



The Ream Report

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



Cosy up for Autumn

We're heading into the penultimate month of 2024, and it's incredible how quickly the year has flown by. From the warmth and sunshine of a memorable summer to the crisp, cool days of autumn, we're now settling into the cosiness of winter. There's nothing quite like curling up in soft PJs, a hot chocolate in hand, and dreaming of the perfect space to unwind on these longer nights.

As we shift seasons, it's natural to start thinking about how your home can evolve with you. Imagine having a beautiful, refreshed space that's ready to welcome new memories, whether it's a family gathering spot, a serene office, or a cosy reading nook. Now is the perfect moment to start planning, so by 2025, your vision can become reality!

If you're ready to begin this journey, our designers are here to bring those ideas to life. Give us a call at 01634 799 910, or reach out via email at design@ream.co.uk—our team is brimming with inspiration and ready to create a space that feels like home.

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Striking Contemporary Gloss
Kitchen

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

DESIGNER DISCUSSION!
Top tips for a family-friendly
kitchen.

Interior Of The Month!

Mr & Mrs Shephard's Striking Contemporary Gloss Kitchen

Stunning handleless cabinetry in black gloss create a bold contemporary aesthetic. Complimented by warm oak flooring and a spacious seated island, we designed this kitchen to double as an inviting social space. Under-cabinet and pendant lighting brighten the already contrasting white worktops, highlighting the Quooker tap and induction hob. A series of cutting-edge appliances, provide exceptional functionality.





Designer Discussions

Your monthly feature from our expert designers

Essentials for a family-friendly kitchen!

It is important not to forget the practicalities of cooking and dining in a family kitchen. Your kitchen should accommodate the whole family, with seating for everyone, storage for everything, and easy-to-clean surfaces. However, aesthetics are equally vital when it comes to ensuring you and your family enjoy your kitchen for many years.



Seating

Factors like seating can completely transform your space, creating a place to socialise with family and friends or enjoy casual meals with your partner after work. Whether your kitchen is large or small, there are many ways to incorporate a seating area into your design. Seating can be anything from benches and chairs to bar stools. If you have an open-plan kitchen, including a dining table can create a social hub. Alternatively, bar stools positioned at a kitchen island or peninsula are perfect for casual meals or for your children to do their homework while you're cooking away.

Islands & Peninsulas

Islands or peninsulas make a great addition to the kitchen. They create a social hub for families to gather, making mealtimes more enjoyable. An island can be used for multiple purposes during the cooking process, whether chopping vegetables or preparing dessert. In addition to being useful in the kitchen, islands create a focal point that can form part of your decorating scheme.

Curves

Curves soften harsh edges, so you don't have to worry about little ones bumping into sharp corners. Either curved units or curved corner end pieces are great.





They are ideal if you have a busy kitchen with kids running around and want to make it family-friendly!

Integrated Appliances

Integrated appliances make a great choice for busy kitchens. They're easier to clean and don't have parts that can easily get lost or broken.

These are the most common options:

- French door refrigerator with spill-proof glass shelves
- Dishwasher with an internal water filter and auto-sensor drying system
- Integrated ovens

Microwaves On Worktops

Many people want to build a microwave into a tall wall unit, but younger children cannot reach them. Instead, place the microwave on a worktop that is at child height. This makes it easier for your children to reach their food safely!

Lighting

Light is essential to creating the right atmosphere. While you may want to create a relaxed environment for dinner parties, you'll also need suitable lighting for your children to focus on their homework. Consider installing dimmers on your lights, which can lower or increase their intensity as needed. Including dimmer lights will allow flexibility with how bright or dark your kitchen feels at any given time.

Another thing to consider is colour temperature; different temperatures give off different moods and can change how we feel about our surroundings, from relaxed (warmer colours) to energetic (cooler colours). For example, red light has been shown to increase appetite—perfect for those post-dinner snacks!

The key to a family-friendly kitchen is flexibility. You need to be able to change the layout of your kitchen quickly and easily, depending on what you're doing. A large island or peninsula is great for families because it can be used for cooking, eating and socialising all at once. This means you don't have to keep moving furniture around, which saves time and effort!



By Lara
Kitchen Designer
REAM INTERIORS



Cook it with NEFF

Perfect for sharing around the bonfire, dark chocolate cinnamon rolls

- **Prep time:** around an hour
- **Cooking time:** 30-35 mins
- **Serves:** 12 rolls



ingredients

For the rolls:

- 500g strong bread flour (plus 3 tbsp extra for kneading)
- 45g caster sugar
- 1 tsp salt
- 10g instant dried yeast
- 300ml whole milk
- 45g unsalted butter
- 1 large egg

For the chocolate topping:

- 50g dark chocolate, roughly chopped
- 30g unsalted butter
- 115g icing/confectioners' sugar, sifted
- 45ml boiling water

For the filling :

- 2 Bramley or other cooking apples
- 1 tbsp lemon juice
- 100g light brown muscovado sugar
- 1.5 tbsp ground cinnamon
- ¼ tsp allspice
- ¼ tsp ground cloves
- ¼ tsp ground ginger
- 60g unsalted butter, at room temperature (very soft but not melted)

directions

- Start with the rolls. Add the flour and sugar to a large bowl. Add the salt to one side of the bowl and add the yeast to the other side (yeast doesn't like direct contact with salt). Set aside.
- Pour the milk into a jug and add the butter to the jug, heat in the microwave until the butter has melted and the liquid is very warm, but not boiling (around 60-90 seconds).
- Preheat the oven to 180°C with low added steam, and line a roasting tray with non-stick foil.
- It will be sticky, but try not to add more flour as it will make the buns tough. Alternatively, you could knead using an electric mixer with a dough hook (mixing for 5 minutes). Gather the dough into a ball and place it in a bowl that's been lightly greased with olive or vegetable oil. Cover with cling film and leave to rest for 10 minutes.
- Now make the filling. Peel the apples and finely chop them, then place them in a bowl and stir in the lemon juice (to prevent the apples from browning).

directions

- In a separate bowl, mix the sugar, cinnamon, allspice, cloves and ginger. Grease a rectangular large (35cmx23cm) baking dish with butter or oil.
- Roll out the dough on a lightly floured surface into a 30cmx45cm rectangle. Spread the soft butter all over the dough – right up to the edges. Sprinkle on the spiced sugar, to cover the butter. Spoon on the apples in an even layer, right up to the edges too. Roll the dough into a 45cm long roll. Use a length of cotton or a very sharp knife to cut the ends off the roll, then cut the roll into 12 even slices and arrange in the baking dish (3 by 4).
- Place in the oven and use the bread proving function to prove the rolls for 30 minutes. They should almost double in size during this time.



Chef Tip: Switch to milk chocolate if the kids aren't keen on dark!



- Once proved, remove from the oven and preheat the oven to CircoTherm® 175°C with power boost. When the oven is at temperature, place the rolls in the oven and turn on low steam. Cook for 10 minutes, then turn off the steam and reduce the temperature to 170°C. Cook for a further 10-15 minutes until browned. Note: you can cover in foil for the last 5-10 minutes if the rolls are browning too quickly. Once the buns are cooked, leave to cool for 15 minutes – during which time you can make the topping.
- Place the chocolate in a pan with the butter and heat at induction setting 2, stirring often, until the chocolate has melted. Stir the icing sugar into the mixture using a hand whisk, then stir in the boiling water, a little drizzle at a time, stirring with the whisk, until you get to the consistency of custard. Drizzle the chocolate sauce over the apple cinnamon rolls and serve.

Scan me to view the full recipe card



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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.



NEFF Built In Fridge-Freezer

Product details:

1772.0 x 541.0 x 545.0 mm

More information can be found on our website.

Price

WAS: £750.00 NOW: £400.00

Crosswater Artist Basin unit & Nepi Round Inset basin

Product details:

Onyx Black with Solid Oak worktop and Oak legs.

More information can be found on our website.

Price

WAS: £2235.00 NOW: £950.00



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: £250.00



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

Meet The Team!



I'm the 'cheeky chap' here at Ream and love nothing more than a good chat when I'm out on jobs and am known for distracting the designers when I pop into the showroom (tut-tut). At the weekend my favourite thing to do is to spend time with my French Bulldog, Hugo.
-Terry, Kitchen Fitter.

In December's Report...

- Christmas recipe ideas
- Another stunning interior of the month
 - More fantastic ex-display offers
- Meet more of our wonderful team...

