



# The Ream Report

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



## Spring is in the air...

As the days grow longer and nature begins to awaken from its winter slumber, we find ourselves stepping into the refreshing embrace of April. With the bloom of spring flowers and the promise of new beginnings, this month brings a sense of rejuvenation and excitement.

In this edition of our newsletter, we're thrilled to share a spring-inspired lineup! From inspiring interior tips to delectable recipes and fantastic ex-display deals, there's plenty to spark your creativity.

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 can't wait to explore new projects with you!

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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!  
Summer 2024 kitchen trends

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# Interior Of The Month!

## Mr & Mrs Stewart

Mr. Stewart, having recently renovated his entire home, desired a kitchen redesign focused on creating a large, inviting area where he could unwind and enjoy spending time with his family.

This kitchen is masterfully equipped with sleek AEG appliances, much to Mr Stewart's delight. These appliances include a black induction cooktop with an integrated extraction system, strategically placed ovens, and a stylish built-in wine cooler. The Georgia cabinetry extends to form an elegant bar area with a mirrored splashback, perfect for displaying glassware and spirits. This feature enhances the kitchen's role as a welcoming space for entertainment. The entire layout, tailored to Mr. Stewart's preferences, showcases the kitchen as a versatile heart of the home, adept for both culinary creativity and a relaxing gathering spot, embodying the essence of contemporary living.







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





# Designer Discussions

Your monthly feature from our expert designers

## Summer 2024 Kitchen Trends

As summer 2024 approaches, the kitchen continues to hold its position as the beating heart of the home, undergoing a transformation to adapt to the demands of contemporary living. This season, a harmonious fusion of sustainability, technology integration, and a dedication to comfort and convenience shapes the forefront of kitchen design trends.

Here's a glimpse into the top trends defining kitchen spaces as we step into the summer of 2024



### Sustainability Takes Center Stage

In an era where environmental consciousness is at the forefront of consumer choices, sustainability reigns supreme in kitchen design. Homeowners are increasingly opting for eco-friendly materials and practices that minimise their carbon footprint. From reclaimed wood and bamboo to recycled glass and low VOC paints, sustainable materials are becoming staples in kitchen remodels. Not only do they reduce environmental impact, but they also infuse spaces with a natural charm and warmth.

The emphasis extends beyond materials to encompass energy-efficient appliances and fixtures. LED lighting, induction cooktops, and smart thermostats are popular choices, not only saving energy and money but also contributing to a greener planet.

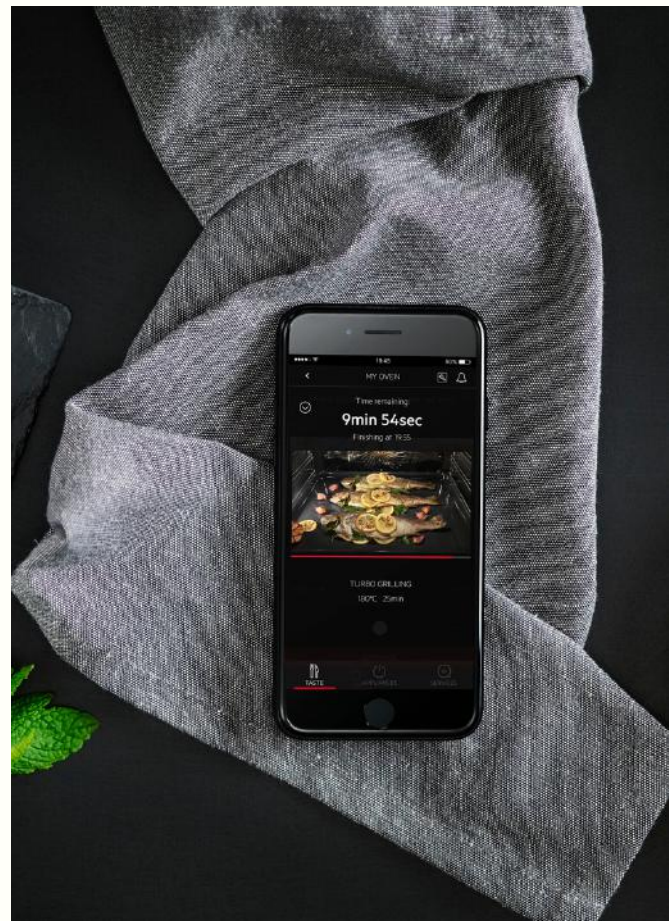
### Integration of Smart Technology

With the rapid advancement of technology, smart kitchens are no longer a futuristic concept but a present-day reality. As we step into summer 2024, expect to see a surge in connected appliances and gadgets designed to streamline kitchen tasks and enhance convenience.

Voice-activated assistants like Alexa and Google Home are being integrated into kitchen designs, allowing users to control appliances, set timers, and even access recipes hands-free. Smart refrigerators equipped with cameras and touchscreens enable users to monitor food inventory, track expiry dates, and create shopping lists seamlessly.

### Multi-Functional Spaces

The kitchen is no longer just a place for cooking; it has evolved into a versatile hub for socialising, working, and relaxation. As such, kitchen designs in the summer of 2024 are prioritising flexibility and multi-functionality.





Open-concept layouts seamlessly merge kitchen, dining, and living areas, fostering a sense of connection and flow. Multi-purpose islands with built-in seating or workstations serve as focal points for family gatherings or remote workspaces.

Furthermore, adaptable storage solutions such as pull-out pantries, adjustable shelving, and hidden cabinets maximize space utilization while maintaining a clutter-free environment.

### **Warm and Inviting Aesthetics**

In contrast to the sleek and minimalist trends of previous years, summer 2024 embraces a return to warmth and comfort in kitchen aesthetics. Natural materials like wood and stone infuse the space with a sense of earthiness, while soft, neutral color palettes create a calming ambiance.

Textures play a pivotal role in adding depth and visual interest to kitchen designs. Matte finishes, textured tiles, and tactile fabrics provide a sensory experience that invites touch and interaction. To enhance the cosy atmosphere, homeowners are incorporating elements of biophilic design, such as indoor plants, natural light, and organic shapes, which promote a connection to nature and improve overall well-being.

Ultimately the summer of 2024 brings a harmonious blend of sustainability, technology, and comfort to kitchen trends. From eco-friendly materials and smart appliances to multi-functional spaces and personalized touches, today's kitchens are evolving to meet the diverse needs and preferences of homeowners while embracing the values of a modern lifestyle. As we embark on this culinary journey, let's toast to a season filled with innovation, creativity, and unforgettable moments shared in the heart of the home.

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 Lara  
Kitchen Designer  
REAM INTERIORS





# Cook it with **NEFF**



## Feta Stuffed Lamb Burgers with Minted Pea Guacamole

- Prep time: 30 mins
- Cooking time: 15-20 mins
- Serves: 4 burgers



## ingredients

### Lamb Burgers:

- 500 g lamb mince
- 1 small onion, finely diced
- 20 g panko breadcrumbs
- 1 small egg
- 1/2 tbsp Worcestershire sauce
- 1/4 tsp salt
- 1/4 tsp black pepper
- 100 g feta cheese, crumbled
- 2 tbsp finely chopped fresh parsley
- 2 tbsp olive oil

### Minted Pea Guacamole:

- 300 g fresh petit pois peas, cooked and cooled
- 1/2 small red onion, finely diced
- Small bunch coriander, finely chopped
- 1 tbsp finely chopped fresh mint leaves
- 1 jalapeno, finely chopped
- 1 clove garlic, peeled and minced
- Juice of 1/2 lime
- 4 tbsp creme fraiche
- 1/4 tsp salt
- 1/4 tsp black pepper

### Buns:

- 4 brioche buns, sliced in half and lightly toasted
- 1 baby gem lettuce, leaves separated and washed
- 1/2 small red onion, peeled and sliced
- 4 cherry tomatoes, finely chopped

## directions

- Preheat the oven to CircoTherm® 200°C. Line a baking tray with baking parchment.
- Start by making the burgers. Place the mince, onion, panko, egg, Worcestershire sauce, salt and pepper in a bowl and mix together with your hands.
- Divide into four portions. Roll each portion into a ball and make a hole in each ball using your thumb.
- Mix together the crumbled feta and parsley and spoon into the holes you just made. Seal the holes and gently pat meat until you have burger-shaped patties. Place on the prepared baking tray.
- Drizzle the burgers with the oil and place into the oven to cook for 15-20 minutes, until browned and cooked throughout.
- Meanwhile, make the minted pea guacamole. Place the peas in a bowl and mash with a fork or pulse lightly in a food processor. Add the remaining guacamole ingredients to the bowl and mix together until combined.
- Take the bases of the brioche buns and place on a serving place. Top with lettuce leaves, then place a burger on top of each one.
- Spoon on the minted pea guacamole, then add red onion slices and chopped tomato. Serve immediately with extra minted pea guacamole.

# Cook it with



Raspberry & Chocolate Chunk Banana Bread with Chocolate Ganache

- Prep time: 30 mins
- Cooking time: 40-50 mins
- Serves: 8-10



## ingredients

### Raspberry and chocolate chunk banana bread:

- 1 large egg
- 75g unsalted butter, melted and cooled to room temperature
- 125g golden caster sugar
- 2 very ripe bananas
- 160g plain flour
- ½ tsp baking powder
- ½ tsp bicarbonate of soda
- 120g chocolate chunks
- 120g raspberries, chopped into quarters and tossed in 2 tbsp flour

### Chocolate ganache:

- 105ml double cream
- 100g good quality dark chocolate, broken into pieces

## directions

- Preheat the oven to CircoTherm® 170°C and line a 2lb loaf tin with a loaf liner.
- In a stand mixer, whisk the egg, butter and sugar until combined, then add in the bananas. Whisk again until the banana breaks down and you've got a slightly lumpy liquid.
- Add the flour, baking powder and bicarbonate of soda and fold together until combined.
- Add in the chocolate chunks and raspberries. Fold again until just combined.
- Pour into the loaf tin. Place in the oven for 40-50 minutes until cooked through (you can check this by inserting a metal skewer in the cake, if it comes out clean, it's cooked).
- Take out of oven, leave to cool for a few minutes, then remove from the tin cool completely on a cooling rack.
- Now, make the ganache. 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 a lid on the pan. 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.

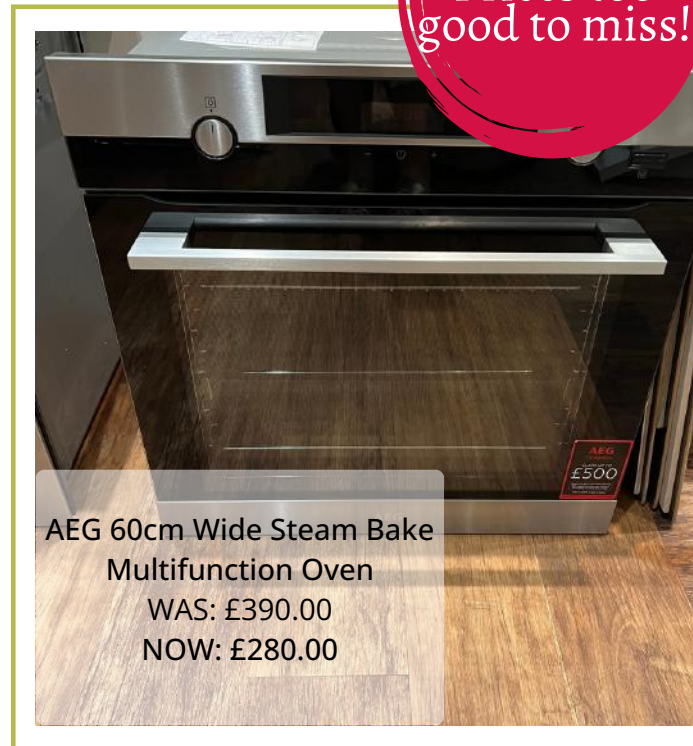


# Ex-Display Offers

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.



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



## NEFF Fridge/Freezer

### Product details:

NEFF Built In Fridge-Freezer. 1772.0 x 541.0 x 545.0 mm

More information can be found on our website.

### Price

WAS: £780.00 NOW: £500.00

## 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



## Crosswater Artist Basin Unit & Nepi Round Inset Basin

### Product details:

Onyx Black with Solid Oak worktop and Oak legs. Handless, soft Close Drawer.

More information can be found on our website.

### Price

WAS: £2235.00 NOW: £1115.00



For more fantastic bargains visit our website [ream.co.uk/ex-display](http://ream.co.uk/ex-display).

# Meet The Team!



Delivering our clients' stunning new interiors during the day is such a rewarding experience. I thoroughly enjoy interacting with everyone I meet along the way, and tuning in to daytime radio adds an extra layer of enjoyment to my journey!

**-Liam, Driver.**

## In May's Report...

- Scumptious summer recipes
- Another stunning interior of the month
  - More fantastic ex-display offers
- Meet more of our wonderful team...

