

<p style="text-align: center;">◆</p> <p style="text-align: center;"></p> <p style="text-align: center;">◆</p> <p style="text-align: center;">◆</p>  
<p style="text-align: left;"><strong>Description</strong></p> <p style="text-align: left;">The  
cap of this species grows usually from 5 to 20 centimeters wide. It has a convex shape when  
young, and a concave shape when older. The cap is usually dark brown colored, although the  
edge has a bit lighter tone. The stipe usually comes in various brownish colors, and is  
somewhat wider at the bottom. It turns blue when touched. The pores are small and round,  
yellow when young, red when older. The pores also turn blue when touched. The spore print  
has a brownish green color.</p> <p style="text-align: left;">◆</p> <p style="text-align:  
center;">{HTML}<br />{amp}nbsp;<br /> <br /> <script type={quot}text/javascript{quot}><br />  
google\_ad\_client = {quot}ca-pub-3831516783545095{quot};<br /> google\_ad\_slot =  
{quot}3680480245{quot};<br /> google\_ad\_width = 300;<br /> google\_ad\_height = 250;<br />  
</script><br /> <!-- 300x250, mush --><br /> <script type={quot}text/javascript{quot}<br />  
src={quot}//pagead2.googlesyndication.com/pagead/show\_ads.js{quot}><br /> </script><br />  
<br /> {amp}nbsp;<br />{/HTML}</p> <p style="text-align: left;">◆</p> <p style="text-align:  
left;"><strong>Chemical reactions</strong></p> <p style="text-align: left;">Reacts with  
potassium hydroxide creating a brown coloration. Iron sulfate gives a blue to green  
coloration.</p> <p style="text-align: left;">◆</p> <p style="text-align:  
left;"><strong>Habitat</strong></p> <p style="text-align: left;">This species grows on almost all  
types of habitat, so there are no particular rule of thumb. It has been found throughout Europe  
and North America.</p> <p style="text-align: left;">◆</p> <p style="text-align:  
left;"><strong>Season</strong></p> <p style="text-align: left;">Boletus luridiformis grows from  
May to November.</p> <p style="text-align: left;">◆</p> <p style="text-align:  
center;">{HTML}<br />{amp}nbsp;<br /> <br /> <script type={quot}text/javascript{quot}><br />  
google\_ad\_client = {quot}ca-pub-3831516783545095{quot};<br /> google\_ad\_slot =  
{quot}3680480245{quot};<br /> google\_ad\_width = 300;<br /> google\_ad\_height = 250;<br />  
</script><br /> <!-- 300x250, mush --><br /> <script type={quot}text/javascript{quot}<br />  
src={quot}//pagead2.googlesyndication.com/pagead/show\_ads.js{quot}><br /> </script><br />  
<br /> {amp}nbsp;<br />{/HTML}</p> <p style="text-align: left;">◆</p> <p style="text-align:  
left;"><strong>Edibility</strong></p> <p style="text-align: left;">A very tasty mushroom species  
which can be prepared in many different ways, similar to real boletes.</p> <p style="text-align:  
left;">◆</p> <p style="text-align: left;"><span style="border-collapse: collapse; line-height:  
12px; -webkit-border-horizontal-spacing: 2px; -webkit-border-vertical-spacing: 2px;">Fresh  
mushrooms are also excellent when combined with◆<a  
href="http://www.dietketogenic.com/ketogenic-diet-mushroom-omelette.php?lang=eng"  
target="\_blank" title="mushroom omelette" style="text-decoration: none; font-weight: normal;  
color: #c67600;">scrambled eggs</a>.</span></p> <p style="text-align: left;"><span  
style="border-collapse: collapse; line-height: 12px; -webkit-border-horizontal-spacing: 2px;  
-webkit-border-vertical-spacing: 2px;"><br /></span></p> <p style="text-align:  
left;"><strong>Similar species</strong></p> <p style="text-align: left;">This species can not be  
confused with any poisonous species, although it could be confused with certain other species  
from the Boletus genus which are only edible when properly heat processed. Because of that, it  
is usually advised to heat process this mushroom species.</p> <p style="text-align:  
left;">◆</p>