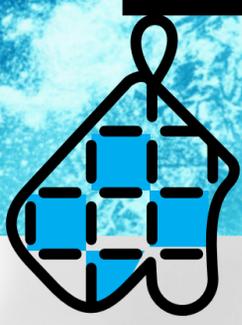




# A RECIPE FOR THE PERFECT JUDE



What makes our Judes so deliciously good at what they do? It's all about having the right ingredients and then following a simple recipe. When you take a pinch of passion, a dash dedication, a spoonful of sincerity and a cup of charisma – you'll have the only recipe you need to make the humans behind the world's first human-powered digital assistant service.

**It's a piece of cake!**



## SERVES:

All busy people

## INGREDIENTS:

- Professional
- Trust
- Problem solving
- Personal
- Care
- Smart
- Savvy



## INSTRUCTIONS:

### STEP 1

To make the base, take one **professional**, add a global database and customer-rated suppliers, then combine with a sizeable helping of technology and AI learnings. Now set this aside.

### STEP 2

For the filling, start with some **trust**. It's that reliable ingredient that you know always makes a dish taste better. Trust holds this recipe together, so let it simmer for a while.



### STEP 3

Add a generous portion of **problem solving** and let the flavour infuse. It's not used often enough in recipes, but it's a valuable ingredient that you'll want to see more of. Problem solving goes really well with intuition and adaptability, so for a great result, add these in equal measures.

### STEP 4

Fold in a helping of **personal**. It's that ingredient you know and love, and it gives this recipe a familiar flavour. Mix everything together and put to one side.



### STEP 5

In another bowl, slowly add in some **care** and flavour it with **passion**. Don't hold back, you can never have too much passion.

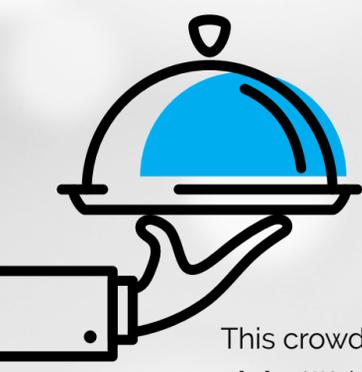
### STEP 6

**Smart** is the essential ingredient that gives this recipe its unique taste. Fold it in and add a sprinkling of knowledge and a drizzle of experience.



### STEP 7

Combine both the filling mixtures and pour onto the base. Now garnish liberally with **savvy** and then bake until ready.



This crowd-pleasing cuisine can be served at **any time of the day or night**. We're convinced it'll become one of your favourite go-to recipes and if you don't fall in love with it – we'll eat our words.



Hungry to learn for more? We thought so. Our Judes are the comfort food that make you happier and make each day so much better. Contact us to find out more.