

# ***Boletus edulis Bulliard ex Fries***

***Identifiants : 4790/boleedul***

**Association du Potager de mes/nos Rêves (<https://lepotager-demesreves.fr>)**

**Fiche réalisée par Patrick Le Ménahèze**

**Dernière modification le 13/05/2024**

- **Classification/taxinomie traditionnelle :**

- *Règne : Fungi* ;
- *Division : Basidiomycota* ;
- *Classe : Agaricomycetes* ;
- *Ordre : Boletales* ;
- *Famille : Boletaceae* ;
- *Genre : Boletus* ;

- **Synonymes : *Tubiporus edulis Schaeff.:Fr, Boletus edulis Schaeff.:Fr* ;**

- **Nom(s) anglais, local(aux) et/ou international(aux) : *Sponge Fungus, Cep, King bolete, , Bavoselli, Bavuseddhi, Bavuso, Cep de Bordeaux, Cepe, Chipo de toro y chipo, Chumugulu, Edible boletus, Enguday, Hed tab tao, King bolete, Maiwei niuganjun, Mazayel, Pananacatl, Pansa, Penny bun, Pho shyamo, Porcini, Porcino bianco, Porcino, Sangiovannino, Steinpilz, Vrganj* ;**

- **Rapport de consommation et comestibilité/consommabilité inférée (partie(s) utilisable(s) et usage(s) alimentaire(s) correspondant(s)) :**

**Parties comestibles : champignon, épice, légume<sup>{}{{(0+x)} (traduction automatique)}</sup> | Original : Fungus, Mushroom, Spice, Vegetable<sup>{}{{(0+x)}</sup>** Il est utilisé blanchi dans les salades et les soupes. Les organes de fructification peuvent être consommés frais mais aussi séchés. Il est également réduit en poudre et conservé dans l'huile. Le corps fructifère est utilisé dans les salades, rôties, frites, cuites et en sauces et marinées dans l'huile. Ils sont utilisés dans le risotto, les pâtes, les omelettes et autres plats. Ils peuvent être grillés, sautés ou cuits au four

**Partie testée : champignon<sup>{}{{(0+x)} (traduction automatique)}</sup>  
Original : Mushroom<sup>{}{{(0+x)}</sup>**

Taux d'humidité	Énergie (kj)	Énergie (kcal)	Protéines (g)	Pro-vitamines A (µg)	Vitamines C (mg)	Fer (mg)	Zinc (mg)
0	0	0	0	0	0	0	0



**néant, inconnus ou indéterminés.**

- **Illustration(s) (photographie(s) et/ou dessin(s)):**

- **Liens, sources et/ou références :**

**dont classification :**

**dont livres et bases de données : <sup>0</sup>"Food Plants International" (en anglais) ;**

dont biographie/références de "FOOD PLANTS INTERNATIONAL" :

Bianchini, F., Corbetta, F., and Pistoia, M., 1975, *Fruits of the Earth*. Cassell. p 124 ; Boa, E. R., *Wild edible fungi and their importance to people*. FAO Non Wood Forest Products Booklet 17 ; Brouk, B., 1975, *Plants Consumed by Man*. Academic Press, London. p 57 ; Cerne, M., 1992, *Wild Plants from Slovenia used as Vegetables*. Acta Horticulturae 318 ; Christianell, A., et al, 2010, *The Cultural Significance of Wild Gathered Plant Species in Kartitsch (Eastern Tyrol, Austria) and the Influence of Socioeconomic Changes on Local Gathering Practices*. Chapter 3 in *Ethnobotany in the New Europe*. Berghahn Books. ; Christensen, M., et al, 2008, *Collection and Use of Wild Edible Fungi in Nepal*. *Economic Botany*, 62(1), 2008, pp. 12â€“23 ; Cocchi, L. et al, 2006, *Heavy metals in edible mushrooms in Italy*. *Food Chemistry* 98: 277-284 ; Cortes, L.E.U., et al, 2018, *Ethnomycology and mushroom selling in a market from Northwest Puebla, MÃ©xico*. *Scientia Fungorum* vol. 47: 47-55 ; Dembitsky, V. M., et al, 2010, *Amino and Fatty Acids of Wild Edible Mushrooms of the genus Boletus*, *Rec. Nat. Prod.* 4:4 (2010) 218-223 ; Denchev, C. M., et al, *The wild edible mushrooms in Bulgaria*. Bulgarian Academy of Science. ; Dolina, K. & Luczaj, L., 2014, *Wild food plants used on the Dubrovnik coast (south-eastern Croatia)* *Acta Soc Bot Pol* 83(3):175â€“181 ; Dongol, et al, 1995, *Edible Mushrooms in Nepal* ; Estrada-Martinez, E., et al, 2009, *Contribucion al conocimiento etnomicologico de los Hongos Comestibles Silvestres de Mercados Regionales y Comunidades de la Sierra Nevada (Mexico)*. *Interciencia* Jan 2009 Vol. 34 No. 1 ; Facciola, S., 1998, *Cornucopia 2: a Source Book of Edible Plants*. Kampong Publications, p 250 ; Fox, F. W. & Young, M. E. N., 1982, *Food from the Veld*. Delta Books. p 233 ; Geng, Y., et al, 2016, *Traditional knowledge and its transmission of wild edibles used by the Naxi in Baidi Village, northwest Yunnan province*. *Journal of Ethnobiology and Ethnomedicine*. 12:10 ; Guild, B., 1979, *The Alaskan Mushroom Hunter's Guide*. Alaska Northwest Publishing Company. p 172 ; Guedes de Piniho, P., et al, 2008, *Correlation between the Pattern Volatiles and the Overall Aroma of Wild Edible Mushrooms*. *Journal of Agricultural and Food Chemistry*. 56: 1704-1712 ; Gryzenhout, M., 2010, *Mushrooms of South Africa*. Pocket Guide. Struik. p 71 ; Hall, I. R., et al, 2003, *Edible and Poisonous Mushrooms of the World*. Timber Press. p 222 ; <http://www.mykoweb.com/CAF/edible.html> ; Hu, Shiu-ying, 2005, *Food Plants of China*. The Chinese University Press. p 267 ; Jacquat, C., 1990, *Plants from the Markets of Thailand*. D.K. Book House p 30 ; Jordan, P., 2000, *The Mushroom Guide and Identifier*, Hermes House, p 42 ; Joshi, K. and Joshi, A. R., 2008, *Ethnobotanical Studies on Some Lower Plants of the Central Development Region, Nepal*. *Ethnobotanical Leaflets* 12:832-40 ; Kalac, P. and Svoboda, L., 1999, *A review of trace element concentrations in edible mushrooms*. *Food Chemistry* 69: 273-281 ; Kaufmann, B. et al, 1999, *The Great Encyclopedia of Mushrooms*. Konemann. p 28 ; Kiple, K.F. & Ornelas, K.C., (eds), 2000, *The Cambridge World History of Food*. CUP p 322, 1735, 1818 ; Lentini, F. and Venza, F., 2007, *Wild food plants of popular use in Sicily*. *J Ethnobiol Ethnomedicine*. 3: 15 ; Luczaj, L., et al, 2015, *Wild food plants and fungi used by Ukrainians in the western part of the Maramures region in Romania*. *Acta Soc Bot Pol* 84(3):339â€“346 ; Mabey, R., 1973, *Food for Free. A Guide to the edible wild plants of Britain*, Collins. p 49 ; Mortimer, P. E. et al, 2012, *Prized edible Asian mushrooms: ecology, conservation and sustainability*. *Fungal Diversity* 56(1) p 31-47 ; Mulherin, J., 1994, *Spices and natural flavourings*. Tiger Books, London. p 61 ; Nebel, S., Pieroni, A. & Heinrich, M., 2006, *Ta chò rta: Wild edible greens used in the Graecanic area in Calabria, Southern Italy*. *Appetite* 47 (2006) 333â€“342 ; Pace, G., 1998, *Mushrooms of the world*. Firefly books. p 177 ; Perez-Moreno, J. et al, 2008, *Wild Mushroom Markets in Central Mexico and a Case Study at Ozumba*. *Economic Botany*, 62(3), 2008, pp. 425â€“436 ; Perez-Moreno, J., et al, 2009, *Social and Biotechnological Studies of Wild Edible Mushrooms in Mexico*. *Acta Botanica Yunnanica Suppl. XV1*: 55-61 ; Rila Monastery Nature Park Management Plan 2004 - 2013 (Bulgaria) p 380 ; Santiago, F. H., et al, *Traditional knowledge and use of wild mushrooms by Mixtecs or Ã'u savi, the people of the rain, from Southeastern Mexico*. *Journal of Ethnobiology and Ethnomedicine* (2016) 12:35 ; Szanto, Zs et al, 2007, *Current Radioactivity Content of Wild Edible Mushrooms*. *Journal of Radioanalytical and Nuclear Chemistry*, Vol. 273, No. 1: 167â€“170 ; Walulu, E. B., 2008, *Review: Research Ethnobotany in Indonesia and the Future Perspectives*. *Biodiversitas* Vol. 9 Nomor 1. Halaman 59-63 <http://www.unsjournals.com/D/D0901/D090114.pdf> ; Pieroni, A., 1999, *Gathered wild food plants in the Upper Valley of the Serchio River (Garfagnana), Central Italy*. *Economic Botany* 53(3) pp 327-341 ; Quininez-Martinez, M., et al, 2014, *Knowledge and use of edible mushrooms in two municipalities of the Sierra Tarahumara, Chihuahua, Mexico*. *Journal of Ethnobiology and Ethnomedicine* 10:6 ; Schneider, E., 2001, *Vegetables from Amaranth to Zucchini: The essential reference*. 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