PLANT FACT SHEET

Boletus aereus Bull.:Fr.

GENUS *Boletus* **FAMILY** Boletaceae

COMMON NAMES Negro-head bolete, Tanned cep

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

It is eaten raw. It can be stored by freezing.

DESCRIPTION

A mushroom. The cap is 7-16 cm across. The stem is 6-8 cm high.

HABITAT

It is a temperate plant. California.

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