INGREDIENTS

Octopus  Cilantro  White Vinegar
Calamari  Red Onion  Sugar
Lemon  Corn  Persian Cucumber
Shrimp  Olive Oil
Garlic  Radish  Avocado
Chili Peppers

METHOD

1. Fill a large pot with water and bring to the boil.

2. In another pot, pour eight cups of olive oil and heat to 120°F.

3. Peel and smash one clove of garlic and add to the oil, along with 2-3 springs of cilantro.

4. Call whoever you live with to help you deal with the raw octopus.

5. Cut the octopus’s head off and leave to the side.

6. Trim the legs with scissors and place inside a Ziploc bag.

7. Peel 1 lemon and add the peel to the bag, along with 4-5 sprigs of cilantro and another smashed clove of garlic.

8. Seal the bag and put it into your boiling water pot. Keep it under the water.

9. Put on the lid and lower the heat to medium.

10. Grab 1lb calamari and shrimp from the fridge.

11. Trim tentacles until you only have the body of your calamari left.

12. Pull the wings off your calamari tubes and cut them into rings, half an inch thick. Add calamari into your pot of oil.

13. Peel your shrimp.

14. Check your calamari is cooked. Then replace with the shrimp. Take out when ready.

15. Grab a Dutch oven and pour in vegetable oil on a medium heat until it gets to 300°F.

16. In a small frying pan add 1 cup of white vinegar, 1 teaspoon of sugar and cilantro. Bring to a boil.

17. Cut your chili peppers and put them in a bowl, then pour your vinegar mix over the top.

18. Line a baking sheet with paper towels. Add tortillas into your dutch oven. Cook, then remove and salt.

19. Remove the octopus bag from its pot. Remove octopus from bag and dispose of the water.

20. Chop your red onion, radish, cucumber and avocado, then cut the kernels from 2 corn cobs and mix in a bowl. Add cilantro.

21. Add your calamari tubes and tentacles to the salad, then cut your shrimp and drop it in the bowl.

22. Cut your octopus into very small pieces and add to the salad.

23. Add your chilis, salt and squeeze two whole lemons into the salad, then mix.

24. Serve on your tortillas. Do you taste the echo?