



The Ream Report

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



A fresh start...



In the blink of an eye, the kids are back to school for another year! The hectic summer of entertaining is over and the chaos of early morning school runs recommence! It may not have been the scorcher we all hoped for, but nevertheless, we hope it's been one to remember!

With the kids back to school, here's to having more time to turn your thoughts to the home improvement you may have been thinking of for a while! 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 Lee's simply stunning white handleless kitchen!

SWITCH UP THE SANDWICHES THIS SEPTEMBER-

NEFF's back-to-school pack lunch ideas; scotch eggs & cheesy potato pastries.

EX DISPLAY OFFERS-

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

AEG'S LIVE EVENT!!

See the highlights from our exclusive AEG live Q&A and cooking event.

Interior Of The Month!

Mr & Mrs Lee

Mr & Mrs Lee wanted to upgrade and modernise their current kitchen; the old kitchen was a walnut finish with dark worktops and the couple wanted to increase the light within the room. Alongside brightening the colour palette, we also decided to knock down the wall between the current kitchen and dining room. As popular host for all different types of events with friends and family as well as charity events, opening up the space would create a social and inviting area to enjoy together.

Mrs Lee loved the crisp look that white kitchens bring and decided to really brighten the room by choosing a high gloss white handleless kitchen with a sleek white quartz worktop with a hint of marble veining.





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.

Cook it with **AEG**

Our live cooking event with AEG's master chef was back! On Thursday 31st August we held an exclusive day for our clients where they had the chance to either have a one-to-one session with our AEG experts or were invited to taste some incredible treats while learning about the latest kitchen technologies and professional cooking techniques.

Keep your eyes peeled for our next event date! Hint hint: it's not too far away!

Here's how the event went...

"We would just like to say how much we enjoyed the AEG cooking demonstration last night, we always learn something new and now I know what a lot of the symbols actually do on my oven, quite shameful as I've had it for over a year now! What really was helpful was how to take the oven door out to clean the glass, so much more clearer when shown than struggling with written instructions, so thanks to the reps!

What was the icing on the cake was coming up trumps on the raffle, so, so pleased with our knives, absolutely top quality and two aprons means no excuse for Mike not to help in the kitchen :) very much appreciated. Looking forward to trying some of the recipes."

Mr & Mrs Remon



Scan me to watch the video!



"Thank you for inviting me to the cookery lesson yesterday, I came away with some really useful tips to experiment with to get better use out of my oven and, hopefully, better results! I hope you managed to survive until 10pm and that the tasty snacks kept you going!"

Mrs Taylor



Designer Discussions

Your monthly feature from our expert designers

How To Bring Colour Into Your Design

Showcasing your personality and brightening your space, colour can make a fantastic addition to your kitchen design. Whether you wish to be daring with vibrant cabinetry or prefer to add a small touch of character through soft furnishings and accessories, introducing colour to your kitchen has the power to change the whole mood and feel of your room.

Introducing colour to your kitchen doesn't have to be shockingly bright and bold; it can be as subtle as adding a green plant to a grey room or patterned cushions to your dining chairs. Let us talk you through how both small and larger changes can be made!



Kitchen Doors & Units

If you're looking to bring a full flush of colour to your kitchen, the most obvious choice is to opt for gorgeous colourful cabinetry from the outset. Colourful kitchens are just as popular as muted, monochrome designs and are available in a range of shades and finishes to suit your style, including on-trend dusky pinks, plums, sage greens, forest greens, navy blues and royal blues. Muted warm colours and dark hues are perfect for adding cosiness and depth whilst still looking timeless and elegant.

If you'd prefer to go for something a little more understated, then you might consider a two-tone design. With more of us getting creative in our homes, the two-toned look has definitely grown in popularity over the past couple of years. This approach allows you to add a vibrant accent colour without it dominating your space. Kitchen islands or any units below eye level make the ideal place to add your chosen colour, creating a subtle focal point to your design. Pairing two complementary colours will help you achieve a sophisticated and stand out kitchen design. Navy and grey are a perfect match for a cool, classy look, while a contrasting hazy pink and navy scheme makes a chic contemporary statement.

Just Add Paint!

From bold feature walls to little decorative details, adding a lick of paint to your kitchen is a quick and easy way to transform your space. If you're looking for something more subtle than a full-on accent wall, applying colour in smaller, more unusual places like between shelves or within artworks is just as effective. Colour blocking, the process of painting abstract, often geometric shapes on your walls, is also a unique and on-trend option.





Decorative Splashbacks

Adding a vibrant decorative splashback behind your hob or sink area, either using tiles or a sheet of glass is a great way to inject a pop of colour into your design. With an endless array of tiles to choose from, your splashback can be as striking or as subtle as you like. To establish a cohesive and elegant look, consider choosing a colour that ties in with your kitchen cabinets; a crackle glaze or particoloured tile will create a stylish detail. Alternatively, make a bold statement with a stunning stand-out splashback in a contrasting hue. You can choose whether to confine the splashback to behind your hob or run it along the whole length of the worktop for a more dramatic effect.

Think Outside The Box

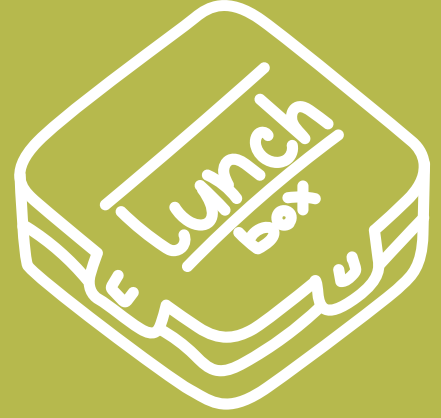
If you want to introduce colour to your kitchen but are apprehensive about making a permanent change, adding vivid soft furnishings and accessories offers a wonderful opportunity to experiment with different colour schemes and ideas. Try blinds with a pop of colour or curtains with an eye-catching print. If you have a dining table or breakfast bar in your kitchen, you might consider adding colourful cushions or upholstered bar stools to your space. These features will create a lovely focal point for your room, allowing you to explore and test out the colours you might want to continue adding to your design. If you are happy with the effect, you can further enhance your kitchen with colourful tea towels, ornaments, crockery and artwork, or even a new splashback or accent wall.

Here at Ream Interiors, we've been designing stunning kitchens throughout Kent and South London for over 40 years. Our designers have an impressive wealth of knowledge and are always keeping up with the latest trends! If you have any questions about adding colour to your kitchen, or if you'd like to speak to us about your exciting upcoming project, please don't hesitate to give our friendly team a call on 01634 799 910 or drop us an email at design@ream.co.uk. We'd be delighted to hear from you!

By Lucy
Kitchen Designer
REAM INTERIORS



Cook it with



Swap out the sandwiches with these yummy scotch eggs!

- Prep time: 40 mins
- Cooking time: 25-30 mins
- Serves: 4 scotch eggs



ingredients

- 5 large eggs
- 550g fresh (not frozen) Cumberland/Lincolnshire sausages
- 50g plain flour
- 100g panko breadcrumbs
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp smoked paprika
- 2 tbsp olive oil



Chef Tip: Switch to veggie sausages for a vegetarian option!

directions

- Place 4 of the eggs in a pan and cover with cold water. Place on the hob and heat on a high heat. Bring to a boil, then turn the heat to low and simmer for 6 minutes (this will result in an egg with a runny center. Simmer for 9-10 minutes if you prefer a firm center).
- Turn off the heat and transfer the eggs to a bowl of cold water with ice (cooling the eggs quickly makes it easier to peel the eggs). Leave for 2-3 minutes, then very carefully roll the eggs on the work surface to crack, and peel off the shell. Put to one side.
- Remove the skins from the sausages and divide the sausage filling into four portions. Roll each portion into a ball, then flatten it out into a large disc.
- Place an egg into the middle of a disc, and carefully close the sausage filling around the egg, sealing any holes as you go. Repeat with the remaining eggs. Place the eggs on a plate and refrigerate for 30 minutes.
- Crack the remaining egg into a bowl and lightly whisk. Put to one side. Place the flour in a second bowl and the panko in a third bowl. Add the salt, pepper, smoked paprika, and oil to the panko and stir together until the oil is absorbed by the panko.
- Preheat the oven to CircoTherm® 200°C and line a baking sheet with baking parchment.
- Take the sausage balls out of the fridge and roll first in the flour, then the egg and finally in the breadcrumbs.
- Place the eggs on the prepared baking sheet and place in the oven with low-added steam for 25-30 minutes until golden.
- Serve either hot or cold.

Cook it with

Change up the lunchbox game by baking these cheesy potato pastries!

- Prep time: 15 mins
- Setting time: .35-40 mins
- Serves: 5 pastries



ingredients

For the pastry:

- 400g plain flour
- 170g unsalted butter, cut into cubes
- 1 tsp salt
- 1 egg yolk
- 140ml water

For the filling:

- 2 tbsp sunflower oil
- 1 tsp black mustard seeds
- 1 large onion, roughly chopped
- 1 green chilli, finely chopped
- 2 garlic cloves, finely chopped
- 3 medium-sized potatoes, peeled and cut into small cubes
- 1 tsp salt
- 1 tsp turmeric powder
- 1 tsp chilli powder
- 1 tsp garam masala
- 20g fresh coriander leaves, finely chopped
- 100g cheddar cheese, grated
- 1 large egg, lightly beaten

directions

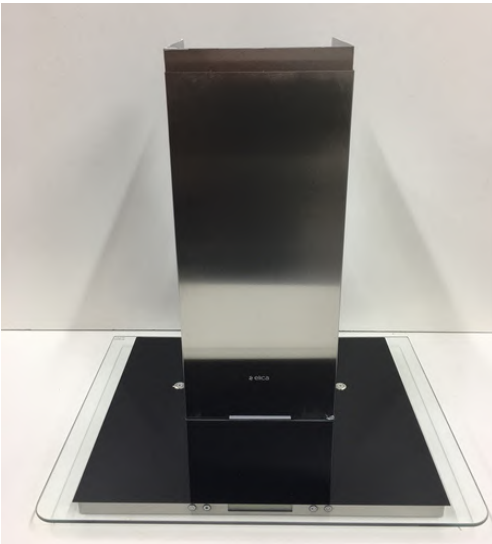
- Pre-heat the oven to CircoTherm 180° C. Line 2 baking trays with baking parchment.
- In a bowl put the flour and butter and rub with your fingers until you get a breadcrumb texture. Add the salt and egg yolk and combine it well. Slowly add the water, little at a time until it comes together in a dough. Knead for a few seconds, then wrap it in cling film and let it rest in the fridge for 20-30 minutes.
- To prepare the filling heat the oil in a pan and add the mustard seeds to it and once they start sizzling add the onions. Cook on low to medium heat for 5 minutes until lightly golden. Next add the garlic and chilli and cook for a few seconds. Then add the potatoes and the spices with 2 tbsp water, cover and cook for 20 minutes on low heat.
- Once the potatoes are soft and cooked add the coriander leaves and mix well. Transfer the potatoes to a bowl and let it cool. Now add the cheese and mix well.
- Divide the dough into 4 equal parts and roll it into a circle. Take a dinner plate roughly 8 to 9 inches and cut the dough into a circle. Place 1/5 th of the filling into the centre of the circle. Brush the egg around the edges and pinch it together.
- Brush the egg all over the pastry and bake for 35-40 minutes until golden and crispy. Gather all the offcuts of the pastry and make the 5th pastry.
- You can enjoy them piping hot or at room temperature. They are perfect for picnics and packed lunches.

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.

Prices too good to miss!



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



Square Washbasin with Towel Rail

Product details:

Living square countertop washbasin including towel rail with pier basin monoblock, click-clack waste and bottle trap. 900mm x 480mm – one tap hole

More information can be found on our website.

Price

WAS: £1300.00 NOW: £450.00



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

Meet The Team!



“ As operations director I love being able to get involved in all departments which all play a part in bringing your designs to life. Fun fact about me, I live by the motto, "work hard, but play harder"! You'll catch me on the weekends with a fabulous cocktail in hand!
-Emma, Operation Manager.”

In October's Report...

- NEFF's Halloween treats!
- Another stunning interior of the month
 - More fantastic ex-display offers
 - Meet more of our wonderful team...

