PLANT FACT SHEET

Laccaria amethystina (Boel. ex Hooker) Murr.

GENUS *Laccaria* **FAMILY** Tricholomataceae

COMMON NAMES Amethyst deceiver, Amethystina laccaria

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

They can be eaten fresh.
It can be dried and stored.
It can also be stored in spiced alcohol.

DESCRIPTION

A mushroom which grows in large groups. The cap is 1-5 cm across. It is curved over when young but becomes flattened with age and can develop a low spot in the centre. It is deep purple lilac in colour. The stem is 4-10 cm long. It is hollow and has slightly white fibres near the cap. The gills are the same colour as the cap. The spore print is white.

HABITAT

It is a temperate plant. It grows in pine and deciduous forest. They are often under beech and chestnut trees.

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