PLANT FACT SHEET

Hypomyces lactifluorum (Schwein.) Tul. & C. Tul.

GENUS *Hypomyces* **FAMILY** Hypocreaceae

COMMON NAMES Lobster mushroom

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The fruiting bodies are eaten. Both the parasite and hosta re eaten. They can eb sauteed or added to omelettes.

DESCRIPTION

A mushroom. A striking fluorescent-orange mould-like fungus. It grows on Russula and Lactarius. It develops a lumpy or pimpled layer over the surface.

HABITAT

A temperate to tropical plant.

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