PLANT FACT SHEET

Agaricus arvensis Schaeff. ex Fr.

GENUS *Agaricus* **FAMILY** Agaricaceae

COMMON NAMES Horse mushroom

EDIBLE PARTS AND USES

Edible parts: Fungus, Spice, Mushroom

They are eaten raw in salads and also grilled, stuffed and uses in soups, fritters, sauces and casseroles.

DESCRIPTION

A mushroom. The fruiting bodies are eaten. They are thick, firm and white. They can be 25 cm across.

HABITAT

It is a temperate plant.

NOTES

There are about 300 Agaricus species.

PICTURES



Credit: Food Plants International (Bruce French)

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