PANKO-FRIED EGGS
*(inspired by Zuni Cafe, recipe available **here**)*

1/2 cup panko breadcrumbs
1/4 cup Parmiggiano cheese, finely grated
1/2 to 1 tablespoon white wine vinegar
2 teaspoons white sesame seeds
Kosher salt and ground black pepper to taste
1 tablespoon butter + a couple of small pieces
1 tablepoon olive oil
2 large eggs

In a small bowl, stir together the panko, Parmesan, vinegar, sesame seeds, salt and pepper. In an 8-inch nonstick skillet over medium heat, melt the butter and the oil. Add the panko mixture and cook, stirring, until light golden brown, about 3 minutes.

Working quickly, use the back of a spoon to create two evenly spaced clearings in the panko. Drop one small piece of butter into each and let melt, then crack an egg over it. Sprinkle the eggs with salt and black pepper, then cover the pan and cook, occasionally rotating for even browning, until the whites are set but the yolks are runny, about 5 minutes.

Remove the pan from the heat. Transfer the eggs with breadcrumbs to individual plates. Sprinkle on any breadcrumbs remaining in the skillet.