PLANT FACT SHEET

Armillaria mellea (Vahl. :Fr.) Kummer

GENUS *Armillaria* **FAMILY** Tricholomataceae

COMMON NAMES Boot-lace fungus, Honey mushroom

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The young caps or fruiting bodies are eaten cooked. They are also pickled, salted, dried, marinated, or added to soups.
It needs to be well cooked, and the liquid secreted while cooking is discarded, as it is toxic. Some people can be intolerant to this fungus.

DESCRIPTION

A mushroom. The mushroom is honey coloured. It has a thickened base and a ring when young. The cap is 3-15 cm across. and the stem is 6-15 cm high.

HABITAT

It is a temperate plant. It grows in clumps on the roots of trees and dead stumps.

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