PLANT FACT SHEET

Boletus reticulatus Schaeff.

GENUS *Boletus* **FAMILY** Boletaceae

COMMON NAMES Summer bolete, White-cap bolete

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The fruiting body is used in salads, roasted, fried, stewed and in sauces and pickled in oil.

DESCRIPTION

A mushroom.

HABITAT

It grows in Mediterranean climates.

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(Also as Boletus aestivalis)

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