1. Preheat the oven to 180°C/160°C fan. Cook the pasta in a saucepan of salted water according to packet instructions adding the cauliflower and leek for the last 5 minutes of cooking time. Drain and transfer into a large bowl.

2. Heat the oil in saucepan over a low heat. Add the flour and cook, stirring for 1-2 minutes or until the mixture bubbles. Gradually stir in the milk, whisking constantly until smooth. Bring to the boil, stirring constantly.

3. Reduce the mixture to a low heat. Cook, stirring constantly, for 4-5 minutes until the sauce thickens.

4. Stir in the cheddar cheese, peas, mustard and garlic. Season with salt and pepper.

5. Stir the sauce through the pasta and cauliflower mix and tip into a large ovenproof dish. Arrange the cherry tomatoes on top of the pasta.

6. Combine the breadcrumbs, a tbsp of oil and the parmesan in a bowl. Scatter over the top of the pasta and bake for 15-20 minutes until top is golden and crisp.