

YELLOW MOREL

Morchella esculenta
morel, common morel, true morel

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| Cap | Conical or ovate with a irregular ridges and pits, resembling a honeycomb. Yellow in color, that pales with age. Morel caps are usually longer than the stem, attached directly to the stem. |
| Flesh | The flesh of the Morel is thin and white on the inside. It has a faint pleasant smell that intensifies after drying. |
| Stem | The stem is white or cream-colored, hollow. It has uneven furrows running vertically up the stem. |
| Taste/Smell | The Morel mushroom has an excellent, strongly mushroomy, and even meaty taste. However, it must be well cooked before consumption, as all Morels are poisonous when raw or undercooked. |
| Habitat | Woods, pastures, gardens, wastelands, and gravel areas, often near elm, ash or apple trees. They prefer poor alkaline soils such as chalk and limestone. |
| Possible Confusion: | The False Morel (<i>Gyromitra esculenta</i>) is a similar-looking mushroom, can be distinguished by its lobed or brain-like cap. The False Morel also lacks a completely hollow cap. |



cap is ridged and pitted inwards

cap interior is hollow

cap is directly attached to stem

stem is white

stem is hollow

