

## From The CEO's Desk

As the vibrant celebration of our culture unfolds with the onset of the festive season, we are reminded of the warmth and joy that homes bring. At this time of year, we celebrate the essence of community, the beauty of diversity, and the spirit of togetherness that unites us all.

In our bustling cities, every corner reflects a rich blend of traditions and stories, showcasing the unique heritage that makes our country truly special. This season, as families gather and friends reconnect, we are reminded of the importance of a place to call home—a sanctuary filled with laughter, love, and cherished memories.

In the heart of our multi-storied communities, as we embrace this season of joy, let us take a moment to appreciate the diversity that surrounds us.



Each festival, each gathering, is a reminder of the beautiful mosaic that enriches our lives. It's a time to reflect on our shared values, the joy of giving, and the hope that every new beginning brings.

We are grateful for the opportunity to be part of your journey in finding the perfect home. May this season fill your life with warmth, happiness, and a renewed sense of community. Together, let's celebrate the spirit of togetherness that defines us.

Wishing you and your loved ones a joyous season filled with good feelings and cherished moments.

- Mallanna Sasalu

## Indulging In The Joys Of Traditions & Festivities

Onam and Navaratri celebrations at the Provident office.





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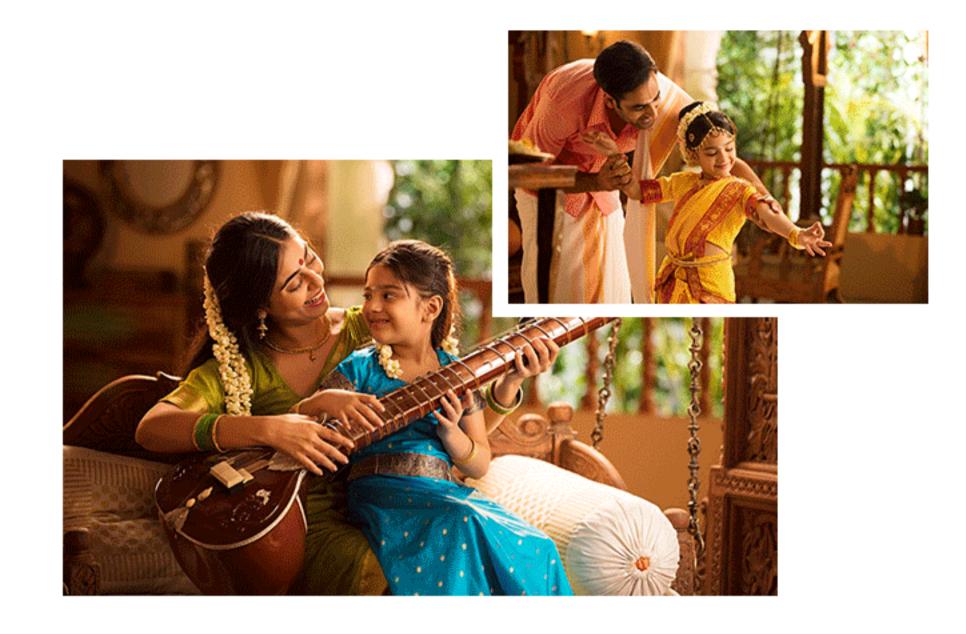




Want to have your cake and eat it too, with a cherry on top?
You're in the right place. Refer your friends and family to the Provident Premier Referral Program and get benefits for both you and them.

Step Into Extraordinary Living

# In The Spotlight





PRE - LAUNCHING





Discover the seamless fusion of modern living and cultural charm at Provident Bayscape, Kelambakkam, Chennai.

These thoughtfully crafted 2 & 3 BHK homes are designed to elevate your contemporary lifestyle. With 47% open space, over 25+ modern amenities and a spacious 10,000 sq. ft. clubhouse, you will experience #HomesMadeForChennai where every detail reflects Chennai's timeless elegance and modern outlook.

Click To Know More



16+ Years of Trust 50,000+ Happy Customers

12.8 Mn Sq.Ft. + Delivered

9 Cities 12,500+ Homes Delivered

11,000+ Homes in the Making

## Winner's Circle



Women Achievers
Realty+ Women Icon Conclave 2024



Customer Excellence Award

Quantic 4th Edition CX

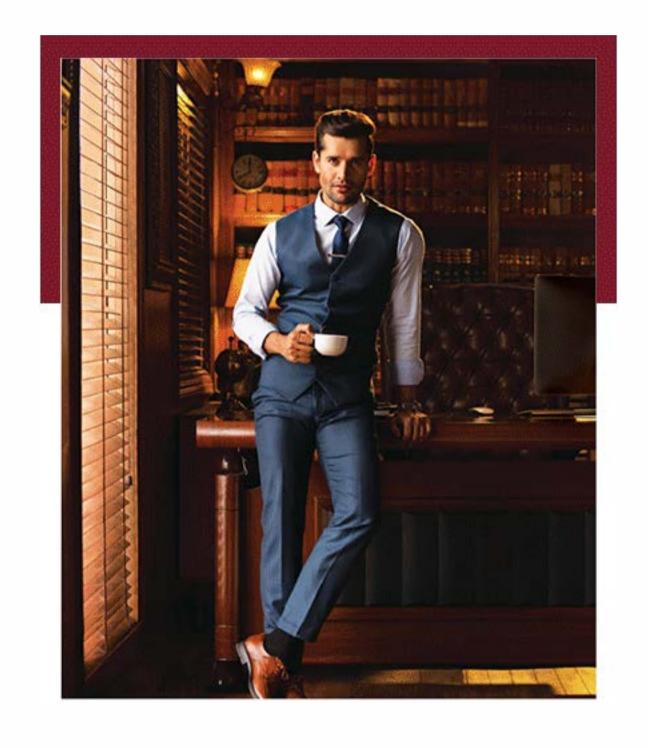
Excellence Awards 2024



Provident Housing Limited
Carbon Offset Confirmation,
Conrad Bengaluru by Hilton

## 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 neighbourhoods that enhance the overall living experience. It's all about "YOU." Discover a home where you build lifelong connections and cherished memories.



LET THEM LOOK UP TO YOU.





2&3 BHK
Premium Homes

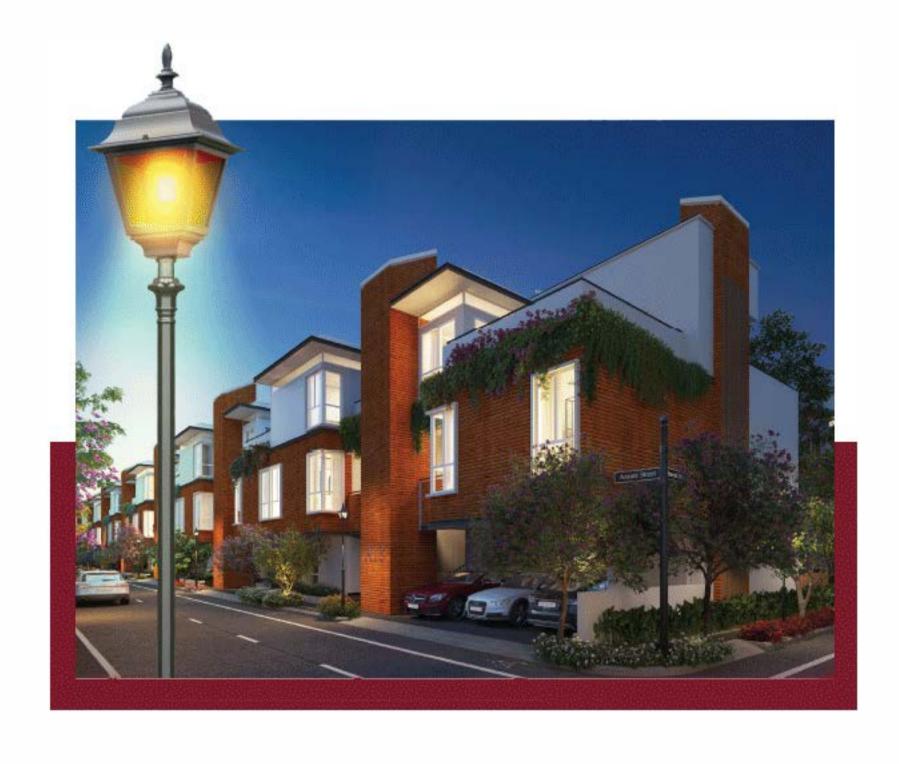


MANCHESTER INSPIRED VILLAMENTS



IVC ROAD, BENGALURU

**3 BHK**Duplex Villaments



## Soak In The Sun, Sand And Sea

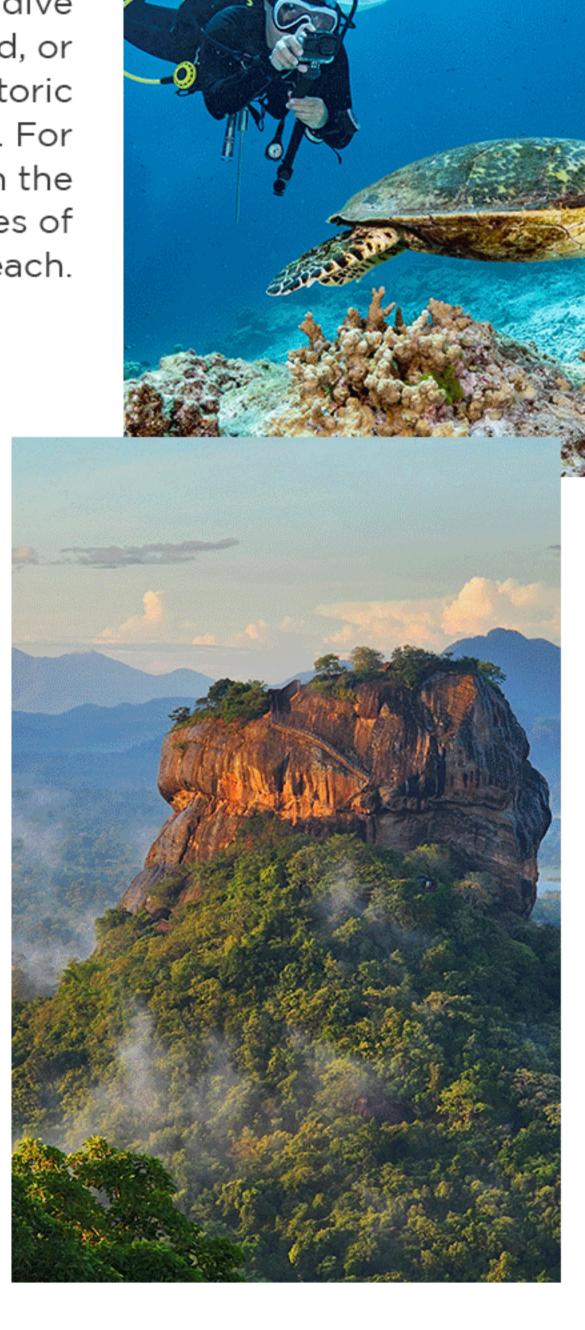
Picturesque Escapades For The Season!

#### Andaman

The Andaman Islands, nestled in the Bay of Bengal, offer a tropical paradise for all. Snorkel at Elephant Beach, dive at Havelock Island, or explore the historic Cellular Jail. For relaxation, unwind on the serene shores of Radhanagar Beach.



A land of endless charm, Sri
Lanka captivates with its
golden beaches, ancient
ruins, and lush tea estates.
Discover wildlife at Yala
National Park, marvel at the
iconic Sigiriya Rock, or
unwind on the tranquil
southern shores. With its
rich heritage and
breathtaking landscapes, Sri
Lanka promises an
unforgettable escape.



#### Vietnam

From the bustling streets of Hanoi to the tranquil beauty of Ha Long Bay, Vietnam offers a captivating mix of history and natural wonders. Wander through the lantern-lit alleys of Hoi An or explore vibrant local markets and scenic landscapes. With its diverse culture and stunning scenery, every corner promises a unique experience.

### Dessert Delights To Sweeten Your Festivities

Relish festive gatherings with delicious desserts. Create lasting memories with each bite and celebrate the unique warmth of delicacies made with love.



#### Method of preparation:

Generally, macarons are made of egg, but in this recipe, you can make aquafaba from scratch, the substitute for egg. To prepare the aquafaba, soak chickpeas in water the previous night. The next morning, strain the water and place the chickpeas in a pressure cooker immersed in fresh water. Cook until one whistle pops, then lower the heat and cook for another 10-15 minutes. Transfer the chickpeas to a bowl and refrigerate for 10-12 hours, letting the aquafaba become gelatinous.

If you are not using store-bought ricotta

cheese, you can prepare the chenna next. Boil 1 litre of full-fat milk and add two tablespoons of lemon juice to curdle it.

Once curdled, drain using a muslin cloth for 30 to 60 minutes and keep aside.
Remember to keep the butter for the macaron filling outside the fridge so it reaches room temperature by the time you make the filling.

Now, make the macaron shells. Sift almond flour and powdered sugar together in a bowl. In another bowl, whip the prepared aquafaba with tartar cream until foamy. Gradually add the granulated sugar while whipping to form stiff peaks. Transfer the batter into a piping bag and pipe

#### Rasmalai Macarons

Time Required: 3 hours Servings: 12-15 macarons

Ingredients For the Macaron Shells:

- 1 cup almond flour
- 1½ cups powdered sugar
- ½ cup aquafaba (substitute for egg)
   (prepared from scratch)
- ¼ cup granulated sugar
- ½ tsp cream of tartar
- Food coloring (optional)

#### For the Rasmalai Filling

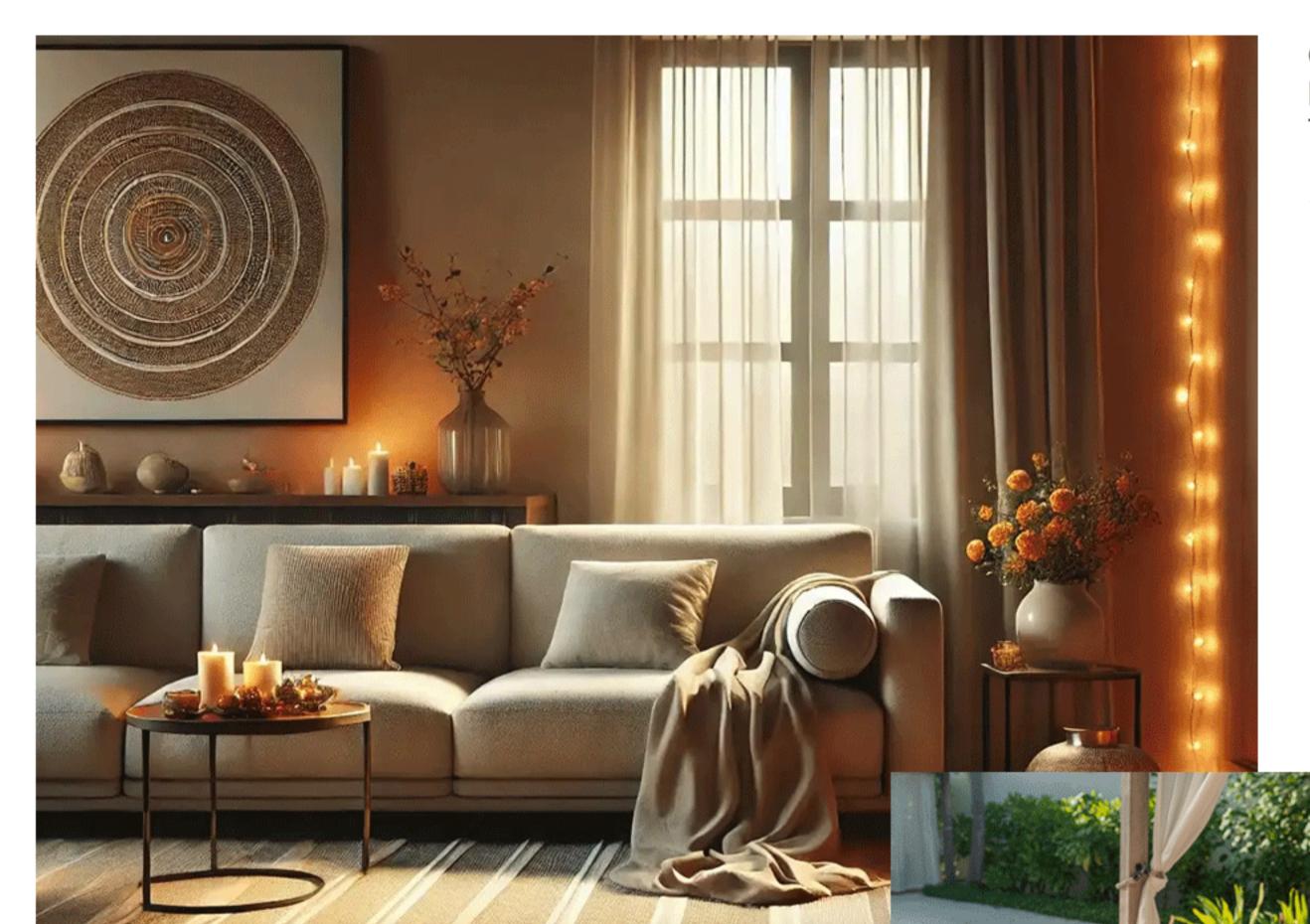
- 1 stick unsalted butter
- 3/4 cup sweetened condensed milk
- 1/2 cup ricotta cheese or homemade chenna (1 litre full-fat milk, 1 lemon)
- 1 tsp cardamom powder

small macaron circles onto your baking tray lined with baking paper. Let the shells rest for a while while you preheat your oven to 140 degrees Celsius.
Bake for 30-45 minutes.
While your macarons are baking, you can prepare the rasmalai filling. Beat the room-temperature butter until it becomes light and fluffy. Gradually blend in the sweetened condensed milk in parts until it is fully

blended. Now mix in the ricotta cheese or chenna. The texture will be slightly grainy. Transfer the mixture to a piping bag. To assemble, pipe in the rasmalai filling between two macaron shells. Refrigerate for 1-2 hours to allow the flavours to meld together. Enjoy your macarons chilled.

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# Hear It From The People Who Know Us Best

It's always a thrilling experience to turn dreams into reality. Hear from our customers as they share their experiences and the joy of owning their dream home.

Customer of Provident Sunworth City





<u>Customer of Provident Park Square</u>

Customer of Provident Botanico

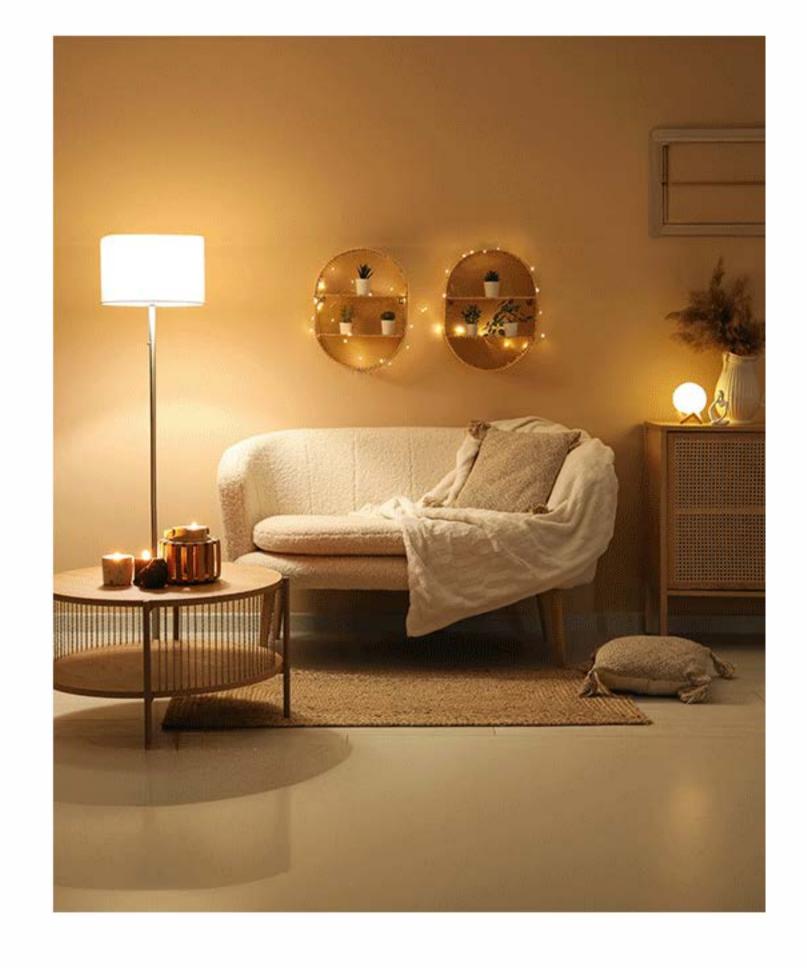
## Amore: Leisure & Lifestyle

Immerse yourself in the vibrant realms of home, fashion, and culture with the latest edition of Amore.

Uncover this season's must-have trends and discover inspiring stories, design ideas, and lifestyle tips that echo the elegance of the season.

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## Purva Streaks

As the mercury dips and the rains take a pause for the season, it's time revamp your home into a snug, inviting space. It's the perfect time to bring out the golds, reds and blues, ushering in the festive hues.

www.purvastreaks.com

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