

page 29: 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.

page 30: 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.

page 89: The following day drain the mushrooms, preserving the water, and chop them. Combine the mushrooms, 1 cup of the soaking water, garlic paste etc.

page 122: 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.