PLANT FACT SHEET

Edibility uncertain

It has not been confirmed that this plant is safe to eat. Do not eat it on the strength of this fact sheet alone.

Amanita chepangiana Tulloss & Bhandary

GENUS *Amanita* **FAMILY** Amanitaceae

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The mushroom is eaten in curries.

DESCRIPTION

A mushroom. The cap can be 10-26 cm wide.

HABITAT

It is a temperate plant. It grows between 600-2,200 m above sea level in the Himalayas. It grows in forests.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/063c4c3d-a373-4ed7-a569-44a1a1810edd