



# The Ream Report

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



## A Fresh Canvas...

How thrilling it is to have an entire year ahead, offering us the opportunity to embark on a new beginning and shape it precisely to our liking! The onset of the year presents the ideal moment to get a jumpstart on any home renovations before the arrival of the summer months, ensuring you can fully savour your holidays.

Feel free to reach out to us at 01634 799 910 or via email at [design@ream.co.uk](mailto:design@ream.co.uk) to connect with one of our designers. We're eager to discuss your ideas or review any plans you may have for the exciting year of 2023!

Your vision for the year can seamlessly come to life with our expertise and personalised attention.

### In This Issue

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**INTERIOR OF THE MONTH-**  
Mr & Mrs B's stunning in-frame looking shaker style kitchen

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**VEGAN-UARY RECIPES!**  
NEFF's Vegan almond butter pancakes with roasted cherries & their quick and tasty vegan ramen

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

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**DESIGNER DISCUSSION!**  
Creating a home office space

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# Interior Of The Month!

## Mr & Mrs B

Mr and Mrs B chose a beautiful Madison shaker-style kitchen, which is visually appealing from all angles. From the crisp straight lines of the L-shaped cabinetry to the soft curved edges of the statement island painted to order in graphite, this is a unique and inviting space. It features a curated mix of textures, from the warmth of the walnut in the butcher's block to the marble-patterned composite stone worktop; there is so much to explore in this interior.

This design highlights how kitchens are so much more than a culinary space; they are a room to be enjoyed, and where life's moments happen. Mr and Mr B are particularly pleased that their kitchen makes a statement and enjoy showcasing this to visitors.





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



“ We had been to several kitchen showrooms to find our dream kitchen but could not find the one we had been looking for. The final showroom we visited was Ream Interiors, where we were inspired by the fantastic displays. Here, we met Ream Interiors designer Lara, who listened to our specifications and developed an amazing design for our new kitchen. - Mr & Mrs B ”

## 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](mailto: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

## Creating a Home Office Space

Being able to utilise interior space for working as well as living is becoming increasingly important. Now that working from home is the new normal for many, creating a dedicated workspace is a great idea to help prevent the distractions of home life around you.

The shift towards remote work and online education has become a prevalent trend in recent times, bringing with it a myriad of challenges and opportunities.



One key aspect that can significantly enhance productivity and well-being in this new normal is the creation of a dedicated work-from-home or study space. This intentional design of a focused environment can have a transformative impact on individuals, fostering concentration, efficiency, and a healthy work-life balance.

When individuals have a designated area for work or study, they enter a mindset that is geared towards accomplishing tasks. The absence of household distractions and the presence of a structured environment contribute to heightened concentration and efficiency.

Customising a dedicated space according to personal preferences can make a significant difference in comfort and motivation.

Investing in ergonomic furniture and proper lighting can contribute to physical comfort, reducing the likelihood of discomfort or fatigue during long work or study sessions.

In the era of remote work and online education, the creation of a dedicated work-from-home or study space is more relevant than ever. The benefits extend beyond mere physical organization; they encompass improved productivity, reduced stress, and an enhanced work-life balance.

### Things To Consider

#### 1. What Space Is Available?

Are you incorporating a workspace into an already-established area like your kitchen, or transforming a spare room? Is it intended to be a dedicated space or one for the entire family? Do you anticipate using it on a daily basis?





## 2. Work-Life Balance

One of the primary benefits of establishing a dedicated workspace is the clear separation it provides between professional or academic responsibilities and personal life. The physical boundary of a designated area helps create a mental boundary as well, signalling to the mind that it's time to focus and be productive.

## 3. Ergonomics

Design a built-in desk that accommodates your work style. Consider the dimensions needed for your computer, monitor, and any other work equipment, whilst still ensuring it is comfortable for prolonged periods of time.

## 4. Storage!

If you need space for books or reference materials, consider integrating built-in bookshelves into the office design. However, if you prefer things tucked away maybe drawers and cupboards are something you need to think about in your home office design.

When contemplating the integration of a home workspace, the decision to incorporate it into an existing area, such as the kitchen, or convert a spare room comes with distinct considerations. Integrating into existing spaces requires careful evaluation of the dynamics and potential impact on shared areas, ensuring a balance between work and domestic activities.

Converting a spare room offers the advantage of dedicated space, allowing for increased privacy and concentration. The choice between a dedicated workspace and one for the whole family hinges on individual preferences, with factors like proximity and the potential for daily use playing a pivotal role in crafting an effective and harmonious home office solution.

We hope this insight as to why creating a specific home office destination has been useful. Our friendly and knowledgeable team would be happy to help with any more questions you may have. Call our showroom on 01634 799 910 or email us at [design@ream.co.uk](mailto:design@ream.co.uk).

By Paul  
Kitchen Designer  
REAM INTERIORS





# Cook it with

Making healthier choices doesn't need to be bland - enjoy these vegan almond butter pancakes with roasted cherries for breakfast this January!

- Prep time: 25 mins
- Cooking time: 25 mins
- Serves: 8-9 pancakes



## ingredients

### Roasted Cherries:

- 400g frozen or fresh cherries, pitted and sliced in half (we used frozen, but you can use either or a mixture of both)
- 4 tbsp light brown sugar
- 1 tsp vanilla bean paste

### Almond Butter Pancakes:

- 210g plain flour
- 3 tbsp light brown sugar
- 1 tbsp baking powder
- ½ teaspoon salt
- 300ml almond milk
- 80g almond butter
- 1 tbsp lemon juice
- 1 tsp vanilla extract or vanilla bean paste
- ¾ tsp coconut oil for cooking

### To serve:

- 4 tbsp vegan vanilla yoghurt
- 2 tbsp agave syrup
- 16 fresh cherries

## directions

- Preheat the oven to CircoTherm 180C. Line a baking tray with baking parchment. Place the cherries on the baking tray. Sprinkle on the sugar and drizzle over the vanilla bean paste. Toss together. Place in the oven with low added steam for 12-14 minutes, until softened and starting to release their juice. Remove from the oven.
- Meanwhile, make the pancake mix. Place the flour, sugar, baking powder and salt in a large bowl and mix together. Add in the almond milk, almond butter, lemon juice and vanilla extract. Stir with a whisk until combined.
- Place a hotplate on the induction hob and heat to medium-high heat. Add ¼ tsp of the coconut oil and brush all over the hotplate when melted
- Spoon blobs of pancake batter onto the hotplate (approx. 1/3 cup of mix per pancake). Cook for 1-2 minutes - until the pancakes are starting to bubble at the edges. Turn the pancakes over and cook on the other side for another 1-2 minutes. Repeat with the rest of the mixture - oiling the pan each time - until all the pancakes are cooked (you can keep the pancakes warm in a very low or warming drawer oven whilst you're making each batch). You should get 8-9 pancakes.
- Stack the pancakes up on plates. Drizzle on the vanilla yoghurt and spoon over the roasted cherries and any cherry liquid. Drizzle over the agave syrup and serve with fresh cherries for decoration.

# Cook it with



Mix up dinner time with this quick vegan ramen

- Prep time: 20 mins
- Cooking time: 60 mins
- Serves: 4



## ingredients

### For the stock:

- 1 l boiling water
- 20 g ginger, cut into pieces
- 4 garlic cloves, peeled and cut into pieces
- 5 spring onions, just the whites
- 2 red chillies, cut into pieces
- 1 leek, cut into chunks
- 2 celery sticks, cut into chunks
- 1 stock cube, crumbled
- 1 tbsp sunflower oil
- 2 cloves garlic, thinly sliced

### For the rest:

- 1 red chilli, thinly sliced
- 1 tbsp soya sauce
- 1 tbsp mirin
- 3 tbsp red miso paste
- ½ tsp salt
- ¼ tsp chilli flakes
- 8 shittake mushroom, thinly sliced
- 1 pak choi, leaves separated
- 50 g bean sprouts greens of the spring onions
- 100 g frozen sweetcorn
- 400 g ready ramen noodles

## directions

- Put the boiling water in a deep pan with all the stock ingredients and bring it to a boil. Cover and cook on low heat for 40-45 minutes. Sieve this into another pan and leave it aside.
- Prepare the noodles per the instructions on the packet and divide them into 4 bowls.
- In another pan heat the oil, add the chilli and garlic, and let them sizzle for a few seconds. To this add the soya, mirin, salt, chilli and miso paste and stir it all in. Throw in the mushroom, pak choi, bean sprouts, spring onions and sweetcorn. Cook on high heat for a minute.
- Put this veg mix over the noodles in the 4 bowls. Pour the boiling stock over this. Serve immediately.



# Ex-Display Offers

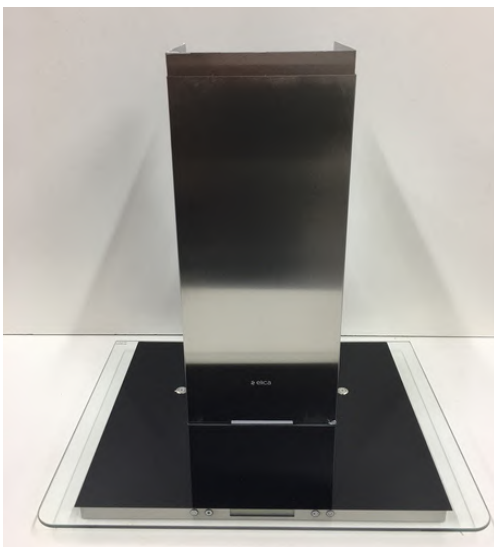
Discover some of our gorgeous ex-display products, ready to be installed in your home at a fraction of the price...

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!



AEG 60cm Wide Steam Bake Multifunction Oven  
WAS: £390.00  
NOW: £280.00



## 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 ProSight Touch Control Steam Oven & Side Opening Electric Built In Oven

### Product details:

EG KS7415001M: ProSight touch control steam oven stainless steel & AEG BP7714000m: Side opening pyroluxe plus electric built-in single oven

More information can be found on our website.

### Price

WAS: £1498.00 NOW: £549.00





## 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



## 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](http://ream.co.uk/ex-display).

# Meet The Team!



During the week I'm on the ball ordering all aspects of the new projects we have on order here at Ream. By the weekend I've turned into super-nan and am running around after by two grandchildren!

-Diane, Procurement Specialist.

## In February's Report...

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

