PLANT FACT SHEET

Gomphus clavatus Pers.: S. F. Gray

GENUS *Gomphus* **FAMILY** Gomphaceae

COMMON NAMES Violet Chanterelle, Pig's ears, Short stalked chantarelle

EDIBLE PARTS AND USES

Edible parts: Mushroom, Fungus

The fruiting bodies are eaten, when young. It has a firm texture which it retains during the cooking. It can be added to casseroles.

DESCRIPTION

A mushroom.

HABITAT

It is a temperate plant.

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