PLANT FACT SHEET

Craterellus cornucopioides (Linn. ex Fr.) Persoon

GENUS *Craterellus* **FAMILY** Cantharellaceae

COMMON NAMES Horn of Plenty, Black chanterelle, Trumpet of the dead

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom, Vegetable

The fruiting body is eaten.
It can be dried and used as powder or preserved in oil. It is used in soups, stews, and sauces.

DESCRIPTION

A mushroom. The fruiting bodies are funnel shaped. It is black in colour. The cap is 2-8 cm across.

HABITAT

A tropical plant. It grows in cool humid parts of conifer and broadleaf forests. In Australian rainforests it grows with Nothofagus sp. It suits humid locations. It can grow in Miombo woodland.

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