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.

Lactifluus piperatus (L. ex Fr.) Roussel

GENUS *Lactifluus* **FAMILY** Russulaceae

COMMON NAMES Peppery Lactarius, Peppery milk cap

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom

The peppery taste disappears when cooked. It is not easily digested.
Caution: It can be toxic.

DESCRIPTION

A mushroom. The cap is over 15 cm across. The edges turn up forming the shape of a funnel with age.

HABITAT

It grows in pine forests in Nepal.

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