



The Ream Report

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



School's out for summer!

Well, surely that was the wettest July we've had in a while? Hopefully August will bring us some sunshine so we can enjoy the famous English summer. Or perhaps a summer abroad is on the cards? With the kids on their break for the 6 weeks' holiday, we hope you've got a summer of fun planned!

Now is a great time to give those home improvements a kick-start before the countdown to the colder months begins and the time for us wanting to cosy on down for the winter draws in. 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.



In This Issue

INTERIOR OF THE MONTH-
Mr & Mrs. Shephard's sophisticated monochromatic kitchen!

MAKE IT A SHOWSTOPPING SUMMER -

Whip up the perfect summer treat with NEFF's classic strawberry ice cream with a twist!

EX DISPLAY OFFERS-

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

MEET THE REAM TEAM!

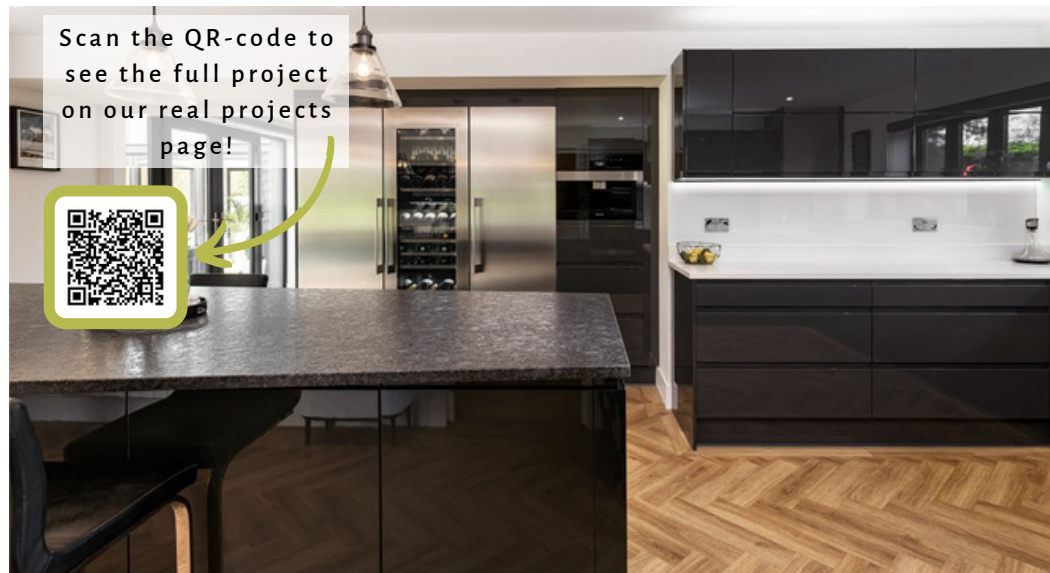
Russell our Installation Manager introduces himself...

Interior Of The Month!

Ray & Claire's Showstopping Kitchen In Sittingbourne!

Ray and Claire wanted a kitchen that had a 'dark and edgy' look to it but also a space that still fit within the sophisticated aesthetic of the rest of their home. The main focus of the room was to add an island that sat 6-8, however, the shape and size of their room meant that this was not possible. Our designer Lara knew how important the island was to the couple and created a triangular island, which she had never done before, in order to optimise the space and allow for 4 people to fit there comfortably.

Originally the couple wanted a white worktop on the island to match the rest of the kitchen, however, Lara showed the couple that adding a textured darker colour worktop enhanced the island and made it more of a showstopping feature.





“I loved working on this design; the challenge of the space for the kitchen island meant I really had to think about the dimensions of the room and pushed me to do something I'd never done before. The outcome is more beautiful than I ever thought - I absolutely love it and am glad the Shepheards love it too”
Lara, Kitchen 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.

Designer Discussions

Your monthly feature from our expert designers

The BORA hob - what is it and do I need one?

The story behind BORA starts with a German engineer called Willi Bruckbauer. With over 20 years of experience in the kitchen industry, Willi knew there must be a better solution to vapour extraction than noisy, bulky overhead cooker hoods. He envisaged an extraction system that would deliver on performance and aesthetic appeal. After much experimentation and innovation, the BORA hob was born. The BORA integrates the extraction system into the hob itself. The result- a sleek, practical and durable solution to cooking while maintaining air quality.



How does a BORA work?

The BORA extractor is built into the centre of the hob. It draws vapours directly from the source using a clever cross-flow system. The powerful motor guides cooking odours and grease particles into the filter before they have the chance to rise out of reach. You can choose between an exhaust air or a recirculation system. The latter purifies the vapours using a charcoal filter before returning them to the room. The exhaust air system expels the air outside, much like a traditional cooker hood. BORA claim its technology eliminates 100% of the vapours produced while cooking. Regular extraction systems could only dream of achieving something like 50-60% efficiency.

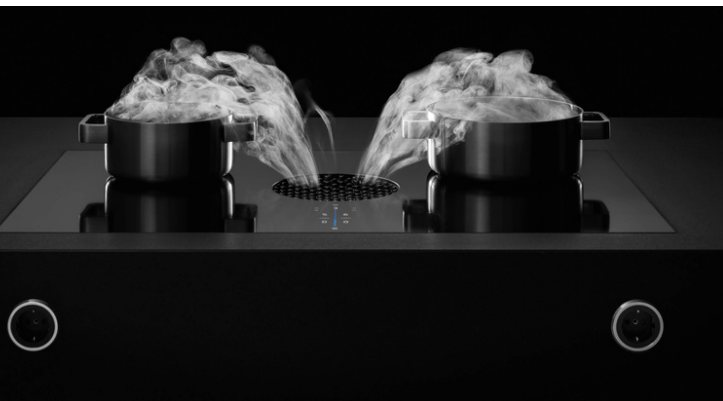
What are the benefits of a BORA?

The BORA hob promotes design freedom. Removing the need for a wall-mounted hood allows you to position the hob almost anywhere in your kitchen. Perfect if you would like to install your hob on an island or even beneath a window.

As open-plan living has grown in popularity, the need for quiet and effective extraction has never been greater. The BORA venting hob is extremely successful at removing odours and grease particles. The clever airflow system and quiet fan ensure the extractor is unobtrusive.

Hobs and extractors can get greasy and messy. Thus, you'll no doubt be wondering how easy the BORA system is to clean. The answer is very! You can quickly wipe down the surface of the hob, and can simply pop most of the components into the dishwasher. But what happens if a pan boils over? Don't worry. Depending on the model, the BORA system can cope with up to 3L of water. The water will collect in the base without damaging the electrics. You just need to remove the filters to wipe it up.





Are BORA hobs safe?

BORA cooktops are very safe. Induction is one of the safest forms of cooking. It relies on electromagnetic heat transfer, which means only the pan gets hot. Thus, you can't burn your hands on the hob. BORA hobs also come with a child lock, so they can't be operated by accident. You don't need to worry about spills either. The extractor won't be affected by liquids or bits of food falling through the vent. Although, we would recommend mopping up any mess as it happens to make sure your BORA continues to perform at its best.

How much does a BORA hob cost?

The prices can range from around £2800 to upwards of £10,000. The price depends on the model, or in the case of the BORA Professional or Classic, the number of cooktops you choose.

To sum up — BORA systems offer impressive flexibility and efficiency to anyone looking for a high-quality cooking and extraction system.

For more information on BORA and the different hobs they have to offer visit our learning hub to read the full article <https://www.ream.co.uk/learning-hub/what-is-a-bora-hob-and-how-much-do-they-cost>

Our designers would love to talk to you about your next project, or even appliance upgrade please call 01634 799 910, where a member of our expert team will be on hand to answer any questions!

By Paul
Kitchen Designer
REAM INTERIORS



Cook it with



Try something different this BBQ season with these beetroot veggie burgers!

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



ingredients

- 2 large raw beetroot, peeled and finely grated
- 75 g cooked brown or green lentils, drained
- 200 g cooked kidney beans, drained
- 70 g rolled oats
- 30 g panko breadcrumbs
- 2 cloves garlic, peeled and minced
- ½ tsp salt
- ½ tsp black pepper
- 1 tsp lemon juice
- 1 tsp ground cumin
- 1 tsp ground coriander
- ½ tsp chilli flakes
- 2 tbsp plain flour
- 1 egg
- 2 tbsp vegetable oil
- 1 large or two medium sweet potatoes, peeled and sliced
- 200 g halloumi, sliced

To Serve:

- 4 toasted sesame seed brioche buns
- 50 g microshoots (we used a mixture of pea shoots, broccoli shoots, and mustard leaves)
- ½ red onion, peeled and sliced
- 2 tbsp mayonnaise
- 2 tbsp fresh pesto

directions

- Place the beetroot, lentils, kidney beans, oats, panko, garlic, half the salt and pepper, lemon juice, cumin, coriander, chilli flakes and flour into a food processor. Pulse until well combined, but still with a little texture. Add the egg and pulse once more until combined.
- Form the mixture into 4 patties and heat the griddle pan on the induction hob on a medium-high heat.
- Brush the burgers with oil and place on the griddle.
- Brush the sweet potato slices with oil and sprinkle with the remaining salt and pepper. Place on the griddle too.
- Cook the burgers and sweet potato on the griddle for approximately 8 minutes, turning once halfway through cooking, until lightly crusted. Then remove from the griddle.
- Place the sliced halloumi on the griddle and cook for 2-3 minutes, turning once, until lightly golden.
- Now it's time to assemble. Place the base of the brioche buns on plates and add the microshoots and slices of sweet potato. Top with the burgers, followed by the halloumi slices and red onion. Drizzle on the mayonnaise and pesto, then place the tops of the brioche buns on the burgers. Serve immediately.

Scan me to view the full recipe card



Cook it with **NEFF**



A summer favourite with a twist - Strawberry Ice Cream with Coconut Milk, Ginger, and Lime

- Prep time: 20 mins
- Cools: 3-5 hours
- Serves: 4



ingredients

- 375 g strawberries
- 120 ml coconut milk
- 3 - 4 tbsp icing sugar
- salt
- ¼ - ½ tbsp finely grated ginger
- lime juice and zest

directions

- Wash and hull the strawberries and drain well. Cover a low plastic container with kitchen paper. Gently place strawberries on the paper and freeze for at least three hours.
- Shortly before you serve the ice cream, blend the frozen strawberries in a food processor. Add coconut milk, sugar, a pinch of salt, finely grated ginger, 1 tablespoon of lime juice, and blend finely. If the consistency is too soft, re-freeze for 1-2 hours.
- Season with a bit of lime zest and serve immediately.

Scan me to view the full recipe card



Ex-Display Offers

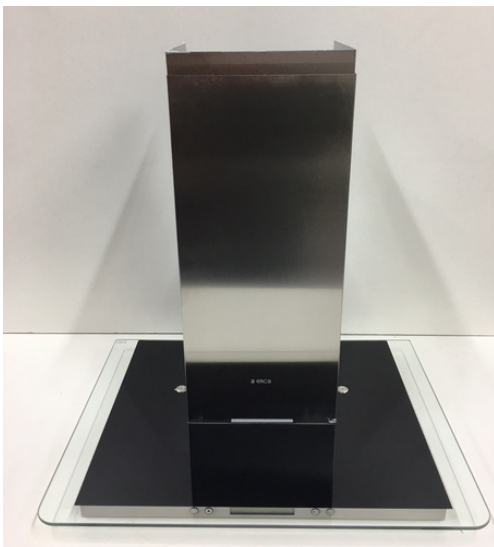
Prices too good to miss!

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

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](https://www.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:

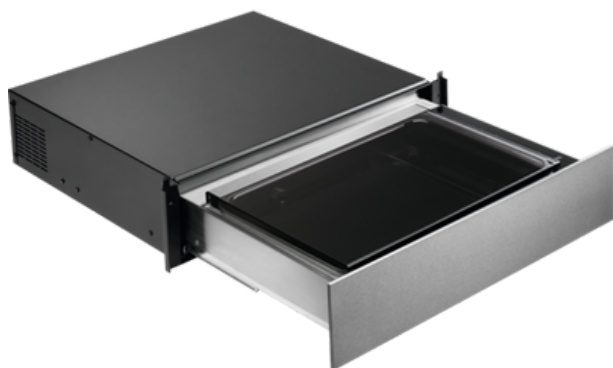
AEG integrated vacuum sealer drawer.

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: £499.00



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

Meet The Team!



I love that my job is so hands on here at Ream. Being able to use my skills to create special interiors for our client's homes is awesome! It's also great when we see pictures of the finished project as I can see what my work has achieved!

-Tommy, Workshop Operative.

In August's Report...

- AEG's delicious summer recipes
- Mr & Mrs. Clough's stunning kitchen
- More fantastic ex-display offers
- Meet more of our wonderful team...

