

Hakeke

Wood Ear Fungus

Though rarely eaten in NZ, it is widely used overseas. In the late 1800's NZ had a significant export trade of this fungus to China. It was very common in Taranaki where it was known as Taranaki Wool.

People who have tried eating it here in NZ, describe the texture as that of a boiled ear "with the flavour of a stewed plastic bag."

(A Field Guide to Native Edible Plants of NZ. Andrew Crowe.)

Tempted though you may be to try it, please leave for others to look at.

