

The

# Monsoon Edit

JULY'23



## PROVIDENT DIGEST

**Best  
Places**  
To Visit In  
Monsoons

**Easy  
Ways**  
To Brighten Up  
Your Home

Steaming Hot  
& Easy-To-Make  
**Recipe**

# From The COO's Desk

I strongly believe that industry leaders have a duty to be the architects of change, paving the way for environmental consciousness. Environment regulatory measures from the government also play a pivotal role. It is imperative that we acknowledge that our lifestyle choices have far reaching consequences.

The power to bring about change lies within us and education and awareness are key to drive this change. Let us all embrace our individual roles in making a contribution towards creating a sustainable future.

*-Mallanna Sasalu*



## World Environment Month

We, at Provident, believe in taking conscious steps every day to create healthier living spaces and make a positive difference to our planet over time. As we hosted a month-long celebration of environmental consciousness, our residents came together to do their bit and contribute towards a greener future.



# In Focus



## PROVIDENT SUNWORTH CITY

Near Mysore Road - Nice Junction, Bangalore

Discover your perfect abode, in the city of more. Sprawling across a massive 60 acres of land, Provident Sunworth City is crafted to ensure that every convenience you need and want is just a wish away. Sitting in close proximity to the Challaghatta Metro Station and with easy access to the Mysore-Bengaluru highway, residents can enjoy seamless connectivity with us.

Breathe in the embrace of nature every day with the 19 acres of lush green covers, encapsulating over 7000 trees set against the backdrop of mesmerising views. Our thoughtfully-crafted 2 & 3 BHK homes and 50+ world-class amenities together meet the needs of a thriving community.

[Know More >](#)



PROVIDENT  
PREMIER

You've embarked on a journey towards the lifestyle you truly deserve. Now, extend the invitation to your friends and families who believe in embracing more, together.

[Step Into Extraordinary Living](#)



# Making Dreams Come True Over 15 Years

15  
Years  
Experience

50,000+  
Happy  
Customers

12.8  
Million Sq.Ft.  
Delivered

9  
Cities

5000+  
Homes in the  
Making

12,000+  
Homes  
Delivered

## Winner's Circle

We are proud of the achievements of the Provident Family and delighted to share them.



**Best CRM Team of  
the Year**

2nd Annual CX Excellence Awards  
2023 by Quantic



**Monisha Aluvila**  
Women Achievers in  
Customer Relations

Realty+ Women Icon Conclave  
& Awards 2023



**Bhakti Jadhav**  
Women Achievers in  
Legal Practice

Realty+ Women Icon Conclave  
& Awards 2023



# Embrace the Joys of Community Living

At Provident Housing, we believe in much more than just building houses. Fostering a thriving community and inspiring a sense of oneness is at the heart of everything we do.

You have stepped into a world where people from all walks of life form a tapestry of shared experiences and celebrations. This true sense of community spirit is fuelled by our well-planned neighborhoods that enhance the overall living experience. It's all about "YOU." Discover a home where you build lifelong connections and cherished memories.



Judicial Layout, Kanakapura Road, Bengaluru



Soukya Road, Whitefield, Bengaluru





# Steaming Hot & Easy-To-Make

Curling up on the couch with a piping hot drink and some delicious snacks during the rains is one of life's purest delights. So, this monsoon, we have brought you a lip-smacking recipe... try this out and savour the experience!



## Mexican Bread Roll

### Ingredients:

Slices of bread: 8

Finely chopped capsicum: 1/4 cup

Boiled sweet corn kernels: 1/4 cup

Grated cheese: 2 tablespoons

Butter: 1 tablespoon

Millet/Quinoa Flour: 1 tablespoon

Red chilli flakes: 1/2 teaspoon

Milk: 1/2 cup

Salt: To taste, Oil for deep frying or Air Fry

### Method:

Heat the butter in a non-stick pan. Add millet/quinoa flour to it and cook on a medium flame for a minute. Remember to keep stirring continuously. Add milk to this and cook for 2 minutes. Keep stirring; make sure there are no lumps. When the sauce thickens, add other ingredients --salt, chilli flakes, cheese, corn and capsicum -- and cook for another two minutes. Do not forget to stir continuously. Keep this aside for the time being.

Remove the crust of bread slices and then roll each slice with a rolling pin. Moisten the edges of each slice with water and place half a tablespoon of the filling in the centre. Roll each slice tightly and seal both sides to ensure the stuffing does not spill.

Heat the oil in a kadhai and deep fry the rolls till they become golden brown from all sides. Dab excess oil with absorbent paper. If you choose to air fry, which is obviously a healthier option, set

the temperature at 320 degrees Fahrenheit and heat for around 10 minutes, until the crust of the rolls turn golden brown. Enjoy it with tomato ketchup or any homemade chutney.



# Curated Musings

Dive into the engrossing blogs we have curated for you. From the latest interior trends to expert investment advice and idyllic travel destinations, we have something for everyone.



Easy Ways To Brighten Up Your Home During Monsoon

[Read More](#)



Best Places in South India to Visit in Monsoon

[Read More](#)



Goa: The Land of Harmonious Fusion of Vibrant Cultures

[Read More](#)



## Purva Streaks

Be it end-to-end interior solutions for your new home or a makeover of your current one, Purva Streaks has got you covered! Transform every nook and corner of your space with interiors that best reflect your persona.

[Visit The Website](#)



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