PLANT FACT SHEET

Tricholoma populinum J. E. Lange

GENUS *Tricholoma* **FAMILY** Tricholomataceae

COMMON NAMES Poplar tricholoma, Cottonwood mushroom

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The mushrooms can be cooked while fresh or sliced and dried and used in soups.

DESCRIPTION

A mushroom. It has a strong cucumber smell. The cap is rounded or flat and 7-12 cm across. It grows singly or in clusters. The cap varies from light brown at the edges and darker towards the centre.

HABITAT

It is a temperate to Mediterranean plant. It grows singly or in clusters in sandy soil under cottonwood trees.

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