PLANT FACT SHEET

Calocybe gambosa (Fr.: Fr.) Donk

GENUS *Calocybe* **FAMILY** Tricholomataceae

COMMON NAMES Prugnolo, Mousseron mushroom, St George's mushroom

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The caps are roasted or stewed.

DESCRIPTION

A mushroom. The cap is 5-15 cm across. The stem is 2-4 cm high.

HABITAT

It is a temperate plant. It grows in open grasslands.

NOTES

There are about 40 Calocybe species.

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