



The Ream Report

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



Euro Fever...

With the Euros on the horizon, football fever is reaching its peak, adding an extra layer of excitement to the vibrant atmosphere of the month. So, get ready to embrace the joys of summer and the thrill of the beautiful game as we dive into all that June has to offer!

And while you're gearing up for the excitement of the Euros, why not take the opportunity to score big in another arena – your home interior! This summer could be the perfect time to transform your living space into a winning masterpiece. Whether you're envisioning a chic redesign, a cosy revamp, or a complete makeover, our talented designers are here to help you achieve your goals.

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.

JUNE 2024

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

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Elevate your bathroom with gold finishing touches

VOL. 135

Interior Of The Month!

Mr & Mrs Wharton

Seeking to enhance their home and elevate the kitchen, Mr and Mrs Wharton embarked on an upgrade journey where they converted two rooms into one. They wanted to maximise every inch of their new kitchen area to its fullest potential and create a large, welcoming area.

The first stage in this project was to transform the two rooms into one, giving Mr. and Mrs. Wharton more space. Deciding on Aldana cabinet doors in PTO Taupe Grey, a bespoke colour they loved, resulting in a timeless interpretation of the classic shaker-style kitchen. Their integration with the gold grain worktop radiates an air of sophistication, and also being inviting and welcoming, making it one of their favourite features.





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Designer Discussions

Your monthly feature from our expert designers

How To Elevate Your Bathroom with Gold Finishing Touches

In the realm of interior design, even the smallest details can make a significant impact. When it comes to bathrooms, incorporating gold or brass finishing touches can transform a mundane space into a luxurious retreat. From faucets to hardware and fixtures, the addition of these metallic accents exudes opulence and sophistication.

Here's how integrating gold or brass elements can elevate your bathroom, particularly when paired with wood, marble, or painted surfaces.



A Touch of Elegance: Faucets and Fixtures

One of the most striking ways to incorporate gold or brass into your bathroom design is through faucets and fixtures. Swapping out standard chrome fittings for gold or brass alternatives instantly adds a touch of elegance and glamour. Whether you prefer a classic polished finish or a more subdued antique patina, these metallic hues imbue the space with warmth and character. Moreover, the reflective properties of gold and brass can enhance the overall brightness of the room, creating an inviting ambience.

Harmonizing with Natural Elements: Wood and Metal Fusion

Gold or brass finishes complement a variety of materials commonly found in bathrooms, including wood and marble. When paired with rich, natural wood tones, these metallic accents create a striking contrast that elevates the visual appeal of the space. Whether incorporated through cabinet hardware, mirror frames, or towel racks, the fusion of wood and metal adds depth and texture to the room. Additionally, the warmth of wood balances the lustre of gold or brass, resulting in a harmonious and inviting atmosphere.

Luxurious Contrasts: Gold/Brass and Marble Accents

Marble has long been synonymous with luxury and sophistication in interior design. By introducing gold or brass finishing touches alongside marble surfaces, you can amplify the sense of opulence within your bathroom. Whether adorning vanity countertops, shower fixtures, or decorative accessories, these metallic accents create luxurious contrasts against the timeless beauty of marble. The combination of smooth, cool marble and the warm, reflective qualities of gold or brass fosters a sense of indulgence and refinement.





Enhancing Painted Surfaces: A Pop of Glamour

Even in bathrooms with painted walls or tiles, gold or brass finishing touches can add a pop of glamour and personality. Whether incorporated through light fixtures, drawer pulls, or towel bars, these metallic accents serve as focal points within the space. Against a backdrop of neutral or bold hues, gold or brass elements stand out, infusing the room with a sense of luxury and sophistication. Moreover, the reflective nature of these finishes can visually expand the perceived size of the space, making it feel more open and airy.

the addition of gold or brass finishing touches can elevate your bathroom design to new heights of luxury and style. Whether paired with wood, marble, or painted surfaces, these metallic accents imbue the space with warmth, elegance, and personality. From faucets to hardware and fixtures, the subtle shimmer of gold or brass creates a sense of opulence that transforms the ordinary into the extraordinary. So, indulge your senses and elevate your bathroom into a sanctuary of refined beauty with the timeless allure of gold or brass.

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 Kris
Bathroom Designer
REAM INTERIORS



Cook it with



Perfect on the grill or BBQ, try this open steak sandwich

- Prep time: 30 mins
- Cooking time: 10-15 mins
- Serves: 2



ingredients

- 2 sirloin steaks
- 2 Tbsp unsalted butter
- 2 garlic cloves
- 2 spring onions
- 25g fresh basil
- 1 Tbsp sherry vinegar
- 1 Tbsp djon mustard
- 1 fresh chilli
- 80g mixed salad leaves
- 2 Tbsp extra virgin olive oil
- 1 Tbsp balsamic glaze
- ½ lemon
- 2 chunks of Focaccia or slices of Sourdough

directions

- Pat-dry the steaks with kitchen paper, then rub just enough vegetable oil to coat and leave on a plate to come to room temp.
- Peel and smash garlic cloves, finely slice basil, chilli and spring onions.
- Bring a large pan to high heat then add a drizzle of oil.
- Season the steaks with a good amount of salt all over, then place into the hot pan. Use the back of a spatula to press the fillet down, and leave for 2 minutes without moving on one side - to get a beautiful golden crust. Flip the steak, add a big knob of butter and garlic, turn the heat to medium and cook on the other side for 90 seconds. Remove the steaks onto a plate and leave for 5 minutes to release its resting juices.
- Turn the pan to low heat and add sherry vinegar to de-glaze, mixing together with the steak. Add the basil, spring onions, chilli, fresh black pepper and a pinch of salt to the pan, then toss, turn the heat off and set the pan aside.
- Slice the focaccia or sourdough and toast if needed.
- In a medium sized bowl, mix together salad, extra virgin olive oil, lemon, and a pinch of salt.
- Slice the steak and add all the resting juices into back into the pan, along with the steak, covering the steak in all its meaty sauce.
- Layer some mustard on every slice of bread, a handful of the lettuce, a pile of steak and pour over the steaky juices, sprinkle some flaky salt on the steaks, and finish with a drizzle of balsamic glaze.

Cook it with

A summer evening treat - frozen raspberry cream dessert

- Prep time: 30 mins
- Freezing time: Overnight
- Serves: 6



ingredients

- 300 ml double cream
- 200 ml creme fraiche
- 1 lemon
- 1 tsp vanilla paste
- 50 g condensed milk
- 150 g raspberries
- 150 g biscuits, lemon shortbread if possible
- 40 g unsalted butter, melted

Coulis:

- 150 g raspberries
- 2 tbsp water
- 1 tbsp caster sugar

directions

- Lightly grease a large 6-hole muffin tin and then line with clingfilm, making sure the clingfilm sits flat to the bottom and sides of the muffin holes. In a food processor blitz the biscuits into a fine crumb and then mix with the melted butter.
- Press the mix into the lined tray, making six even biscuit layers at the bottom of the muffin holes. Place the tin in the fridge to cool and firm.
- Meanwhile, place the raspberries for the coulis into a small pan and add in the water and sugar. Cook down for 5-10 minutes until the raspberries disintegrate. Take off the heat and cool slightly before pushing through a fine sieve with the back of a spoon. Place the coulis in the fridge to cool and thicken completely.
- Meanwhile in a large bowl, whisk the cream into stiff peaks. Place the creme fraiche into a separate bowl and do the same with this. Then add in the condensed milk and the vanilla. Stir together until well combined. Add the creme fraiche mix to the double cream and fold together.
- Take the tin from the fridge and divide half of the cream mix between the six cases. Using the back of the teaspoon to flatten the mix evenly, making sure it goes into all the corners. Spoon over a few tablespoons of the coulis and using the edge of the spoon, marble the coulis through the cream. Dot over half the raspberries, then repeat the processor with the remaining ingredients.
- Place in the freezer to set, preferably overnight. Remove from the freezer 30 minutes before serving and serve with extra raspberries and the leftover coulis.

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



Utopia Display

Product details:

Tuscan Gloss doors, Durham Oak carcass plinth & Worktop
More information can be found on our website.

Price

WAS: £3049.00 NOW: £150.00

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

STAR
BUY

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



Allure 700mm Illuminated Cabinet

Product details:

Crosswater Allure 700mm Illuminated Cabinet with Sensor Switch

More information can be found on our website.

Price

WAS: £980.00 NOW: £300.00



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

Meet The Team!



I have been selling and designing bathrooms for the last seven years and enjoy meeting new people and helping them create beautiful bathrooms. Customer satisfaction is my number one aim as well as being part of an experienced sales team. I enjoy all aspects of my job and love all the new challenges my day brings.

-Kris, Bathroom Designer.

In July's Report...

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



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