PLANT FACT SHEET

Volvariella volvacea (Bull. Fr.) Singer

GENUS *Volvariella* **FAMILY** Pluteaceae

COMMON NAMES Chinese mushroom, Paddy-straw mushroom

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The fruiting bodies are cooked and eaten. They are often canned. They are also dried for later use. They are used in soups, sauces, stews, casseroles, omelettes and steamed and stir-fried dishes.

DESCRIPTION

A mushroom. It is small and round.

HABITAT

A tropical plant. It is grown on straw.

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