PLANT FACT SHEET

# *Pleurotus cystidiosus* O. K. Mill.

**GENUS** *Pleurotus* **FAMILY** Pleurotaceae

**COMMON NAMES** Abalone mushroom, Maple oyster mushroom

## EDIBLE PARTS AND USES

**Edible parts:** Mushroom, Fungus

The fruiting bodies are eaten. They can be used in stir-fries, sauces and cooked with lamb. They can be dried.

## DESCRIPTION

A mushroom.

## HABITAT

A tropical plant.

## NOTES

Agaricaceae

## REFERENCES


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