PLANT FACT SHEET

Clitocybe geotropa (Bull. Fr.) Quel.

GENUS *Clitocybe* **FAMILY** Tricholomataceae

COMMON NAMES Cimballo, Monk's head

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The caps are stewed. They are also cooked with oil and garlic and used to flavour foods.

DESCRIPTION

A mushroom.

HABITAT

It is a temperate plant.

REFERENCES

Boa, E. R., 2004, Wild edible fungi and their importance to people. FAO Non Wood Forest Products Booklet 17

Cerne, M., 1992, Wild Plants from Slovenia used as Vegetables. Acta Horticulturae 318

Cocchi, L. et al, 2006, Heavy metals in edible mushrooms in Italy. Food Chemistry 98: 277-284

Hall, I. R., et al, 2003, Edible and Poisonous Mushrooms of the World. Timber Press. p 141

Kaufmann, B. et al, 1999, The Great Encyclopedia of Mushrooms. Konemann. p 73

Lentini, F. and Venza, F., 2007, Wild food plants of popular use in Sicily. J Ethnobiol Ethnomedicine. 3: 15

Pace, G., 1998, Mushrooms of the world. Firefly books. p 112

Pieroni, A., 1999, Gathered wild food plants in the Upper Valley of the Serchio River (Garfagnana), Central Italy. Economic Botany 53(3) pp 327-341

Pieroni, A., et al, 2005, Food for two seasons: Culinary uses of non-cultivated local vegetables and mushrooms in a south Italian village. International Journal of Food Sciences and Nutrition, 56(4): 245-272

Rivera, D., et al, 2007, Gathered Food Plants in the Mountains of Castilla-La Mancha (Spain): Ethnobotany and Multivariate Analysis. Economic Botany, 61(3),

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/0c8a4587-d2f2-42e7-99f3-e7e9198d78ae