PLANT FACT SHEET

Lactarius deliciosus var. deterrimus (Groger) Hesler & A. H. Sm.

GENUS *Lactarius* **FAMILY** Russulaceae

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom

The mushrooms are boiled or fried. They are also dried for winter.

DESCRIPTION

A mushroom.

HABITAT

It is a temperate plant.

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Pelkonen, R., et al, 2008, Element Concentrations in Wild Edible Mushrooms in Finland. The Finnish Environment 25 (As Lactarius deterrimus)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/0930e8c5-dc69-441d-992b-d7771ea960f1