Warm strawberry scrolls

Ingredients
200g strawberries, hulled, sliced
3 teaspoons caster sugar
1/2 lemon, rind finely grated
3/4 cup self-raising flour
1/4 cup buttermilk
1 teaspoon pure icing sugar, to serve

Method
Step 1.
Slice up the strawberries and place in a bowl.
Zest 1/2 the lemon and add to the strawberries
Sprinkle 2 teaspoons of caster sugar over strawberries.
Step 2.
Preheat oven to 230°C. Lightly grease a tray.
Step 3.
Sift flour and remaining caster sugar into a small bowl.
Add buttermilk. Using a knife, mix to form a soft dough (add a little water if necessary.)
Turn dough onto a lightly-floured surface. Knead lightly until smooth. Roll out to a 20cm square.
Step 4.
Place three-quarters of the strawberries in a single layer over the dough, leaving a 2cm border at the top and bottom.
Roll up dough to form a log.
Using a sharp knife, cut log into even slices about 1-2 cm wide. Place the scroll on the tray
Press down lightly.
Step 5.
Bake for 10 to 12 minutes or until lightly golden. Stand scrolls for 5 minutes on tray.
Place warm scrolls on a serving plate. Spoon over remaining strawberries with juice.
Sift over icing sugar.
Serve.