

Cantharellus cibarius L.:Fries

Identifiants : 6179/cantciba

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

Fiche réalisée par Patrick Le Ménahèze

Dernière modification le 14/05/2024

- Classification/taxinomie traditionnelle :

- Règne : Fungi ;
- Division : Basidiomycota ;
- Classe : Agaricomycetes ;
- Ordre : Cantharellales ;
- Famille : Cantharellaceae ;
- Genre : Cantharellus ;

- Nom(s) anglais, local(aux) et/ou international(aux) : Chanterelle, Golden chanterelle, , Carne de puerco, Dhingri, Durazni-Ilo y enchilado, Galletto, Girolle, Hed man poo yai, Hed manphu, Huangsjun, Jiyounjun, Kan-nay chaew, Lisicarka, Pfiffer-ling, Ser, Sese shamong, Simot, Sulpeuu, Sunsulit, Tit khangai pylleng, Xochiltanacatl ;

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

Parties comestibles : champignon^{{{0(+x)}} (traduction automatique)} | Original : Mushroom, Fungus^{{{0(+x)}}} Le corps fructifère est mangé à la vapeur ou blanchi avec du riz. Ils peuvent être conservés dans l'huile. Il est également séché pour une utilisation ultérieure. La poudre séchée est saupoudrée sur les omelettes, les salades, les pâtes, les soupes, etc. Les organes de fructification sont utilisés dans les ragoûts, les soupes, les omelettes, les plats de céréales, les sauces et sautés dans du beurre ou de l'huile

Partie testée : champignon^{{{0(+x)}} (traduction automatique)}
Original : Mushroom^{{{0(+x)}}}

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



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 : ⁰"Food Plants International" (en anglais) ;

dont biographie/références de ⁰"FOOD PLANTS INTERNATIONAL" :

Adhikari, M. K., 2014, Addition and correction to the knowledge on edibility of wild mushrooms in Nepal: a discussion. *Bul. Dept. Pl. Res. N. 36, Nepal* p 4 ; Akata, I., et al, 2012, Chemical Composition and Antioxidant Activities of 16 Wild Edible Mushroom Species Grown in Anatolia. *International Journal of Pharmacology* 8(2): 134-138 ; Alexopoulos, C.J., 1962, *Introductory Mycology*. Wiley Toppan. p 501 ; Ambasta S.P. (Ed.), 2000, *The Useful Plants of India*. CSIR India. p 101 ; 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 58 ; Bussman, R. 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Part 2: Sub-Saharan Africa*, Report to the Department of State Agency for International Development. p 34 (var. *latifolius*) ; 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 ; Hall, I. R., et al, 2003, *Edible and Poisonous Mushrooms of the World*. Timber Press. p 217 ; Harter, J.(Ed.), 1988, *Plants. 2400 copyright free illustrations*. Dover p 4.1 ; <http://www.mykoweb.com/CAF/edible.html> ; Imai, 1938, ; 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 48 ; Joshi, K. and Joshi, A. 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