PLANT FACT SHEET

Hydnum repandum Linn.: Fr.

GENUS *Hydnum* **FAMILY** Hydnaceae

COMMON NAMES Wood Hedgehog, Hedgehog fungus, Sheep's foot mushroom

EDIBLE PARTS AND USES

Edible parts: Fungus, Mushroom, Vegetable

The fruiting bodies are eaten. It can be eaten when still unripe. They are best used in long slow cooking dishes such as casseroles. They can be pickled, dried or canned.

DESCRIPTION

A mushroom. The fruiting body has spines or teeth instead of gills. The cap is 3-17 cm across. The stems are 4-8 cm high.

HABITAT

It is a temperate plant. It grows in moist places in pine forests among the pine litter.

PICTURES



Credit: Food Plants International (Bruce French)

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