



The Ream Report

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



Spring is in the Air...

Welcome to the April edition of the Ream Report. If you're anything like us, sometimes it's easy to forget just how nice it is to see the sun shine, and as new life blooms in the garden it brings with it a renewed sense of hope and optimism for a fruitful Summer ahead...

And with better weather bringing BBQ season, it could be time to shift your thinking into getting your home party-ready! Maybe a new kitchen is on the horizon, or it could be time to update your bathroom.

If home improvements are also on the cards, give us a call at 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 discuss your new project with you.

*Scan me to
contact us!*



APRIL 2023

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Create AEG's Delicious Wild Mushroom & Goat's Cheese Focaccia.

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

WHAT'S HOT IN THE SHOWROOM?
Aisling's Classic In-Frame Shaker Kitchen.

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Interior Of The Month!

Mr & Mrs Day's Dramatic & Contemporary Maidstone Kitchen Extension...

Our Maidstone clients love nothing more than spending time with family and friends, so incorporating a statement-gabled window and stunning high ceilings was ideal for this eye-catching design.

Striking Anthracite Gloss units are balanced beautifully by the soft Zola Matt Grey door and stunning blackened pine accents. The dramatic look continues with a rare Granite Leather worktop. The pairing of textures and finishes creates a truly showstopping impact, perfect for our client's spectacular new extension. Two state-of-the-art NEFF ovens and a 4-zone Maxisense hob from AEG offer amazing functionality.





“This project offered a fantastic opportunity to really get creative with textures, colours and layouts. Our breathtaking bold design establishes an inviting and practical backdrop for cooking and entertaining.”
Paul Brooks, 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?

In-frame kitchens amplify the feel of classic elegance and luxury within your home. Based on English design traditions that go way back; in-frame kitchens are still a work of master craftsmanship.

The breath-taking looks of this Aisling grey in-frame kitchen is truly a sight to behold. We would be delighted to welcome you to our Gillingham showroom in Kent to experience the quality and functionality of this fantastic in-frame kitchen.

Our experts would be more than happy to answer any questions your might have, so why not pop down and view our in-frame kitchen range and gain inspiration for your upcoming project...





BESPOKE LARDER

A bespoke larder can be a wonderful asset to a traditional kitchen design. Historically they were used to keep food in a cool area, however, they have since been updated to add a sense of functionality.

The larder is a new found storage solutions where families can hide away breakfast clutter or create a perfect bar area for when entertaining guests.



TRADITIONAL FINISHES

Finishing touches such as sinks, taps and doorknobs can more often than not be overlooked. But, these features can truly pull a traditional kitchen design together.

Incorporating a farmhouse sink alongside silver fixtures and fittings creates a truly classic touch to the space whilst complementing the grey colour scheme.



NATURAL ACCENTS

The marble countertops add a sense of luxury and elegance, while the wooden accents and appliances bring modern functionality to the design. The warm tones are welcoming and inviting, making this space perfect for friends and family to gather around in comfort.

Designer Discussions

Your monthly feature from our expert designers

Storage Ideas For Your Living Room

Alongside your kitchen, your living room is one of the most used spaces in your home, and your belongings can build up over the years. So, figuring out how to fit everything you need can be tricky. Since every household requires different amounts of storage, bespoke options are the best way to ensure your storage suits you and your needs.



Make Dead Space Work!

It's common for older properties to have unusual nooks and alcoves around the house. However, they offer a great opportunity to introduce bespoke storage. Introduce a mix of open and concealed cupboards alongside shelves to create a multi-functional living room which can double as a home office if needed.

Working With A Smaller Space

Storage does not have to be the focal point of your room. Seamlessly integrating storage into your design can help give the illusion of a bigger space. This can be achieved in multiple ways:

- Choosing furniture with added storage, such as a stylish coffee table with added drawers.
- Finish your cabinets in the same colour or similar colour to your walls to help disguise them.
- Utilising the height of your room and opting for taller pieces.





Make The Most Of Your Bay Windows

Make the most of a bay window by incorporating built-in storage such as pull-out drawers. You can also make this a stand-out feature by creating a window seat.

Consider A Media Unit

Transform your living space with a bespoke media wall/unit. Fully customisable, allowing you to create a design to suit your needs. Showcase ornaments and hideaway wires introduce a sleek, uncluttered space perfect for sharing with friends and family.

Take Advantage of Vertical Space

Maximise your storage by utilising your walls. Incorporating open shelving or hanging storage to the walls allows you to not only have more space but allows you to add personality to your room by showcasing decorative items, books and other belongings.

Make Use Of Corners

Corners can often be an unutilised space in a living area. Consider adding furniture such as corner cabinets or drawers to hide away electronics, games or movies. Or, add a pop of colour to your space by including a corner plant stand. You can then use this to store plants, flowers or even decorative items.

Include Decorative Baskets

Something as simple as decorative baskets can be both stylish and functional. They can be used to store blankets, pillows or other items you want to keep handy but out of sight. Put them on shelves, under a console table or on the floor.

We know creating the perfect living space can be tricky. So, for more design advice please call 01634 799 910, where a member of our expert team will be on hand to answer any questions!

By Lara
Kitchen Designer
REAM INTERIORS



Cook it with **AEG**



Wild Mushroom & Goat's Cheese Focaccia

- Prep time: 35 mins
- Cooking time: 25 mins
- Serves: 8-12



ingredients

- 400g strong white flour
- 2 tsp dried yeast
- 1½ tsp salt
- 3 tbsp olive oil (normal) plus extra for kneading, oiling the bowl and drizzling
- 275ml water
- 30g dried mushrooms
- 60ml boiling water
- 150g goat's cheese
- Flaked salt and cracked black pepper

directions

- Measure out the flour, salt and yeast into a bowl and mix thoroughly with a spoon.
- Add 3 tbsp of olive oil and all the water and combine with a spoon until a wet dough is formed

- Pour a couple of tbsps of olive oil onto the work surface and tip out the dough. Knead for at least 15 minutes – the dough will be sloppy – don't be tempted to add more flour. Alternatively use a mixer with a dough hook for about 5 minutes. Oil a large bowl and place the dough in and prove dough until double its size, either using the dough proving setting or in a warm place.
- Soak the dried mushrooms in 60ml boiling water for 10 minutes. Drain and leave to cool
- Cut the goat's cheese into 15-20 rough chunks.
- Liberally oil a medium sized baking tray and gently tip the risen dough on to it. Carefully stretch the dough to cover the surface.
- Poke the mushrooms and the cheese deeply into the surface of the dough, cover with cling film and leave to rise for about an hour.
- Uncover the risen dough and season with flaked salt and cracked black pepper.
- Bake in a preheated oven at 200°C using Low Humidity or SteamBake™ for 20 – 25 minutes until golden brown. (If using SteamBake™ remember to add water and preheat for 5 minutes before baking).
- Remove from the oven and put on a cooling rack and drizzle with more olive oil.

Cook it with **AEG**

Lime Mousse with Raspberry Coulis

- Prep time: 20 mins
- Cooking time: 170 mins
- Serves: 8



ingredients

- 6 egg yolks
- 2 eggs
- 150g sugar
- 800ml milk
- 1 lime
- 1 vanilla pod
- Frozen Raspberries



Chef Tip -
Loosen the mousse at the rim of the moulds with a small knife.

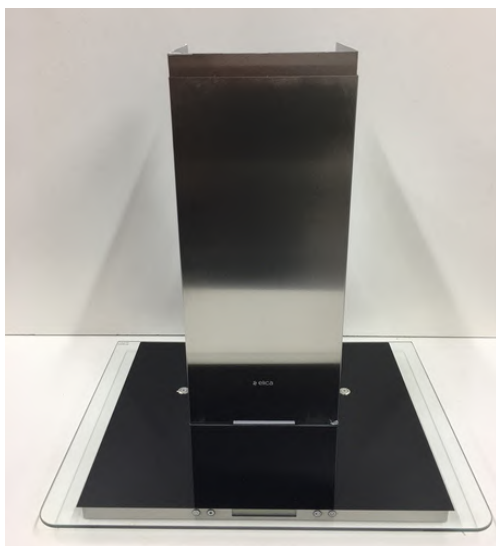
directions

- Butter 8 soufflé moulds and chill them.
- Split the vanilla pod in half lengthways and scrape out the seeds. Bring the pod and seeds to boil in the milk. Let it simmer for 10 minutes, then take out the pod.
- Zest and juice the lime.
- In the meantime, cream together the eggs, egg yolks, sugar, lime zest and juice in a bowl, then stir the still warm milk into the mixture. Distribute between the soufflé moulds.
- Cook the mousse on shelf level 2, on Steam setting 3 at 100°C for 50 minutes, then chill it for 2-3 hours.
- To make the coulis, let the raspberries defrost slightly, then mix with icing sugar and lime juice. Pass through a sieve.
- To serve turn them out onto individual plates. Coat nicely with the coulis and garnish with fresh raspberries and lemon pieces.

Ex-Display Offers

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.



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 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'm extremely passionate about kitchen design. Something about creating a space for my client's to enjoy for many years to come gives me great satisfaction! Almost as much as a cheeky bit of chocolate over the easter weekend!

-Paul, Kitchen Designer

In May's Report...

- Designer Discussion: Picking the right finishing touches for your bathroom
 - What's hot in the showroom?
 - More fantastic ex-display offers
 - Meet more of our wonderful team...

