Germany

TIERART Wild Animal Sanctuary

Since 2013, TIERART Wild Animal Sanctuary has housed and rehabilitated a variety of injured and orphaned wildlife species, with a number of big cats joining their care in 2015.

One of the residents of TIERART is Jackson, a silver fox. For years he was kept by a breeder in a tiny, tiled room with no access to the outdoors.

Every year, millions of foxes just like Jackson are abused and killed for their fur. Thankfully, Jackson will never fall victim to such cruelty, as he lives the rest of his life happily with fellow rescue fox, Porthos.

How you can help

Sadly, not all animals are as lucky as Jackson and Porthos. We need your help to put an end to the UK's involvement in the cruel fur industry and secure a #FurFreeBritain.

SCAN ME

Animal Welfare.
Worldwide.

FOUR PAWS

1. Heat oven to 180°C. Line a baking tray with parchment/baking paper and lay out the puff pastry on tray.

2. Add all your ingredients except the butter to a bowl and stir until thoroughly mixed.

3. Place the filling along the middle of the puff pastry in a long rectangle, leaving 1 inch of space along the top and bottom and 2 inches along the sides.

4. Fold the top and bottom ends of the puff pastry over the filling.

5. Carefully wrap the sides of the puff pastry over the filling, pinching at the seams to form a seal. Small cracks are okay, it adds character!

6. Brush the puff pastry with melted margarine/vegan butter and sprinkle with sugar.

7. Bake for 35 minutes or until slightly golden-brown.

8. Let cool, then serve!

Recipe courtesy of ElaVegan

Enjoy your meal! / Guten Appetit!

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Serves 6 - Ingredients

1 sheet of vegan puff pastry
500g Granny Smith apples, peeled, cored and diced
50g chopped walnuts (nuts)
50g raisins
50g sugar
½ tsp vanilla extract
1 tbsp cinnamon
Pinch of ground ginger
Pinch of cardamom
Squeeze of lemon juice
1 tbsp melted margarine/vegan butter

Allergens in bold