Calcium propionate, a substance I discovered just before the publication of the book and mentioned on p. 29, is actually an amazing addition and I now rarely make cheese without it, but don't use it for blue and camembert because it's a mould retardant.

Adding 2 tsp of miso (instead of 1 tsp) to the sharp cheese on page 30 makes a better cheese, so please do that, and eliminate or reduce the amount of salt.

Soaking the hard tofu in a mixture of water and bicarbonate of soda and salt before frying it, gives you the consistency of soft tofu (but without the mess). Place the tofu in a bowl, add enough water to cover the tofu, stir in 1 tsp of bicarbonate of soda and 1 tsp of salt, let it soak for 8 hours. Drain the tofu, toss in the flour, salt and pepper mixture and shallow fry it or deep fry it. It doesn't work baked.

The following day drain the mushrooms, preserving the water, and chop them. Combine the mushrooms, 1 cup of the soaking water, garlic paste etc.

Ensure the pan is large enough so the mushrooms (or mushroom pieces) have enough individual space and that each piece is in contact with the pan, you don't want the mushrooms overlapping.