PLANT FACT SHEET

Lepista nuda (Bull. ex Fr.) Cooke

GENUS *Lepista* **FAMILY** Tricholomataceae

COMMON NAMES Blewit, Masked tricholoma, Wood Blewit

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

CAUTION It is mildly toxic if eaten raw.
The fruiting bodies are eaten. It should not be eaten raw and should only after cooking. It is finely sliced and cooked in oil and garlic then used to flavour pasta.

DESCRIPTION

A mushroom. The cap is 6-12 cm across. The stem is 5-9 cm high.

HABITAT

It is a temperate plant.

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