Efficient Kitchen

In today's climate, more and more households are becoming aware of their everyday energy consumption. On average, 25% of the UK's carbon emissions come from electricity and gas consumption within our households. This can be anything from central heating to using a hair dryer.



The simplest start to reducing your energy consumption would be to ensure that you have a modern energy-efficient boiler. This will create a difference without you having to necessarily change your lifestyle.

Stats of electricity usage -

- Cooking – approx. 13.8%
- Freezing/ cooling – approx. 16.8%
- Appliances (D/W, W/M) – approx. 10%

Therefore, maybe investing in some more energy-efficient appliances could help with your household consumption. The highest possible rating is A+++, and the lowest for certain appliances is F or G. If your kitchen appliances are on the older side, it will usually mean that they are of a lower energy rating, meaning they are less efficient.

Use the right size appliance for your needs -

Some of the main kitchen appliances, such as washing machines, dishwashers, fridges, freezers, and even kettles, have some of the best energy ratings - much more efficient than models from only ten years ago.

However, if you increase the size and go for larger versions of these appliances, it can cancel out energy savings even if they are at a better energy rating. So if you are looking to reduce your consumption, possibly consider sizing down on your appliances.

Turn off your appliances -

Although you cannot avoid appliances like fridges and freezers being on all the time, you can save energy by turning off other electronic appliances when not in use.





For example, your dishwasher, microwave, washing machine, tumble dryer and the electric oven will all be using electricity when left on standby. You could try and get into the habit of turning these off at the plug to save energy when you are not using them. You can also try and turn off smaller appliances like coffee machines and air fryers, which will also consume energy over time if left on.

Load your dishwasher correctly –

It may sound silly, but you might not be using your dishwasher to its full capacity. By doing this, you are reducing the amount of time you are running the appliance. This will reduce your water and energy consumption.

Although hand-washing your dishes will use less energy, it uses considerably more water! Some of the most energy-efficient dishwashers use up to 10 x less water to wash the same amount of dishes if you do it by hand.

If you are looking to use less energy, try loading your dishwasher to its full capacity before putting it on. This has a knock-on effect as it will use less energy, less water and less detergent. You can also find out from your energy provider when their off-peak times are. More often than not, times of low energy usage will come with a lower rate, therefore costing you less! If your dishwasher has a delay timer, try running the cycle overnight. This can be the same with some washing machines, too!

Use energy-efficient lighting –

Today there are many ways you can reduce running costs with lighting, with most of them also helping with the aesthetic of your kitchen.

One of the simplest ways would be to switch your main kitchen lights (whether these are spotlights or not) to energy-efficient bulbs. LED lights will conserve energy. With your kitchen being the most used room in many people's households, the kitchen lights are kept on more than any other room. Therefore, this would be a great place to start with using LEDs where possible.

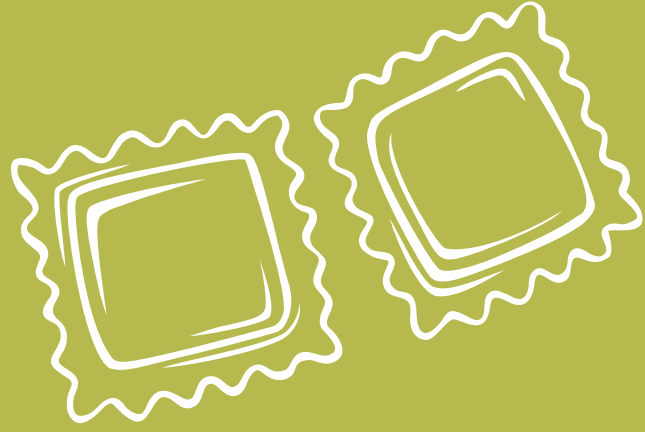
By Ella
Trainee Designer
REAM INTERIORS



Cook it with **AEG**

Impress your sweetheart with fresh crab & ricotta ravioli

- Prep time: 1hr 20mins
- Cooking time: 10 mins
- Serves: 2



ingredients

Filling:

- 250g white and brown crabmeat
- 150g ricotta
- 1 lemon, zest use the rest in the sauce
- 1 tbsp tarragon, leaves picked, finely chopped
- 1 tbsp dill, finely chopped
- Salt and Pepper
- For brushing: egg wash

Pasta dough:

- 250 gm (1 cup) "00" flour
- 2 eggs
- 1 egg yolk
- 1 tsp extra-virgin olive oil

Brown butter sauce:

- 200 gm butter, chopped
- Handful of capers
- 1 small diced red chilli
- Parmesan or pecorino to serve

directions

- On a clean, flat surface make a well using your flour and add eggs, yolk and salt to the middle. Combine until the dough comes together. Knead to a smooth dough, dusting with extra flour if a little sticky. Wrap in plastic wrap and set aside for 1 hour to rest.
- Into a mixing bowl, add the crab meat, ricotta, tarragon, dill, salt, pepper and lemon zest and mix until combined.
- Divide pasta dough into 6 pieces and, working with a piece at a time, flatten then roll through a pasta machine, starting on the widest setting and dusting with flour as necessary. Fold in half and repeat until pasta is smooth and silky, then continue rolling and folding, reducing the settings a notch each time, until dough 3mm thick. Cut out 8cm rounds and place on a tray lined with baking paper.
- Working in batches, place pasta rounds in a row and spoon 1 tsp of the crab filling onto the centre of each. Brush edges with egg wash, then place another round on top. Starting closely around filling, press outwards to seal completely, then trim to a 7cm round with cutter. Place on a tray lined with baking paper, and refrigerate.
- If you do not have a ravioli mould or cutter you can cut the pasta sheets into 2 inch squares, like we have, and place a small dollop of filling in the square and place another dough square on top. Then press the edges, finishing by pressing a fork into the edges all round the perimeter.
- For the brown butter sauce, melt butter in a saucepan until foaming and nut brown (1-2 minutes). Add flavourings, remove from heat and stir gently. Transfer to a bowl.
- Cook ravioli in batches in a large saucepan of boiling salted water until al dente (2-4 minutes). Transfer with a slotted spoon to warm bowls. Drizzle with brown butter sauce, scatter with parmesan or pecorino and serve immediately—you can add a little of the pasta water to the butter too.

Cook it with **AEG**

End your perfect meal with this indulgent chocolate & cherry soufflé

- Prep time: 10 mins
- Cooking time: approx. 15 mins
- Serves: 2



ingredients

- 100g Cherry compote
- 500ml of milk
- 50g of cocoa powder
- 6 eggs
- 270g of caster sugar
- 40g of plain flour
- 35g of cornflour
- 1 tsp lemon juice
- Salt

To coat the ramekin

- Cocoa powder
- Butter

Scan me to watch
a how-to video



directions

- Place the milk in a saucepan and slowly bring to the boil
- Separate the eggs and mix the egg yolks with 150g of the sugar to form a paste. Keep the egg whites to one side
- Sift the flour, cornflour and cocoa into the mixture and combine thoroughly.
- Remove the milk from the heat and slowly incorporate it into the egg mixture. Once combined, place the mixture over a low heat and gently cook, stirring regularly, until thickened. Pass through a sieve to remove any lumps – this is the crème pâtissière base.
- To make the soufflé, whip up the 6 egg whites in a stand mixer and gradually add the remaining sugar, a touch of lemon juice and a pinch of salt
- Preheat the oven to 180°C low humidity
- Beat the crème pâtissière until it's smooth, then gently fold two spoonfuls of the egg white into the crème pâtissière, then add the mixture to the remaining egg whites and gently fold together.
- Butter the ramekin and dust the inside with cocoa powder. Place a spoonful of the cherry compote in the base. Pour in the soufflé mixture and flatten the top of the soufflé. Run your thumb around the top of the ramekin to clean the edge and create a small dent in the mixture to aid the rise.
- Bake the soufflés for approximately 12 minutes until risen – do not open the door until you are confident they are ready. Dust with icing sugar and serve immediately

Ex-Display Offers

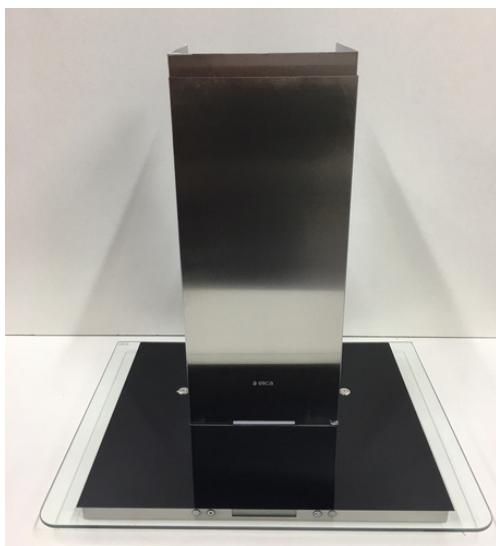
Prices too good to miss!

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

AEG Wine Cooler 60cm SWE66001DG

Product details:

AEG Wine Cooler

820 x 595 x 565 mm

More information can be found on our website.

Price

WAS: £640.00 NOW: £400.00



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

BOSCH SMD6ZCX60G 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: £499.00



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

Meet The Team!



I'm the 'cheeky chap' here at Ream and love nothing more than a good chat when I'm out on jobs and am known for distracting the designers when I pop into the showroom (tut-tut). At the weekend my favourite thing to do is to spend time with my French Bulldog, Hugo.
-Terry, Kitchen Fitter.

In It To Win It ...

Step into Spring with some fabulous new pans...

For your chance to win, email marketing@ream.co.uk quoting COOKIT2023 and your full name and contact number. The winner will be announced on Tuesday 28th February. Good luck!



In March's Report...

- Designer Discussion: Traditional vs Contemporary Bathrooms
 - What's hot in the showroom?
 - More fantastic ex-display offers
 - Meet more of our wonderful team...