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# YouTube Video Details

Video Name : White Sauce Pasta | Creamy & Cheesy White Sauce Pasta | Kanak's Kitchen  
Video Duration : 9:30  
Published Date : Aug 13, 2019  
Views Count : 5501751  
Likes Count : 107K  
Dislikes Count : 4.4K  
Channel Name : Kanak's Kitchen  
Tags :   
Description :-   
The white sauce pasta recipe is an easy pasta recipe made with white sauce and veggies. Watch the full video for how to make the best white sauce pasta.  
  
Do give a big like to this recipe in case you liked it, also please do share with maximum friends as possible. I love to read all your comments and questions. In case you have any questions, provide me in the comments section.   
  
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Kanak's Kitchen Hindi Channel ➔ http://goo.gl/L7Ngdo  
  
INGREDIENTS:  
BOILING:  
2 cups Penne Pasta (200 gms)  
Salt to taste  
1/2 tsp oil  
  
VEGETABLES:  
2 tsp olive/butter  
1/2 onion chopped  
1 small carrot  
1/2 capsicum chopped  
handful of corns  
Salt  
1/2 tsp black pepper powder  
  
SAUCE:  
4 tbsp butter  
4 tbsp maida  
2 cups milk  
Salt  
1/2 tsp black pepper powder  
1/2 tsp red chilly flakes  
1/2 tsp mixed herb seasoning  
4-5 tbsp grated cheese (I used Amul)  
  
GARLIC BREAD RECIPE:https://www.youtube.com/watch?v=TBauy...  
  
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▬▬▬▬▬▬▬ Kanak's Kitchen Menu ▬▬▬▬▬▬▬  
  
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# YouTube Video Text

Hey guys, how are you doing so? I'Ve got a lot of requests from viewers asking for an amazing white sauce pasta. So here it is, and this is quite an easy recipe to follow and it comes out absolutely creamy and beautiful. With that cheesy white sauce coating, the pasta completely so guys, if you enjoy watching my videos, then you do give it a thumbs up, share the recipe with your loved ones and subscribe to my channel. So let's get onto the recipe to prepare this creamy cheesy pasta. First up, we boil the pasta, so here I have taken 2 cups of pasta. This is penne pasta, which is very easily available in the market. If you want, you can use any other shape of pasta. You want to. This is 2 cups of pasta, which is around 200 grams, and this pack is easily available in the market to boil this in a large pot. Here I've taken about 5 to 6 cups of water for boiling, and so while it is boiling, I am going to add in some salt and half a teaspoon of oil and mix that as soon as it starts to boil we'll add in the pasta and mix It a bit it's a very important thing. You need to keep in mind. Is that you need to add the salt at this point. Only then only it will absorb the flavor of the salt. Otherwise, if you'll forget the salt in the pasta here and then your pasta will become a little bland. So keep that thing in mind and another thing: I'm not adding too much oil while boiling the pasta, because if you'll have too much oil over the pasta, it will not easily coat the sauce. Let it boil for about 7 to 8 minutes or until it's cooked up to 80 %. That means it should still have some resistance, so let it boil over medium flame. Only so it's been almost seven minutes I'll. Just remove one pasta and show you. This is how it looks and I'll just cut this and show you. It forms a slight white ring on top. You can see. This is the perfect stage to remove the pasta. That means this is almost done, but not fully done and then we'll cook it further. In that white cheesy sauce, this stage is called al dente in Italian, so we are going to strain the past and then to stop the carry over cooking. We are going to put some more water on top of this, so wash it under the running water. For about two to three minutes to stop the carryover cooking once that is done, I'm going to keep it aside and let it strain further and if you want you can just spread it a bit. And if you are going to use this pasta later, then you can also sprinkle some oil over it and then use it later. Next up in a pan, I'm going to add two teaspoons of oil over medium flame. If you want, you can also use some olive oil or butter instead, once that is heated, I'm going to add one teaspoon of garlic, which is finely chopped and let it fry for about thirty to forty seconds or until its rawness goes away. Once the garlic is nicely fried next, I'm going to add in one onion which I've roughly chopped like this and let it also cook for about one to two minutes or until it's slightly translucent. So let it cook for about two minutes and I'm not using more of onions as we are going to add the other vegetables also, so we don't want to turn it very dark. It'S done enough now, I'm going to add the rest of the vegetables. So, in goes one small carrot, which is chopped like this half a capsicum cut into cubes like this handful of boiled corns, you can add more or less as per your taste and cook these vegetables just for about two more minutes so that they slightly turned up And they should still retain its crunch. So here you can add any vegetables which you like and you can simply skip the ones. You don't like one more thing. If you want, you can also add some mushrooms or chicken if you like too at this point of time, so these vegetables are tossed enough for almost two to three minutes. We don't want to overcook it and make it very soft. Next, I'm going to add in some salt half a teaspoon of black pepper powder and mix that as well and after that switch off the flame and we'll keep this aside for now to prepare the white sauce in a pan over medium flame. I am going to take four tablespoons of butter, let it heat over medium flame and to this four tablespoons of butter. I am going to add in 4 tablespoons of meza that is all-purpose flour, so this is the regular salted butter which I am using. If you want, you can also use the unsalted one if you like, and after mixing the maida, keep tossing it over low to medium flame for about three to four minutes or until the rawness of the method. That is the all-purpose flour goes away, and it will also change its color slightly to peel so keep doing this over low flame only keep tossing it. We don't want to turn this very dark. One thing you have to keep in mind is that you have to continuously keep tossing this mixture over low flame. Only and one more tip I would like to give you here is that the ratio of the butter and the meta is same in this recipe, always so Erev used four tablespoons of butter, and for that I have used four tablespoons of meza. This way you will get the perfect creamy sauce. So after about four minutes, I can see if the color of the metha has changed to slightly pale. So at this point of time, I'll start adding the milk so now we'll start adding the milk gradually I mean we have to add the milk little at a time and start mixing the mixture. Otherwise, if you'll stop mixing, then it will form lumps in it. So keep mixing it all the y-value, adding the milk. So here I'm adding two cups of milk for that four tablespoons of maida so keep doing this and mixing it and soon you will see the mixture becoming slightly thicker. This is how it looks, and if you want, you can also use a whisk in between to break that lumps if any so that it comes down to very smooth and creamy base. So after mixing it for about three to four minutes, you can see the mixture becoming little thicker and all the lumps are gone I'll show you. This is how it looks at this point of time, we'll add in some salt half a teaspoon of black pepper powder. Half a teaspoon of red chili flakes and half a teaspoon of mixed herb seasoning this all the seasonings and masalas are easily available in the market and mix that as well with the base and keep cooking the sauce further for about another three to four minutes or Until it's cooked through over low flame only now how to judge that this is the right stage to put in the pasta whether the sauce is prepared or not so one tip. I would like to give you here whenever you put your spoon in the sauce and when it is coating the back of the spoon this way see this way. That means it's! The perfect coating consistency it's neither too runny nor too thick. It'S a perfect coating consistency. That'S the right state. You can put your pasta once that stage comes, I am going to add in the prepared vegetables, along with the boiled, pasta and we'll mix everything really well with the help of a spatula until all the vegetables and the pasta are nicely coated with the white sauce. So let it cook further for about two to three more minutes so that it absorbs all the flavors of the sauce. And if you find your sauce to be very thick at this point of time, then you can add just 2 to 3 tablespoons of milk or water to exist its consistency. So it's been almost 2 minutes. I am cooking over medium flame. We don't have to cook it too much, also, otherwise your pasta will be over boiled and it will break apart in it. This thing you have to keep in mind. You have to cook the pasta just enough for 2 to 3 minutes so that it's fully cooked. Also, but not overcooked. Next, I am going to put in my favorite ingredient that is cheese, so here I'm adding 3 to 4 tablespoons of grated cheese. You can add more or less cheese as per your preference. So today I am using this emojis. You can use any other cheese of your choice so now the cheese is also nicely melted. It I'll just show you the consistency. This is how it looks each and every person is completely coated with that. Cheesy white sauce is looking really flavorful, mouth-watering and tempting you can serve it hot, while serving only you can make out how beautiful and creamy it has come out. But all the vegetables are nicely cooked. You can simply serve this with some extra red chili flakes some mixed herb, seasoning and some grated cheese on top. So here you go your homemade cafe, style, creamy, white sauce. Pasta is ready if you enjoyed today's recipe, do like share and subscribe to Canucks kitchen for more such exotic recipes I'll see you soon in my next video bye, bye,

# YouTube Video Content Summary

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