

# King bolete *Boletus chippewaensis*



*Boletus chippewaensis*

**Characteristics** : cap at 20 cm, reddish-brown, very variable ; white flesh ; yellow-olive tubes ; stipe at 15 cm with pale reticulation, slightly bulbous ; olive spore-print.

**When** : abundant July → Oct.

**Where** : under deciduous, fir, Norway spruce.

**Risks** : confusion with bitter bolete with darker feet reticulation ; insect larvae incubator ; short freshness period ; also known as porcini, and wrongly named Bordeaux porcini.



Pale reticulation  
on the stipe



# The mushrooms that spoil the broth!

Bitter boletes and others of the genus *Tylopilus* are too bitter to be eaten.



King bolete  
*Boletus chippawaensis*

Their pores take a pink hue with maturity, while pores of real boletes get greenish



Bitter bolete  
*Tylopilus felleus*