PLANT FACT SHEET

Auricularia polytricha (Montagne) Saccardo

GENUS *Auricularia* **FAMILY** Auriculariaceae

COMMON NAMES Black fungus, Hairy Jew's ear, Wood ear

EDIBLE PARTS AND USES

Edible parts: Mushroom, Spice, Fungus, Vegetable

The mushroom is used both fresh and dried. It is used in sour salads and in soups.
It can also be fried with chicken. It keeps its crunchy texture if only added to dishes in the last few minutes of cooking.

DESCRIPTION

A mushroom. This jelly fungus or mushroom grows on logs. The cap is ear-shaped. It is leathery and 8 cm across. The stalk is short. It has frilly, brownish clumps of translucent tissue.

HABITAT

A tropical and subtropical plant. In Thailand it grows on logs of Sesbania, Kapok, or mango. In China and the USA it is often near melting snow.

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