PLANT FACT SHEET

Lycoperdon perlatum Pers. : Pers.

GENUS *Lycoperdon* **FAMILY** Lycoperdaceae

COMMON NAMES Gem-studded puffball, Common puffball

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom, Vegetable

The young fungus can be eaten.

DESCRIPTION

A mushroom. The cap is 2.5-6 cm across. The plant is 2-9 cm high.

HABITAT

It is a temperate plant.

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