PLANT FACT SHEET

Tricholoma magnivelare (Peck) Redhead

GENUS *Tricholoma* **FAMILY** Tricholomataceae

COMMON NAMES White matsutake, American matsutake, American pine mushroom, Pine mushroom

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom

The fruiting bodies are eaten. They are used in stir-fried dishes and grilled or added to soups.

DESCRIPTION

A mushroom. It grows 10-15 cm high. It can grow alone or in groups. The cap is white when young and becomes brownish. It is curved but becomes flat.

HABITAT

It grows in sandy soil under conifer trees. The mushrooms are hidden under a layer of needles that are indicated by forming a mound.

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