PLANT FACT SHEET

Macrolepiota procera (Scop.:Fr.) Sing.

GENUS *Macrolepiota* **FAMILY** Agaricaceae

COMMON NAMES Parasol Mushroom

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom

The caps from the mushroom are roasted.
The stalk is finely chopped and used as a seasoning.

DESCRIPTION

A mushroom. The cap is 7-14 cm wide.

HABITAT

It grows in tropical and temperate places. It grows in woods, pastures and meadows. It is often in sandy soil. It grows in Miombo woodland.

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