PLANT FACT SHEET

Tricholoma terreum (Schaeff. ex Fr.) Kummer

GENUS *Tricholoma* **FAMILY** Tricholomataceae

COMMON NAMES Morella, Cardella, Dirty tricholoma

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The caps are stewed and used in sauces.

DESCRIPTION

A mushroom.

HABITAT

It is a temperate plant.

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