



The Ream Report

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



An Egg-celent Start to Spring!

With the end of lent approaching, we can all enjoy our yummy Easter eggs and treats with family and friends in the (hopefully) warm weather!

The first bank holiday of the year is very much welcome this month, and what better way to spend it than in the garden planning your next home renovation! Our website is always here to fill you with inspiration and knowledge for your next project! ream.co.uk.

Feel free to reach out to us at 01634 799 910 or via email at design@ream.co.uk to connect with one of our designers.



In This Issue

INTERIOR OF THE MONTH-
Mr & Mrs Coe's exquisite in-frame style kitchen.

EASTER RECIPES!
Hot cross bun bread and butter pudding & chocolate mousse easter cake recipes from NEFF!

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

DESIGNER DISCUSSION!
Creating a family-friendly kitchen.

Interior Of The Month!

Mr & Mrs Coe

This exquisite in-frame style kitchen marked Mr. & Mrs. Coe's fifth project with us at Ream and their second installation in their current residence. Opting for the timeless Winslow door range in both light grey and indigo, the couple aimed to complement the traditional essence of their home while infusing a contemporary, sleek ambiance into the new space.

The inclusion of pan drawers not only offers substantial storage solutions but also enhances accessibility, much to the delight of Mrs. Coe, who finds herself with empty cupboards eagerly awaiting to be filled! Moreover, the expansive kitchen island serves not only as a delightful dining spot but also functions as a central hub for meal preparation, allowing them to remain engaged with the entire room—an invaluable asset when entertaining guests!





"Ream completed our FIFTH Order and THIRD Kitchen for us in October 2023 (As part of a larger Home Extension Project that has just been completed, by others). Once again the Quality of the Materials and Accuracy of the Installation have provided us with exactly the Kitchen finish we were expecting We are very happy to recommend them once again - BIG enough to do / SMALL enough to care - This applies to the Whole Team at Ream."

Mr & Mrs Coe

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 is sent in and featured on our website, will be given a brand new set of AEG pans! We look forward to seeing all your fabulous transformations.

Cook it with **AEG**



Guess what's back! Our highly anticipated live cooking event with AEG's master chef is making a comeback, exclusively tailored to our valued AEG customers, regardless of when you made your purchase from us. Whether it was 5 years ago or just yesterday, this event is designed for anyone looking to unlock the true potential of their appliances.

This year, we're thrilled to introduce an exciting addition to our program—a personalised one-to-one daytime session. This unique opportunity grants you direct access to a professional chef or our dedicated AEG account manager, enabling you to delve into any queries you might have about maximizing the potential of your home appliances! This innovative Q&A-style event will be available in two time slots, with each session lasting 45 minutes.

Join us for:

- An exclusive one-to-one with an AEG expert
- Delectable treats and insights into the latest kitchen technologies and professional cooking techniques
- Exciting goody bags filled with an array of fantastic AEG products

When is it?

Thursday 21st March

Daytime Q&A sessions :

Session one slots- 10am-12pm

Session two slots - 2pm - 4pm

*Scan me to book your
Q&A ticket!*



Tickets are just £15. They are a placeholder and will be refunded on the night.

[Click here to book your place](#) or call us on **01634 790 167**

Designer Discussions

Your monthly feature from our expert designers

Creating a Family-Friendly Kitchen: Essential Tips and Ideas

The kitchen is often considered the heart of the home, where families gather to cook, eat, and spend quality time together. For families with children, it's essential to design a kitchen that is not only functional but also safe and welcoming for everyone.

Whether you're renovating your current kitchen or designing one from scratch, here are some essential tips and ideas to create a family-friendly kitchen that suits your lifestyle.



Durable Materials

- Opt for durable, easy-to-clean materials for countertops, flooring, and cabinetry to withstand the wear and tear of daily family life.
- Consider materials like quartz or laminate for countertops and vinyl or tile for flooring, as they are both resilient and low-maintenance. Consider having curved worktops to avoid sharp corners and nasty bumps to the head if you have younger children.
- Choose cabinet finishes that are resistant to stains and scratches, such as laminate.

Functional Layout

- Plan a kitchen layout that allows for smooth traffic flow and easy supervision of children while cooking or working in the kitchen.
- Create designated zones for cooking, prepping, and eating to streamline mealtime activities and encourage family participation.
- Incorporate a kitchen island or breakfast bar with seating for quick meals and casual dining, providing a central gathering space for the family.

Kitchen Island

- Incorporate a spacious kitchen island that serves as a central gathering spot for family activities. Ensure there's ample seating around the island for casual dining or homework sessions.
- Include built-in storage solutions within the island to keep frequently used items accessible yet organised.

Accessible Storage

- Maximise storage space by utilising vertical storage solutions, such as tall cabinets or pantry organisers, to keep kitchen essentials within reach.
- Install pull-out shelves and drawers to make accessing items at the back of cabinets easier, reducing the need to bend or stretch.





Ditch the kettle

- Consider replacing traditional kettles with hot water boiling taps, such as the Quooker Flex Tap, for swift cooking and beverage preparation. Not only does this streamline tasks for busy parents, but it also features a child-proof handle, making it a safe addition to any modern family kitchen.

Free up floor space

- Pocket doors are a great way to maintain floor space as they slide neatly out of sight when cupboards are in regular use. And rather than have a standalone bin taking up room opt for an integrated waste bin to keep floor clutter down.

Include sociable seating

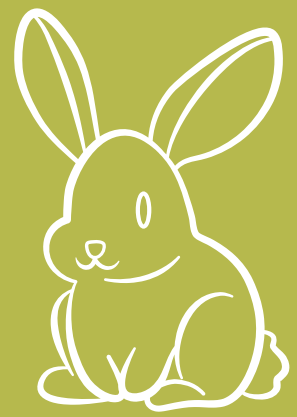
- A kitchen island will almost certainly be on your wish list if you have the space, however make sure it incorporates some seating to bring your family together. A breakfast bar is a great way to achieve this, allowing you to cook and interact with your family at the same time. For smaller children you might prefer a booth at one end of the kitchen with lower seating ideal for little legs (and a safer alternative to high stools). You could also use this table for arts and crafts or a place for your kids to do their homework. Just make sure you choose the right table top to allow for mess.

We hope this insight as to how to create a family-friendly kitchen 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.

By Lucy
Kitchen Designer
REAM INTERIORS



Cook it with



Create this amazing chocolate mousse easter cake for the whole family

- Prep time: 40 mins
- Cooking time: 25 mins
- Serves: 8-10



ingredients

Cake:

- 120 g unsalted butter, softened
- 320 g light brown sugar
- 2 large eggs
- 120 ml milk
- 120 g Greek yogurt
- 1 tsp vanilla extract
- 250 g plain flour, sifted
- 60 g cocoa powder, sifted
- ½ tsp salt
- 1 tbsp white wine vinegar (this gives a lighter cake)
- 1 tsp baking soda

Mousse:

- 150 g good quality dark chocolate
- 2 tbsp dark brown sugar
- 1+ ½ tsp vanilla extract
- 400 ml double cream
- Topping:
- 120 ml double cream
- 150 g good quality dark chocolate, broken into pieces
- Broken up Easter eggs to decorate - we used mini caramel eggs, small hollow chocolate eggs, and medium hollow chocolate eggs

directions

- Preheat the oven to CircoTherm® 170°C. Grease and line three round 20cm diameter cake tins.
- Place the butter and sugar in the bowl and beat well incorporated. Add the eggs, one at a time and mix.
- Add the milk, Greek yogurt and vanilla extract and stir.
- Fold in the flour, cocoa powder and salt until combined.
- In a bowl, mix the white wine vinegar and baking soda, then stir into the mixture until thoroughly combined.
- Divide the mixture between the three tins and then bake in the oven for 20-25 minutes until an inserted skewer comes out clean. Leave to cool in the tin for 10 minutes, then remove from the tins and transfer to a wire rack to cool completely.
- Make the mousse by placing the chocolate, sugar, vanilla extract and 2 tbsp of cream in a small pan and place on induction setting 2. Stir occasionally until the chocolate melts. Turn off the heat and allow to cool for 10 minutes. Whip the cream until stiff peaks form and then add the chocolate mixture. Fold together until completely combined.
- Place one of the cakes on a serving plate and spread with half of the mousse. Top with the second cake and spread with the remaining mousse. Top with the third cake.
- Place the cream in a small pan and heat until almost boiling (just to the point where a few bubbles appear at the edges of the pan). Turn off the heat, add the chocolate to the pan and place the lid on. Leave for 5 minutes, then remove the lid and stir until smooth. Leave the ganache to cool with the lid off for 10 minutes, then pour over the cake, allowing it to drip down the sides of the cake a little.
- Place shards of Easter eggs on top of the cake to decorate.

Cook it with



Change it up this Easter with this hot cross bun bread and butter pudding

- Prep time: 40 mins
- Cooking time: 25-30 mins
- Serves: 6



ingredients

- 5 hot cross buns
- 4 or 5 mini hot cross buns (the mini hot cross buns are to fill the spaces in the dish)
- 3 tbsp unsalted butter
- 250 ml full fat milk
- 300 ml double cream
- 1 tsp vanilla extract
- 4 egg yolks
- 100g light brown sugar
- 2 tbsp cornflour
- 1 tbsp unsalted butter
- 150 g dark chocolate, chopped
- 150g blueberries
- 70g chocolate chunks

directions

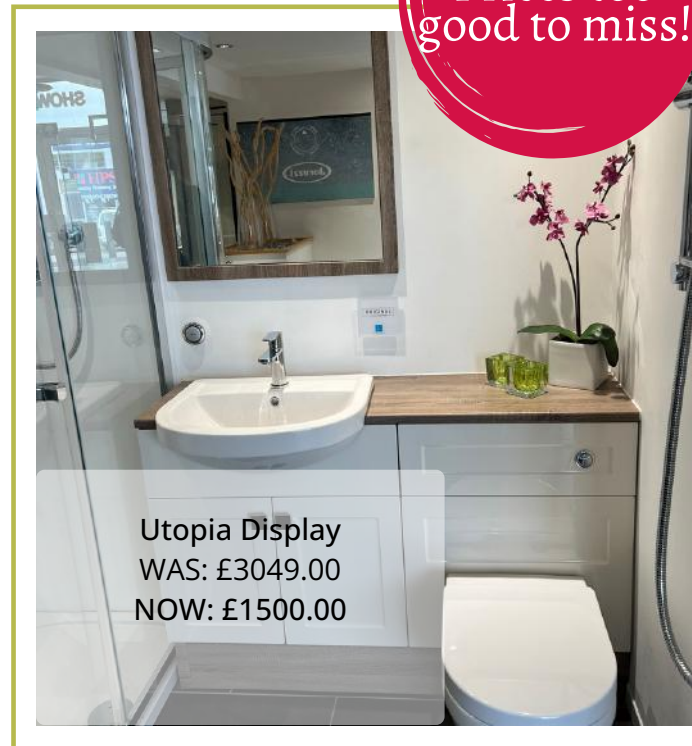
- Grease a large casserole dish (we used an oval 28cmx25cm dish). Slice the hot cross buns in half and butter with the unsalted butter.
- Arrange the hot cross buns in the casserole dish and put to one side.
- Heat the milk, cream and vanilla extract in a saucepan until almost boiling.
- In a jug, add the eggs, egg yolk, brown sugar and cornflour and stir together. When the milk is almost at boiling point, turn off the heat and add a splash of the hot milk to the eggs whilst stirring with a whisk. Continue to add a splash at a time, whilst stirring until you've used a third of the milk mixture, then pour the rest of the milk into the jug and stir.
- Wash the milk pan, then pour the mixture from the jug back into the pan and heat on a medium heat, whilst stirring, until the mixture thickens to thick-cream consistency. Turn off the heat.
- Add the butter and chopped chocolate to the pan, and stir until melted.
- Pour the custard mixture over the hot cross buns to cover. Leave to soak for 30 minutes and preheat the oven to CircoTherm® 170°C.
- Use a spoon to gently scrape any excess chocolate sauce off the top of the hot cross buns (so the crosses can be seen). Sprinkle over the blueberries and chocolate chunks. Place in the oven for 25-30 minutes until the custard has set.
- Remove from oven and serve.
- Tip: if you want a non-crusty result add low added steam for the cooking duration.

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.



Crosswater Artist Basin Unit & Nepi Round Inset Basin

Product details:

60cm wide, ex-display.

More information can be found on our website.

Price

WAS: £2235.00 NOW: £1115.00

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.

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 April's Report...

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

