PLANT FACT SHEET

Use with caution

This plant can be harmful if it is eaten raw, in large amounts or without the right preparation. Read the whole fact sheet before use.

Edibility uncertain

It has not been confirmed that this plant is safe to eat. Do not eat it on the strength of this fact sheet alone.

Amanita vaginata (Bull. ex Fr.) Lam.

GENUS *Amanita* **FAMILY** Amanitaceae

COMMON NAMES Grisette, Sheathed amanitopsis

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

It is eaten steamed or grilled.
Caution: It is poisonous when eaten raw.

DESCRIPTION

A mushroom. The cap is round when young and flat when ripe. It is 6-8 cm wide. The cap can be white or pale yellow. The stalk is 10-15 cm long and 1-2 cm across.

HABITAT

It grows world wide. It grows on rotten leaves in forests.

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