PLANT FACT SHEET

Clitopilus prunulus (Scop.: Fries) Kummer

GENUS *Clitopilus* **FAMILY** Entolomataceae

COMMON NAMES Miller, Sweetbread mushroom

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The mushroom is fried with oil and cheese. It is also dried.

DESCRIPTION

A mushroom. The cap is 3-12 cm across. The stem is 1.5-2.5 cm high.

HABITAT

It is a temperate plant. California. It grows on leaf litter.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/978b9656-4a0f-4352-9b20-eb2d4870b1e5