PLANT FACT SHEET

Terfezia boudieri Chatin

GENUS *Terfezia* **FAMILY** Pezizaceae

COMMON NAMES Terfaz Moroccan truffle

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom

The fruiting bodies are cooked and eaten. It is used in lamb stew. They are added to cooked rice.

DESCRIPTION

A mushroom or truffle.

HABITAT

It is a subtropical plant. It can grow in the desert.

PRODUCTION

Harvesting and Seed Production

In South Africa it is available in April to July.

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