PLANT FACT SHEET

Mycosarcoma maydis (DC.) Bref.

GENUS *Mycosarcoma* **FAMILY** Ustilaginaceae

COMMON NAMES Mexico corn fungus, Corn smut

EDIBLE PARTS AND USES

Edible parts: Fruiting body, Fungus, Vegetable

The smut is boiled and eaten. The fruiting bodies are cooked and eaten as a delicacy. They are also dried for later use. They are harvested while still light in colour and succulent.

DESCRIPTION

A smut fungus. It grows on corn.

Possibly now Mycosarcoma maydis.

HABITAT

A tropical plant.

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