PLANT FACT SHEET

Flammulina velutipes (M. A. Curtis ex Fries) Singer

GENUS *Flammulina* **FAMILY** Physalacriaceae

COMMON NAMES Velvet shank, Enoki-take, Golden needle mushroom

EDIBLE PARTS AND USES

Edible parts: Fungus, Spice, Mushroom, Vegetable

It is cooked and eaten in curries. It is also preserved in chutney.

DESCRIPTION

A mushroom. A dainty slender stemmed mushroom. It can be 15 cm long. The stem is long and the cap is tight. The caps are orange and smooth. They are rounded. The stem is brown and velvety and the gills are white. The cap is sticky when wet. The spore print is white. The mature stems have a dark velvety texture.

HABITAT

It is a temperate plant. It grows in clusters on dead wood. They are grown commercially on the stumps of Chinese hackberry tree. In Australia they are normally on Acacia species in wet forests. It occurs in cold weather. In Chile it grows from sea level to over 2,000 m altitude. It suits hardiness zone 9. It can tolerate frost but not snow.

NOTES

Also put in the families Dermolomataceae, and Tricholomataceae.

PICTURES



Credit: Food Plants International (Bruce French)

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French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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