PLANT FACT SHEET

Coprinus comatus (Mull. ex Fries) S.F. Gray

GENUS *Coprinus* **FAMILY** Agaricaceae

COMMON NAMES Shaggy Mane Ink Cap

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom

CAUTION It should not be eaten at the same time as drinking alcohol.
The fruiting bodies are eaten when young. They can be baked, cooked with eggs, made into ketchup or simmered with butter. They need to be prepared and served quickly to avoid them going soft.

DESCRIPTION

A mushroom. The cap is barrel-shaped. It can be 15 cm long and 3-5 cm thick. It is white and covered with large shaggy scales. As the cap gets old a black ink like liquid drips from the gills. The spores are black.

HABITAT

It grows in temperate regions in the Northern Hemisphere. It can grow in clusters or individually in fields.

NOTES

It has medicinal benefits.

PICTURES



Credit: Food Plants International (Bruce French)

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